



M A G M A • S O U L

STARTERS

Octopus
with creamy Santorinian “fava”, capers and olive oil with orange and vanilla
(GF, LF)
24,00€

Eggplant
with beef cheeks ragout and béchamel sauce
22,00€

Flatbread
with chicken pastitsada, feta mousse and spetseriko sauce
21,00€

Seasonal greens
with calamari al pesto and oven-baked tomato sauce
(GF)
24,00€

String beans salad
with grilled zucchini and crumbled feta cheese
16,00€

SALADS

Greek salad
with capers, onions, tomato, cucumber, feta cheese mousse and carob rusk soil
(V)
18,00€

Green salad
with grilled peaches, toasted almonds and xino cheese from los island
(GF, V)
16,00€

Baby valeriana salad
with crispy chickpeas and truffled cheese
(GF, V)
16,00€

MAIN COURSES

Beef short ribs
with orzo 'giouvetsi' and Cretan graviera cheese (for 2 pax)
45,00€

Smoked cabbage
with vegan mayo sauce, toasted hazelnuts and semi dried tomatoes
(VG, GF)
22,00€

Sea bass "Bianco"
cooked with potatoes, lemon and extra virgin olive oil
33,00€

Lamb leg
braised with potatoes, tomato sauce and crumbled feta cheese
(GF)
36€

Baby chicken fillet
with grainy mustard, oven baked potato purée, feta cheese and oregano sauce
(GF)
28,00€

Pastitsio with
candle pasta stuffed with ground beef ragout and topped with onion béchamel
28,00€

FROM THE GRILL

Tomahawk steak (Creekstone farms, Black Angus) 1100 gr.
120,00€/kilo

Rib-eye steak (Uruguay Black Angus) 300gr
45,00€

Beef fillet (Creekstone farms, Black Angus) 250 gr
50,00€

*All steaks are served with grilled baby vegetables (upon availability)
and black pepper sauce

DESSERTS

Peanut mousse
with white chocolate and peanut ice-cream
14,00€

Ekmek delice
with toasted almonds, kataifi fyllo and Madagascar vanilla ice cream
14,00€

Hazelnut praline pastry
with milk chocolate glaze, hazelnut and almond croquant and caramel ice-cream
15,00€

V: VEGETARIAN, GF: GLUTEN FREE, DF: DAIRY FREE, VG: VEGAN

Kindly inform us of any allergies or special dietary requirements we should be aware of:

G (gluten), S (sesame), N (nuts), Cr (crustaceans), E (eggs), F (fish), Ma (mustard), M (milk), Cr (celery)
P (peanuts), Sy (soya), Mol (molluscs), Lp (lupin beans), Sp (sulphites)

The oil used on salads is extra virgin olive oil. Greek salad contains feta cheese P.D.O. All prices are in Euro currency.
All taxes are included in the prices. The consumer is not obliged to pay if the notice of payment has not been received. (Receipt-Invoice).
The restaurant is legally required to present complaint/comment forms in a special box next to exist.

Person in charge in case of market inspection: George Pitsinelis

Consulting Chef: **Soultatos Lefteris** | Executive chef: **Kokkalis Stefanos**