



KITCHEN CLUB

LUNCH MENU

Our interpretation of a Mediterranean and Middle Eastern kitchen with an urban twist. Based on the Greek idea of sharing and gathering, our menu features inspiring Meze plates from Greece and its neighbors and delicious dishes from our charcoal grill.

We only use healthy, fresh and high quality ingredients.

Enjoy!

APPETIZERS

SELECTION OF MEZEDES

FRESH TZATSIKI

flavored with garlic
& fresh dill

5

GRANDMA'S POTATOES

from Kattavia village: country-
style fried potatoes topped with
feta cheese & fresh oregano

5

GRILLED OCTOPUS

with fava from Santorini flavored
with olive oil & fresh herbs

12

GARIDAKI SYMIAKO

tiny crispy shrimp from Symi fried
in olive oil

12

CALAMARAKIA

fried squid served with aioli
sauce & flavored with saffron
from Kozani & lime zest

12

TARAMASALATA

salted fish roe mashed with olive
oil & fresh lemon juice

5

OVEN-BAKED FETA OF EPIRUS

feta wrapped in baking paper
& cooked with fresh tomatoes,
bell pepper & chili

5

HOMEMADE GRILLED GARLIC BREAD

from Archaggelos village,
flavored with garlic & olive oil

5

YIAPRAKIA

stuffed vine leaves with
rice & fresh herbs with strained
yoghurt dip

6

KEFTEDAKIA

fried chicken meatballs with
turmeric, tomatoes & rosemary

8

APPETIZERS

SALADS

GREEK SALAD

tomatoes, onions, capers,
Kalamata olives, Rhodian olive oil
rusks & anchovies

8

FRESH GREENS

with green asparagus, spring
onions, fresh lemon & dill

8

WATERMELON SALAD

with rocket, pine nuts, mint,
feta cheese & balsamic vinegar

8

SUMMER CAESAR SALAD

fresh greens, grilled chicken,
figs, walnuts & thyme honey

9

ROCKET & TUNA

seared tuna fillet, mixed greens,
corn, red beans & mustard dressing
with lemon pepper

9

KITCHEN CLUB

PASTA

PASTA POMODORO E BASILICO

spaghetti, fresh tomatoes & basil,
olive oil & fresh myzithra cheese

8

HONEY MUSTARD THYME CHICKEN SPAGHETTI

chicken fillet cooked in a
piquant, sweet & herby beef broth

10

MATSI PASTA FROM ARCHAGGELOS VILLAGE

local pasta with pork, cumin &

olive oil

12

LOBSTER PASTA FOR 2

linguine with fresh tomatoes,

olive oil & fresh herbs

90

SHRIMP LINGUINE

with tomatoes, oyster
mushrooms & fresh herbs

14

KITCHEN CLUB

WOOD-FIRED PIZZA

MARGARITA

mozzarella cheese, fresh basil
& cherry tomatoes

9

LEBANESE

pork mince, mozzarella cheese,
tomatoes & mushrooms

10

GRECO

cherry tomatoes, Kalamata
olives, feta cheese & onions

10

HAVE IT YOUR WAY: ham, salami, smoked turkey,
feta cheese, bell peppers, onions, mushrooms

1/per topping

KITCHEN CLUB

SANDWICHES

CLUB SANDWICH

white bread, ham, bacon, chicken,
egg & French fries

9

SALMON SOURDOUGH SANDWICH

sourdough bread, smoked salmon, anothyro goat cream
cheese, mixed greens, & honey mustard dill sauce

10

GREEK-STYLE SANDWICH

Rhodian pita bread, spicy chicken gyros, smoked
paprika, tomatoes, lettuce & potato wedges

9

KITCHEN CLUB

BURGERS

CLASSIC

100% beef, caramelized onions,
cheddar cheese & tomato relish

9

VEGGIE BURGER

grilled Cyprian halloumi cheese & vegetables
with mustard orange dressing

8

KITCHEN CLUB

PYROSTIA / FROM THE GRILL

THE FISH MARKET

THE DAY'S CATCH

fresh from the sea & caught by
local fishermen
per kilo/market price

JUMBO SHRIMP

over-sized shrimp
28

GRILLED LOBSTER

dressed with olive oil & fresh herbs
1/2 / 45 - 1 / 80

WHITE GROUPE

served with black eyed peas, cherry tomatoes
& lemon vanilla sauce
20

SALMON FILLET

served with green asparagus,
mango & fresh mint
18

BUTCHER'S CORNER

CHICKEN FILLET

served with beetroot &
fennel sauce
14

FRENCH CUT LAMB CHOPS

tender lamb chops marinated in olive
oil & fresh herbs
22

PORK FILLET SOUVLAKI

traditionally grilled with
spices & vegetables
10

RIB-EYE STEAK

prime cut beef steak
300gr / 24

KITCHEN CLUB

PYROSTIA / FROM THE GRILL

SMOKED VEAL STEAK

from Archaggelos village

400gr / 22

BEEF TENDERLOIN FILLET

the most tender cut of beef

27

GYROS

traditional pork gyros served with tzatziki,
grilled pita bread & French fries

10

SAUCES

- Hollandaise with butter & fresh lemon juice
- Tartar with pickled vegetables
- Sauce made from a variety of crushed peppers
- Red wine sauce

SIDE DISHES

- Baby potatoes 3
- Grilled vegetables 3.50
- Homemade French fries 4
- Steamed, mixed white & wild rice 3
- Homemade red punkin puree 4

KITCHEN CLUB

GRANDMA'S RECIPES

MOUSSAKA

layers of eggplants, potatoes,
minced beef & béchamel

9

STIFADO PORK STEW

slow-cooked pork in red
wine with fresh herbs, tomatoes & sweet onions

14

GIOUVETSI

oven-baked with beef & Orzo pasta in tomato
sauce with pine nuts & rocket oil

15

KITCHEN CLUB

DESSERTS

SEASONAL FRUIT SALAD

topped with Metaxa, cinnamon,
chocolate sauce & fresh mint

8

EKMEK KATAIFI

syrupey shredded pastry layered
with creamy custard, topped with
whipped cream & chopped pistachios

8

LEMON & BASIL TART

made of lemon and basil from our
own garden

7

CHOCOLATE MOUSSE

with figs marinated in Tsipouro

8

ICE CREAM & SORBET

• Madagascar Vanilla	2.50
• Valrhona Jivara Chocolate	2.50
• Kaimak milk ice cream	2.50
• French apple pie ice cream	2.50
• Cotton candy ice cream	2.50
• Salty caramel ice cream	2.50
• Peach sorbet	2.50