



ARMIRA

...it leaves a salty taste... a salty memory... the taste of the sea...

And a promise that she will keep you close to her...

it was the house of grandpa Leleris.

A welcoming place for every visitor of Pollonia.

In the centre of the village, with the taste of the food that grandma Antonia was cooking...
smells and colours of the past that "armira" brings them back to the present...

SALADS

1. Greek salad 7.00€
2. Black eyed beans salad with tamarisk, spices and anchovy marinated 8.00€
3. Beets marinated in garlic oil 5.20 €
4. Seasonal greens 4.80€
5. Green salad with sundried tomato and local cheese 8.00€

APPETIZERS

6. Tzatziki 3.60€
7. Fish roe salad 4.80€
8. Garlic sauce 3.60€
9. Beets with garlic and greek yogurt 5.20€
10. Fava beans with caramelized onion, fried capers and balsamic vinegar 4.80€
11. Fried potatoes 4.00€
12. Fried cheese with sesame seeds 5.20€
13. Local small cheese pies 6.00€
14. Bruschetta with anchovy, herb pesto and tomato tartar 6.20€
15. Smoked trout with fresh onion and parsley 7.00€
16. Anchovies marinated in lemon and garlic 5.60€
17. Shrimp ragout in Cypriot pie with yogurt and sesame sauce 11.40€

SEA FOOD

18. Mussels sauté with fresh garlic and sweet chilli 8.40€
19. Octopus stew with baby onions 12.40€
20. Fried squids with cold caper sauce 11.00€
21. Cuttlefish flavoured with honey and fresh thyme 12.80€
22. Shrimps “saganaki” 13.60€
23. Grilled octopus with fava beans, caramelized onions, 13.40€
fried capers and balsamic vinegar
24. Fried little shrimps with lime sauce 10.80€
25. Grilled squid with olive oil, lemon and seasonal greens 13.60€
26. Shrimps with spinach, tomato and fresh onion 16.00€

PASTA

- 27. Mediterranean vegetarian orzo **10.60€**
- 28. Shrimps linguini in tomato sauce **15.80€**
- 29. Squid orzo in herb pesto with ouzo and feta cheese **14.40€**
- 30. Shrimps linguini in white cream sauce, with spinach and dill **15.80€**
- 31. Pennes with shrimp ragout **16.20€**
- 32. Grouper pasta “armira” **21.00€**
- 33. Linguini with lobster **80.00 €/kg**

FISH

Fresh fish straight from our boats

- 34. Fish category A **65.00 €/kg**
- 35. Fish category B **50.00 €/kg**
- 36. Fresh fish carpaccio **15.80€**

MEAT

- 37. Traditional “soutzoukakia” **12.00€**
- 38. Chicken with coloured peppers and cheese **11.00€**

CHILDREN MENU

- 39. Pasta with local cheese **5.50€**
- 40. Pasta with tomato sauce **6.50€**

Bread **1.00€**

1. If you are allergic or intolerant to any ingredient, please let us know.
2. The fish are fresh, straight from our boat.
3. In preparations we use greek olive oil and sunflower.
4. Squid, mussels and shrimps are frozen.
5. Manager: Antonios Vamvounis

PRICES INCLUDE V.A.T. & MUNICIPAL TAXES.

FOR ANY CLAIMS WE KEEP SPECIAL FORMS IN A SEPARATE BOX NEXT TO THE EXIT.

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE)

WINE LIST

White

1. Thema Ktima Pavlidis **26.00€**

Type: White - Dry

Variety: Sauvignon Blanc, Assyrtiko

2. Armyra Chardonnay Skoura **25.00€**

Type: White - Dry

Variety: Chardonnay

3. Ktima Theopetra **23.00€**

Type: White - Dry

Variety: Malagouzia, Assyrtiko

4. Aidani Asirtiko Xatzidakis **30.00€**

Type: White - Dry

Variety: Aidani, Assyrtiko

5. Mantinia Nasiakos **21.00€**

Type: White - Dry

Variety: Moschofilero

6. Akres Skouras **16.00€**

Type: White - Dry

Variety: Moschofilero, Roditis Alepou

7. Piccolo Mondo **15.00€**

Type: White - Semisweet

Variety: Moschofilero

8. Spilia Kostantakis winery **16.00€**

Type: White - Dry

Variety: Roditis, Savatiano

WINE LIST

White

9. Dry white wine 0.5l **4.80€**

10. Glass of dry white wine **3.00€**

Rose

1. Katogi Averof **20.00€**

Type: Rose - Semi Dry

Variety: Xinomavro

2. Akres Skouras **17.00€**

Type: Rose - Dry

Variety: Agiorgitiko - Moschofilero

3. Dry rose wine 0.5l **4.80€**

4. Glass of dry rose wine **3.00€**

Red

1. Akres Skouras **19.50€**

Type: Rose - Dry

Variety: Cabernet Sauvignon, Merlot

2. Thema Ktima Pavlidis **31.00€**

Type: Rose - Dry

Variety: Syrah, Agiorgitiko

3. Dry red wine 0.5l **5.00€**

4. Glass of dry red wine **3.00€**

OUZO

1. Stoupaki kazanisto 200ml **8.00€**

2. Babajim 200ml **8.50€**

3. Idoniko 200ml **7.50€**

4. Glass of ouzo **2.00€**

TSIPOURO/RAKI

1. Tsilili 200ml **8.50€**

2. Babajim 200ml **9.00€**

3. Bottle of raki 100ml **4.00€**

BEER

1. Vergina 500ml **3.00€**

2. FIX 500ml **3.50€**

3. MYTHOS 500ml **3.50€**

Soft drinks 330ml **2.00€**

Water 1l **1.40€**

Sour water 750ml **4.80€**

DRINKS

1. Cognac METAXA 3* 4.50€

2. Masticha 4.00€

3. Limoncello 4.00€

4. Glass of ouzo 2.00€

5. Whisky 5.50€

6. Whisky special 7.50€

7. Vodka 5.50€

8. Gin 5.50€

9. Shots 2.00€

COFFEE

1. Espresso 2.50€

2. Double espresso 3.00€

3. Greek 2.00€

4. Double greek 3.00€

5. Frappe 3.00€

DESERTS

1. Chocolate mosaic 4.60€

2. Traditional sweet pies 4.80€

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