



Sir PAPAFIGOS

G A S T R O E X P E R I E N C E

FOR THE TABLE

SLOW RISE YEAST BREAD, WHOLE WHEAT BREAD /per person

Breadsticks, Olives, Virgin olive oil, sea salt

STARTERS

DAKOS

Organic egg, Carob & Barley rusk, Tomato, Cretan cream cheese, Wild oregano

FRESH MUSHROOMS

Basil pesto with pine nuts & pistachio, Buffalo cheese, Crispy onion

PASTOURMA ARANCINI

Mastelo Chios cheese, Vanilla sauce, Spicy Cretan cream cheese

CAMEMBERT WITH CRETAN PORK "APAKI"

Baked with fresh herbs

SPICY FETA CHEESE DIP

Bell pepper, Cayenne pepper, Olive oil, Crispy caramel

BEEF CARPACCIO from Greek Farms

Artichoke, Whiskey mayonnaise, Wild rocket, Cherry tomatoes, Crispy onion, Parmesan

SPINACH PIE

Seasonal greens, Rhodian olive oil pie, Traditional Cretan cream cheese Xigalo of Sitia

CRETAN CAVE AGED GRAVIERA 100gr

(Cave of Zeus - 2years)

Pine honey, Carob breadstick

FRENCH FRIES

Oregano, Salt

FISH CARPACCIO

Thinly sliced fish, Lime zest, Citrus fruit juice, Wasabi tobico, Lemon pearls

MONK FISH TEMPURA

Rice paper, Spicy mayonnaise, Sweet & chilly sauce

SHRIMP SAGANAKI

Fried kataifi fillo, Feta cheese, Tomato sauce, Cherry tomatoes

SMOKED EEL

Baby potatoes, Sour cream, Fresh thyme, Caramelized rusk, Microgreens

FISH ROE SPREAD "TARAMAS"

Crunchy pastry crust, Yellow tobico, Parsley oil

SALADS

GREEK SALAD

Cherry tomatoes, Tomatoes, Cucumber, Picked onion, Bell pepper, Soft skim-milk cheese, White balsamico

GREEN SALAD WITH BEETROOTS

Seasonal greens, Almonds, Beetroot cream, White vinegar, Olive oil, Popped amaranth

SUPER FOOD SALAD

Quinoa, Bulgur, Kiwi, Cherry tomatoes, Cashews nuts, Lemon cream



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OUR DISHES

SLOW COOKED ROOSTER

In Samos wine, Whole wheat pasta, Orange, Chestnut

SOUS VIDE LAMB

Tomato sauce, Fregola, Graviera cheese bechamel

GOAT "TSIGARIASTO"

Slow cooked in wine & olive oil, Onion, Artichoke, Potato chips

GRILLED CHICKEN SAUSAGE

Potato puree, Parsley oil, Lemon zest

MUSHROOM RISOTTO

Black truffle pasta, Variety of mushrooms, Parmesan, Halloumi cheese

PACCHERI WITH SPINACH

Pine nuts, Parmesan, Chicken Apaki

SKIOUFIKTA WITH SHRIMPS

Asparagus, Creamy cognac sauce, Cherry tomatoes, Dill

SALMON IN CEDAR WRAP

Seasonal vegetables, Mustard sauce

FISH OF THE DAY

Ask our waiter for availability

CUTS

PORK RIB EYE FROM CRETAN FARMS

Jacket potato, Greek yogurt, Fresh herbs

PRIME RIB BLACK ANGUS, DRY AGED 500gr

Seasonal vegetables

DENVER BLACK ANGUS, DRY AGED 350gr

Seasonal vegetables

SIRLOIN BLACK ANGUS, DRY AGED 350gr

Seasonal vegetables

CUT OF THE DAY

Ask our waiter for availability

DISHES TO SHARE (for 2 pers.)

SALT-CRUSTED CHICKEN 1kg

Potato puree, Cheese sauce

LOBSTER 1kg

Pasta or Risotto, Red or White sauce

Chef: Emi Marantou



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G A S T R O E X P E R I E N C E

DRINKS & BEVERAGES

WATER

- Zaro's Natural Mineral Water 1lt
- Avra Natural Mineral Water 1lt
- Souroti Sparkling Water 250ml
- San Pellegrino 750ml
- Schweppes Soda 250ml

SOFT DRINKS

- Coca Cola / Zero 250ml
- Coca Cola Zero Sugar Zero Caffeine 250ml
- Fanta lemon / orange / blue 250ml
- Sprite 250ml

PREMIUM SOFT DRINKS

- Three Cents Pink Grapefruit Soda 200ml
- Three Cents Pineapple Soda 200ml

BEERS

- Alfa 500ml
- Nissos 330ml
- Candia 330ml
- Fischer 500ml
- Kaizer 500ml
- Leffe 330ml
- Franziskaner Weiss 500ml
- Fix 0% Alc. 330ml

DISTILLATES

- Ouzo 200ml
- Tsipouro with / without anise 200ml
- Tsikoudia 35N Syrah / Muscat 200ml
- Retsina Wine (white) 500ml

SPIRITS

- Jameson 60ml
- Jack Daniel's 60ml
- Cardu 60ml
- Johnnie Walker Black Label 60ml
- Tokinoka 50ml
- Lagavulin 50ml
- Stoli 60ml
- Gold Forest 60ml
- Beluga Noble 60ml
- Havana 3yrs 60ml
- Jose Cuervo Silver 60ml
- Campari 60ml
- Martini Bianco 60ml
- Gordon's 60ml
- Hendrick's 60ml
- Metaxa Private Reserve 50ml
- Courvoisier 50ml

COCKTAILS

- Mojito
- Aperol Spritz / Pink Aperol
- Gold Rush

COFFEES

- Espresso
- Double Espresso
- Americano
- Cappuccino