

STARTERS

1.FETA "MELISTALAXTI" (V) 12,00

Wrapped in crunchy phyllo, you can taste authentic Greek feta. Cooked in fresh olive oil, drizzled with honey and sesame. The recipe originates from the island of Naxos.

2.TZATZIKI AND PITA (V) 6,00

Fresh with strong garlic taste, the world famous Greek yogurt and cucumber sauce. Served with traditional Greek Pita. (Gluten and Lactose free option)

3. GRILLED HALOUMI CHEESE (GF,V) 12,00

Traditional Halloumi cheese cooked in the grill, served with tomato chutney, dark balsamic vinegar and rucolla. (Lactose free option)

4. EGGPLANT ROLLS (GF, V) 12,00

Thin slices of grilled eggplant rolls with feta cheese and herbs inside. Cooked with fresh tomato sauce. The recipe originates from Heraklion, Crete (Vegan option available)

5.MUSHROOM PIE (V) 12,00

Traditional Greek savory pita, usually served as an appetizer. Michailin's Taverna homemade phyllo pastry, fresh mushrooms, herbs and a selection of 3 kinds of greek cheeses. The recipe originates from Mani, East of Lakonia

6.DOLMADES (GF, VE) 11,00

Traditional Greek vine leaves stuffed with rice, herbs, drizzled with lemon juice.

7."TSAITI" (V) 12,00

Crunchy phyllo stuffed with feta cheese, spinach and seasonal herbs and spices. The recipe originates from Kastropolitia of Monemvasia, Peloponisos

SALADS

8. Greek "Choriatiki" salad (GF, V) 9,00/18,00

Authentic Greek salad with feta cheese, iceberg, cucumber, tomato, Kalamata olives, red onion, green pepper, cappers, olive oil and oregano. (Vegan option available)

9.Poseidon's salad (LF, GF, DF) 23,00

Fresh sea food (oysters, squid and shrimps), Greek fish roe(avgotáracho), fresh vegetables and vinaigrette sauce. The recipe originates from Mesologgi.

10.Cretan DAKOS (V) 18,00

Classic Cretan Dakos salad. Traditional Cretan Paximadi dry bread soaked with olive oil, thin sliced tomatoes, authentic Greek feta cheese, olives, cappers, fresh onions, garlic and oregano. (Vegan option available)

MAIN COURSE

11. MOUSSAKAS 24,00

Classic Greek oven cooked meal! Beef minced meat, eggplants, tomatoes, potatoes, onion, Greek kefalotyri cheese and béchamel sauce.

12. BON-FILLET (LF, GF, DF) 39,00

Beef tenderloin with green pepper sauce. Served with pan cooked butter and herbs potatoes.

13. GRILLED SHRIMPS (LF, GF, DF) 26,00

Voyage through the flavors of the island of Crete. Grilled shrimps, salad, olive oil and lemon sauce.

14. SHRIMP PASTA (LF) 24,00

Famous island dish from Aegean Sea. Shrimps, pasta, fresh tomato sauce, oregano, basil, onion and finally finishing off with a touch of Greek ouzo, which brings a true island taste.

15. VEGETABLE PAPOUTSAKI (GF, V, VE) 21,00

Traditional Greek eggplant "boat". With onion, garlic, mushroom bolognese, tomato sauce and vegan feta cheese. Served with salad and Taverna's homemade fries.

16. GEMISTA (GF, VE) 23,00

Favourite recipe for every Greek grandmother. Fresh tomatoes and peppers stuffed with rice, seasonal herbs, onion, spices and pine nuts. Served with oven potatoes.

17. GRILLED CHICKEN (LF, GF, DF) 24,00

Grilled chicken fillet marinated with olive oil and lemon sauce. Served with Taverna's homemade fries and green salad.

18. MPAKALIAROS SKORDALIA (LF) 22,00

Battered cod fish fried in olive oil. Served with Taverna's homemade garlic and potato puree.

19. MICHAILIN TAVERNA BIFTEKI (LF, GF) 22,00

Tavern's classic! Michailin's grandmother recipe made from minced beef meat. House beef patties served with onion, pepper, mushroom, bacon, tomato sauce and Taverna's homemade fries.

20. PORK KONTOSOUVLI (LF, GF) 24,00

Marinated with herbs, grilled pork meat. Served with Taverna's homemade fries, green salad and tzatziki sauce. The Taverna's famous dish.

21. CHICKEN KONTOSOUVLI (LF, GF) 26,00

Marinated with herbs, grilled chicken meat. Served with Taverna's homemade fries, green salad and tzatziki sauce. The Taverna's famous dish.

KIDS MENU

22. HERCULES MEAL 11,00

Pork or chicken bites, Taverna's homemade fried potatoes, cucumber, tomatoes, pita bread and ketchup.

DESSERTS

23. GREEK MASTIHA ICE CREAM (LF, GF, V) 5,00

(Originated from Chios island, the only place where you can find the Mastiha tree. The ice cream is made from the mastiha's liquid drops. Made for us by the local Nikolai Ice Creams)

24. ICE CREAM (GF, LF, V) 4,00

Vanilla, strawberry or chocolate

25. YOGURT PANNA COTTA DRIZZLED WITH ORANGE MARMALADE (GF, LF, V) 8,00

26. GREEK TRADITIONAL DESSERT 8,00

Please ask our staff for the dessert of the day!