ILIĀNA

Greek origin / meaning 'Ray of Light' or 'Sun'

A spirit as boundless as the sea, who lived each day as though time itself dared not intrude. By the water's edge, friends gathered beneath the golden sun, savouring the warmth of exquisite meals and the laughter shared in their company. Each evening, as the waves whispered to the shore, the sun dipped below the horizon, revealing that life's sweetest moments were found in these small, quiet pleasures.

Today, Iliana essence lives on in her namesake, a place where every gathering reflects her love for simple joys—shared meals, serene horizons, and the unhurried beauty of life by the ocean.

Fish Market

Market Price per kg

Raw Selection on ice / per kg (SF·R·GF)
Whole Seabream, Pandora Fish, Red Seabream, Red Mullet, Langoustine, Scallops, Carabineros

Stridia / Oysters Selection (SF·R·GF)
Half Dozen 210
Dozen 400

Aegean Platter (GF·DF·R·SF)
Wild fish, carabineros, lobster, caviar
Big Platter 1050 **Small Platter** 545

Haviari / Caviar Selection with Side Condiments (R)
Beluga 30g 1950
Beluga 50g 3850
Beluga 100g 7450

Raw

Carpaccio Lavraki / Seabass Carpaccio 120 (SF·GF·R)
Sea urchin, lemon, chives

Magiatiko Sashimi / Amberjack Sashimi 130 (GF·DF·R·SF)
Mediterranean dressing, caper, shallot

Tartare Tonou me Haviari
Tuna Tartare with Caviar 410 (GF·DF·R)
Lemon, chives

Htenia Sashimi / Scallops Sashimi 188 (GF·SF·DF·R)
Lemon marmalade, citrus dressing, chilli

Achinos / Sea Urchin 184 (SF·DF·R)
Shredded tomato, chives, crispy bread, smoked oil

Omi Tsipoura / Whole Sea Bream Sashimi 230 (GF·SF·DF·R)
Chilli, citrus dressing, lemon zest

Lavraki Tartar / Seabass Tartare 125 (GF·SF·DF·R)
with coulis, fried capers

Tataki Tonou me Fasolaki / Greek Style Tuna Tataki 148 (GF·SF·DF·N·R)
Grilled snow peas, pistachio, truffle balsamic dressing

Salads

Choriatiki Salata / Greek Salad 120 (V)
Cucumber, Florina pepper confit, barrel aged feta, mizithra cheese, cherry tomato confit, Carob rusks

Salata Karpouzi / Watermelon Feta Salad 80 (V·GF·N)
Pistachio, basil oil

Salata Kolokithi / Grilled Courgette Salad 74 (V·GF·N)
Dry mizithra cheese, smoked aubergine dressing

Salata Kounoupidi / Cauliflower Salad 74 (SE·SF·E)
Red chili, lemon verbena dressing, caramelized almonds

Kavourosalata / Crab Salad 140 (SF·E·DF·SE)
Greek crab, trout roe, koulouri bread

Contains Alcohol (A), Vegetarian Dish (V), Contains Pork (P), Gluten Free (GF), Contains Sesame (SE), Contains Seafood (SF), Dairy Free (DF), Contains Egg (E), Contains Soy (S), Contains Nuts (N), Mustard (MU), Vegan (VG), Raw (R), Locally Sourced (LS), Certified Sustainable (CS)

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Cold Appetizers

Alifes / Homemade Spreads 158
served with pita & lachanika

- **Tarama 58** (SF·DF)
- **Tzatziki 42** (V·GF)
- **Melitzanosalata 42** (VG·GF·DF)
- **Htipiti 42** (V·GF)

Melitzana Imam / Stuffed Aubergine 74 (V·GF)
Aubergine stew, crispy onion, feta crumble

Pantzari sta Karvouna / Grilled Beetroot 68 (V·GF·N)
Lemon yoghurt, hazelnut, grape molasses dressing

Antzougies Marinates / Marinated Anchovies 94 (SE·SF·DF·R)
Chilli, parsley, lemon, served on koulouri

Marinates Piperies / Marinated Peppers 110 (GF·DF·SF)
Anchovies, petimezi dressing

Hot Appetizers

Feta me Meli / Feta in Crispy Phyllo 90 (V·SE)
Thyme honey, mixed sesame

Kolokithokeftedes / Courgette Fritters 85 (V·E)
Yoghurt honey, truffle, mint oil

Gambari sta Karvouna / Grilled Carabineros *price per kg* (SE·GF·SF)
With Spicy Paprika

Astakos Skordalia / Lobster Tempura 210 (SF·DF·E)
Agiatha Dip

Kalamari Tiganito / Crispy Fried Calamari 105 (SF·DF·E)
Agiatha dip

Chtapodi sta Karvouna / Grilled Octopus 150 (GF·SF·DF)
Fava cream, onion chutney, capers

Garides Saganaki / Shrimp Saganaki 130 (A·GF SF)
Cherry tomato confit, crumbled feta, spring onion, chive oil

Garides sta Karvouna / Grilled Shrimps 148 (SF·GF·DF)
Citrus sauce, chili and parsley

Moussakas / Moussaka 116 (E)
Aubergine, minced meat, potato

Keftedakia / Beef Meatballs 84 (E)
Tomato, mint yoghurt

Oven Baked Pide

Village Peinirli 94 (E)
Graviera, egg yolk
With truffle 136 per gr

Meat Peinirli 130
Rib eye, Crispy Onion

Summer Peinirli 78
Florina pepper, tomato sauce, feta

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The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

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Fish Market

Market Price per kg

Sta Karvouna / Grilled (GF·DF·SF)
Served with wild greens, steamed potatoes, ladolemono and Greek herb sauce

Dover Sole, John Dory, Seabass, Seabream, Red Seabream, Red Mullet, Turbot, Dentex, Carabineros, King Crab, Langoustines, Scallops

St'alati / Baked in Salt (GF·DF·SF)
Served with wild greens, steamed potatoes, ladolemono and Greek herb sauce

Seabass, Grouper, Seabream, Red Seabream, Dentex

Sto Tigani / Fried (GF·DF·SF)
Served with herb salad and ladolemono

Dover Sole, Sardines, Anchovies, Red Mullet

Psarosoupa / Fish Soup (GF·DF·SF)

John Dory, Grouper, Scorpionfish

À la Spetsiota / Fish in Tomato Sauce (GF·DF·SF)

John Dory, Grouper, Scorpionfish

Giouvetsada / Orzo Stew (SF·DF)

Lobster, Carabineros, Langoustines, Scallops, Scorpionfish, Grouper

Mains

Tenderloin 260 (GF)
Served with Grilled potatoes and Staka

Rib Eye 300g | 325 (GF)
Served with grilled potatoes and Staka

Tomahawk 840 (GF)
Served with Mediterranean salad, baby potatoes and stew sauce

Souvlaki Kotopoulo Karvouna / Grilled Chicken Souvlaki 165 (S·MU)
Cypriot pita, honey dressing, herb salad

Gyros Moschou / Beef Gyros
590 / 0.5kg
1110 / 1kg
Oven-baked pita, tzatziki, onion, tomato

Paidakia / Lamb Chops 235 (E)
Aubergine purée, yoghurt

Paidakia Moschou Giouvetsi/ Short Ribs Orzo 580
Beef jus, Graviera Cream

Glossa Ladolemone / Dover Sole 580 (A·DF)
Artichoke, daterino tomatoes, lemon dressing

Spaghetti Garida / Shrimp Spaghetti 240 (A·SF·DF)
Cherry tomatoes, ouzo and bisque

Orzo san Gemista / Orzo 120 (V)
Feta, chive oil, carob rusk

Pandesia / 'Pandesia' Seafood Pasta per kg (SF·DF)
Canadian lobster, calamari, shrimp, clams, cherry tomato confit

Mykonian Truffle Linguine 240 (A)
Smoked Swordfish, arseniko cheese, roasted black pepper and truffle

Side Dishes

Patates Tiganites / Hand Cut Potatoes 42 (GF·DF·VG)

Add tarama 52
Add truffle 74 (GF·DF·VG)

Horta / Wild Greens 42 (GF·DF·VG)

Vrastes Patates / Steamed Potatoes with Rosemary 38 (GF·DF·VG)

Mesogeiaki Salata / Mediterranean Salad 48 (GF·DF·VG)

Prasini Salata / Green Salad 30 (GF·DF·VG)
Chili, lemon

Mprokolo Ston Atmo / Steamed Broccolini 38 (GF·DF·VG)

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