

PERIPOUS

seaside restaurant

Handmade bread with "Taramosalata" [V, GL] 1,50 €

Salads

Tuna Fillet Confit [LF] 9,50 €

with black eyed peas & vegetables

Greek Salad [V, GL] 6,50 €

with mizithra soft cheese, tomato, cucumber, onions, olives, capers

Zucchini [V, GL] 5,00 €

with peach, feta cheese, peppermint pesto

Quinoa [V, GL] 7,00 €

with avocado cream and kale

Starters

Veloute Vegetable Soup [VG] 6,00 €

with roasted hazelnuts and sheep yogurt

Fava Beans Puree [VG, GF, LF] 5,50 €

with roasted almonds & parsley olive oil – lemon sauce

Grilled Sardines [LF] 7,00 €

with potato bread, leek puree and extra virgin olive oil lemon sauce

Ceviche of "catch of the day" [LF,GF] 7,50 €

marinated raw in citrus juice

Steamed Mussels [LF] 8,00 €

with fish broth, tomato, and verbena (Louiza)

Grilled Octopus [LF] 10,00 €

with potato bread & leek Puree

Gambari Prawn Pitta Wrapped [LF] 6,50 €

with kale & coriander mayonnaise

Guacamole [LF] 6,50 €

with basil, coriander & fish tartar

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Main Dishes

Linguine [VG]	9,00 €
<i>with mushrooms, thyme, cashews and walnuts</i>	
Papardelles of the sea [LF]	12,50 €
<i>with stone fishes, mussels, prawns and broth</i>	
Steamed parrot fish fillet [GF,LF]	14,50 €
<i>with paper-thin vegetables, extra virgin olive oil & lemon sauce</i>	
Sauteed Barracuda fillet [GF, LF]	16,50 €
<i>with spinach, broccoli, olive oil, lemon sauce, tomato, black olives & basil</i>	
Deep fried cod fillet [LF]	14,50 €
<i>with taramosalata & beetroot</i>	
Catch of the day	60€/kg
<i>with seasonal greens & vegetables, olive oil & lemon sauce</i>	
Grilled chicken fillet [GF, LF]	10,00 €
<i>with red belly pepper cream, roasted mushrooms and beetroot chips</i>	
Grilled lamb [GF]	12,50 €
<i>with "stamnagathi" greens, eggs - lemon sauce</i>	
Grilled eggplants [GF, LF]	9,00 €
<i>with bolognese from chickpeas & coconut yogurt</i>	
Grilled Rib-eye steak [GF,LF]	20,00 €
<i>with onion puree, mushrooms</i>	

Desserts

Tiramisu	6,00 €
Milk chocolate mousse	6,50 €
<i>with peanut biscuits, caramel sauce & latte ice - cream</i>	
Aigina's pistachio cream	6,50 €
<i>with fresh fruits & butter crumble</i>	
Selection of homemade ice-cream	1,50€ / ps

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COCKTAILS

Signature

Boho Tail 8,00€
White Rum, Passion fruit, Mango, Sea-buckthorn, Sumac, Curry, Allspice

Purple Rain 8,00€
Gin, Raspberry, Blackberry, Blueberry, Cranberry, Nutmeg, Lime

The Times 8,00€
Mastiha Spirit, Cold Drip coffee distillate, Espresso

Bukowski's Old Fashioned 8,00€
Bourbon, Islay Single Malt, Figs, Sweet Grape, Fennel, Carob Syrup, Bay, Vanilla essence

Pickly Tear 8,00€
Prickly Pear distillate, Melon, Tangerine, Black Pepper, Star Anise, Lime

The Roseberries 8,00€
Vodka, Strawberry, Rose, Pink Pepper, Ginger

Classics

Margherita 8,00€

Daiquiri [lime/strawberry] 8,00€

Dry Martini 8,00€

Nergoni 8,00€

Americano 8,00€

Old fashioned 8,00€

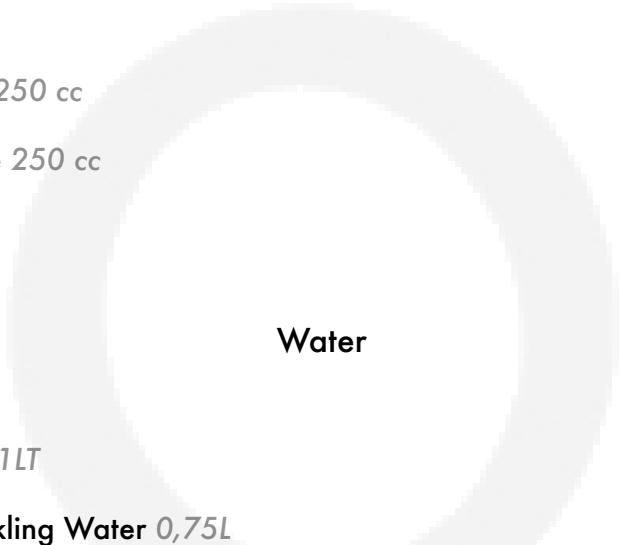
Aperol Spritz 7,00€

Caipirinha 7,00€

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Soft Drinks & Beers

Coca-Cola 250 cc	2,00€
Coca-Cola <i>light</i> 250 cc	2,00€
Coca-Cola Zero 250 cc	2,00€
Sprite 250 cc	2,00€
Temenia Lemonade 250 cc	2,00€
Temenia Orangeade 250 cc	2,00€
Red Bull 250 cc	3,00€
 Water	
Still Samaria Water 1LT	1,00€
San Pellegrino Sparkling Water 0,75L	3,50€

Soda Tonic Water

Tuborg Soda Water 250cc	2,50€
Tuborg Tonic 250cc	2,50€
Three Cents Grapefruit Soda 0,2l	3,50€

Beers

Amstel 330cc	3,00€
Heineken 330cc	3,00€
Pilsner, Mammos 330cc	3,50€
White Erdinger 330cc	4,00€
Pale Ale, Lafkas 330cc	4,50€

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WINES

Sparkling

2015, Amalia Vintage, Moschofilero, Tselepos, Peloponnese	30,00 €
2018, Karanikas Brut Rose, Xinomavro & Assyrtiko, Amyndaion/Macedonia	39,00 €
2019, Pet Nat, Atheri & Assyrtiko, Vassaltis Winery, Santorini	30,00 €
NV, Moët & Chandon, Brut, Reims Champagne	90,00 €
NV 7 Crus Brut, Agrapart, Avize, Champagne	130,00€

White

Indigenous Grape Varieties

NV, Retsina, Ritinitis Nobilis, Gaia Estate Peloponnese	14,00 €
2019, «Gerto», Thrapsathiri, Monastery of Toplou, Crete (bio)	19,00 €
2017,2019 Nostos, Muscat of Spinas, Manousaki Winery, Crete	19,00 €
2019, Muscat of Spinas & Vidiano, Lyrarakis Winery, Crete (vegan)	14,00 €
2019, Malvasia Aromatica, Karavitakis Winery, Crete	18,00 €
2019, Mantinia Nasiakos, Moschofilero, Semeli, Peloponnesse	17,00 €
2019, Palaiomylos, Malagouzia, Domaine Zafeirakis, Central Greece	21,00 €
2018, Lihnos, Vidiano, Dourakis Winery, Crete	19,00 €
2019, «Dialogos», Kydonitsa & Assyrtiko, Ktima Dio Ipsi, Vivlia Chora	26,00 €
2019, Vilana, Gavalas Winery, Crete (bio)	20,00 €
2019, Ano Plagia, Vilana & Vidiano & Assyrtiko, Anoskeli Winery, Crete (bio)	17,00 €
2019, Inima, Assyrtiko & Atheri, Katogi Averoff, Ipirus	21,00 €
2019, Assyrtiko, Strataridakis Winery, Crete	19,00 €
2018, Santorini, Assyrtiko, Vassaltis Winery	45,00 €
2018, Assyrtiko Wild Ferment, Gaia Estate, Santorini	52,00 €
2017, Hesperis, Idiaia Winery, Vidiano, Crete	22,00 €

PERIPIOUS

Interntaional Grapes & Blends

2018, Chardonnay, Domaine Kikones, Thrace	45,00 €
2019, Elixir, Gewurtztraminer, Gewurtztraminer, Semeli Estate	39,00 €
2019, Melissinos, Thrapsathiri & Sauvignon Blanc, Paterianakis Crete	22,00 €
2019, Sauvignon Blanc Fume, Alpha Estate, Amyndaion	37,00 €
2019, The White, Sauvignon Blanc, Lalikos Winery, Kavala	23,00 €
2018, Enstikto, Chardonnay & Vidiano, Crete (biodynamic)	23,00 €
2017,2018 Nostos Roussanne, Manousakis Winery, Crete (bio)	40,00 €

Rose

2019, Domaine Costa Lazaridi, Merlot, Δράμα	25,00 €
2019, «2 Faraggia», Miliarakis Winery, Mourvèdre-Malvasia, Crete	19,00 €
2019, Apla, Xinomavro & Limniona & Mavroudi, Oenops Wines, Drama	24,00 €
2019, Peplo, Syrah & Agiorgitiko & Moschofilero, Domaine Skouras	30,00 €

Red

Indigenous Grapes

2019, Kompsos, Liatiko, Karavitakis Winery, Crete	21,00 €
2015, Kotsifali & Mandilari, Idiaia Winery, Crete	19,00 €
2017, «Plakoura», Mandilari, Lyrarakis Winery, Crete	15,00 €
2018, Ktima Mittravelas Nemea, Agiorgitiko, Peloponnese	29,00 €
2018, Earth & Sky, Xinomavro, Thymiopoulos Wines, Naoussa, North Gr.	37,00 €

International Grapes & Blends

2017, Cyrus one, Cabernet Franc & Merlot, La tour Melas, Cent. Greece	31,00 €
2017, Pinot Noir, Alpha Estate, Amyndaion	39,00 €
2017, Lihnos Cabernet & Kotsifali, Dourakis Crete	24,00 €
2016, Ovilos, Cabernet Sauvignon, Vivlia Chora, Kavala	54,00 €
2016 & 2017, Nostos & Syrah, Manousakis Winery, Crete (bio)	37,00 €
2017, 2 Elies, Syrah & Merlot, Kir Yianni, Naousa	27,00 €

Low Intervention Wines

2017,3,14, Kotsifali, Domaine Paterianakis, Crete (bio)	37,00 €
2015, Anatolikos, Mavroudi, Anatolikos Winery, Thrace	45,00 €

Sweet Wines

«Euphoria», Romeiko, Dourakis Winery, Crete	45,00 €
Iouliatiko, Liatiko, Boutaris, Greece	45,00 €
Sweet Route, Moschofilero, Troupis, Peloponnese	45,00 €

BY THE GLASS

Sparkling

2015, Amalia Vintage, Moschofilero, Tselepos, Peloponnese	12,00 €
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White

NV Retsina, Ritinitis Nobilis, Gaia Estate, Peloponnese	3,50 €
2019, Muscat of Spinass & Vidiano, Lyrarakis, Crete	4,50 €
2018, Nostos, Muscat of Spinass, Manousakis Winery (bio)	4,50 €
2019, Malvasia, Karavitakis Winery, Crete	4,50 €
2018, Lihnos, Vidiano, Dourakis Winery, Crete	4,50 €
2018, Santorini, Assyrtiko, Vassaltis Winery	9,00 €
2019, The White, Sauvignon Blanc, Lalikos Winery Kavala	5,00 €

Rose

2019, «2 Faraggia», Mourvèdre - Malvasia, Miliarakis Winery, Crete	4,00 €
2019, Apla, Xinomavro & Limniona & Mavroudi, Oenops Wines, Drama	5,00 €

Red

2019, Kompsos, Liatiko, Karavitakis Winery, Crete	5,00 €
2015, Kotsifali & Mandilari, Idiaia Winery, Crete	4,50 €
2016, Kudos, Kotsifali & Syrah, Dourakis, Crete	5,00 €
2016, Nostos Syrah, Manousakis Winery, Crete (bio)	8,00 €

Dessert Wines

«Euphoria», Romeiko, Dourakis Winery, Crete	8,00 €
Iouliatiko, Liatiko, Boutaris, Crete	8,00 €
Sweet Route, Moschofilero, Peloponnese	8,00 €