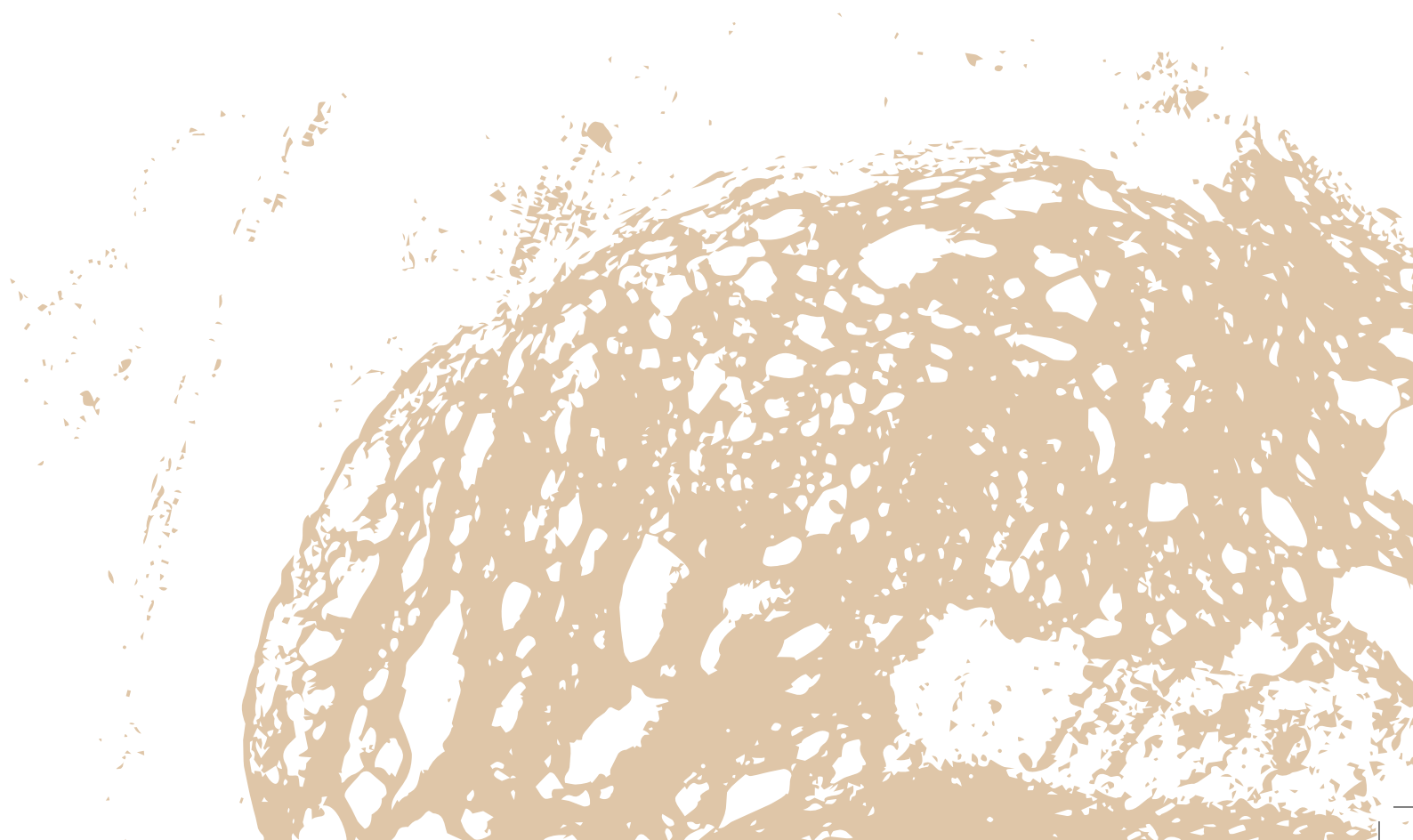


CALYRA

RESTAURANT



Bread & Accompaniments 12€
Extra virgin oil, Paros oregano, tomato vinaigrette, Kalamata black olives
VE | GL

SALADS & COLD DISHES

DAKOS 18€
barley rusk, local Myzithra cheese from Paros, grated tomato, oregano.
V | GL | DA

GREEK SALAD WITH LOCAL TOMATOES 18€
pickled cucumber, feta cheese and oregano.
V | DA

VARIETY OF GREEK DIPS 20€
tzatziki, spicy cheeses pread and taramosalata,
served with sour dough pitta bread and olive oil.*
V | GL | DA | FI

MARINATED CATCH OF THE DAY 28€
Mesolonghi bottarga, olive oil & lemon emulsion with fresh herbs.
FI | GL

SANDWICHES & BURGERS

CLUB SANDWICH 24€
*Paros graviera cheese, tomato, lettuce, homemade mayonnaise
(add-on: chicken or ham). Served with French fries or green salad.*
DA | EG | GL

DOUBLE CHEESEBURGER 29€
pickles, cheddar cheese, onion. Served with French fries or green salad.
DA | EG | GL

AVOCADO TOAST 12€
*confit cherry tomatoes, lime, chili
(add-on: fried eggs). +3€*
V | VE | GL | EG*

TOST HAM AND CHEESE 8€
GL | DA | EG

MAIN COURSES & PASTA

CHICKEN SOUVLAKI	21€
<i>spice glaze, cucumber, herb salad, aromatic yogurt.</i>	
DA	
FISH OF THE DAY (FILLET)	29€
<i>grilled zucchini, lemon-olive oil sauce with Kozani saffron.</i>	
FI	
TAGLIATELLE	19€
<i>sun-dried tomato sauce, sour Myzithra cheese, capers, olives.</i>	
GL DA	
RIBEYE BLACK ANGUS 300gr	80€
<i>chimichuri sauce with local capers and French fries.</i>	
SD EG	
WAGYU 300gr	120€
<i>chimichurri sauce with local capers and French fries.</i>	
SD	

DESSERTS, FRUITS & YOGURT BOWLS

TRADITIONAL ORANGE PIE	9€
V GL DA EG	
CHOCOLATE CAKE	9€
<i>with vanilla ice cream.</i>	
V GL DA NU EG	
FRESH FRUIT SALAD	10€
<i>with basil dressing.</i>	
V VE	
GREEK YOGURT	14€
<i>traditionally served with grape spoon sweet.</i>	
V DA	
SELECTION OF SORBET AND ICE CREAMS	6€
DA NU	per scoop

Please let our team know if you have any food allergies or dietary requirements when choosing your menu. All taxes are included. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). Responsible for the market control: George Ntelakos

Key of Allergens in Dishes:

(GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin, (DA) Dairy, (SH) Shellfish, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (VE) Vegan, (V) Vegetarian, (MO) mollusks

