

Zemedakia

Small dishes for sharing and tsipouro for the company.

Grilled bread with olive oil, oregano & salt / person • €1.20

Marinated Anchovies • €3.50

Anchovies with fresh lime and bright acidity

Handmade Tomato Fritters • €4.50

Made with fresh tomato, aromatic herbs, and a refreshing basil yogurt.

Premium Cured Bonito • €5.00

Cured bonito fish with lemony richness

Grilled Sardines "Gouna" • €5.00

With marinated zucchini and fresh herbs.

Kopanisti • €4.00

Spicy Kopanisti cheese spread with fresh herbs and a rich cheese flavor.

Pickled Egg • €3.50

Pickled with balsamic vinegar and subtle spices

Creamy Pea Fava • €4.50

With sun-dried tomato and crunchy fennel & onion pickles

Bougiourdi • €5.00

Warm feta with Florina peppers and diced tomato

Tzatziki • €3.50

Cool, creamy and garlicky

Musk Octopus • €5.00

With pasta and a rich aromatic tomato sauce.

Dolmadakia with Tarator • €5.00

Stuffed vine leaves with almond tarator and lemony acidity

Grilled Liver with Herb Butter • €5.00

Tender grilled liver finished with aromatic rosemary and garlic butter.

Homemade Potato Salad • €4.00

With mayonnaise, mustard, carrot and fresh herbs

Kebab with Ajvar • €5.00

Lamb & beef kebab with Florina ajvar and chili flakes

Pickles of the Day • €3.50

Homemade pickles with bright acidity and crunchy character

Pork Tigania • €5.00

Pan-cooked pork with sun-dried tomato sauce, spicy galotyri cheese and fresh herbs

Daily Dishes

Ask our team about today's dishes, based on the season and what stood out at the market.

Salads

Greek Salad • €7.50

Tomato, cucumber, green pepper, red onion, feta cheese, olives, capers, sea fennel, and extra virgin olive oil.

Sea Asparagus Salad • €7.00

Fresh sea asparagus with grated ripe tomatoes and extra virgin olive oil.

Zeme Signature

The flavors that define our table.

Sea Pastourmas • €6.00

Semi-cured fish of the day with aromatic fenugreek oil

Crispy Cod Fritter • €6.00

Crispy cod with vine leaf skordalia

Butterfish • €5.50

Rich buttery fish with a distinctive smoky character

Fried Anchovies • €4.50

Dip, bite and enjoy

Smoked Taramas • €4.00

Fish roe spread with smoky Aegean character

Fresh Fried Squid • €6.50

Crispy squid with lemon aioli and turmeric

Gavopsara & Fried Eggplant • €3.50

Traditional salty meze from Naousa with crispy character

Smoked Mackerel • €6.50

With smoked eggplant and fresh herbs

Dishes from The Road Of Distillation

Flavors discovered during our travels across Greece.

Marinated Sardines • €4.50

Whole semi-cured sardines, lemon zest and fresh thyme.

Lesvos Island – Northern Aegean

Lesvos "Matsistoi" Meatballs • €6.50

Hand-cut juicy meatballs with herbs and feta cream

Lesvos island -Northern Aegean

Crispy Chios Mastelo Cheese • €6.50

With almond flakes and seasonal fruit chutney

Chios – Northern Aegean

Sougania of Lesvos • €5.00

STraditional Lesvos-style stuffed onions, slow cooked with seasoned minced meat and finished with a silky avgolemono sauce.

Lesvos Island – Northern Aegean

Cheeses For Tsipouro

Artisan Greek cheeses from small producers.

Skotyri of Ios • €4.50

Creamy and spicy, with thyme and strong island character

Cyclades – Ios
Producer: Niotiko Dairy

Aged Manoura of Sifnos • €6.00

Spicy manoura cheese aged in grape must with a long finish

Cyclades – Sifnos
Producer: Troullos Nikolaos Dairy

Thyme Graviera • €5.00

Buttery, aromatic, and well-balanced.
Amari – Crete

Producer: Amari Dairy

Mastiha Cheese of Andros • €5.00

Creamy cheese with subtle mastiha aroma and mild flavorCyclades –

Andros
Producer: Asoutis Nikolaos Dairy

Kyano Blue Cheese • €5.00

Greek blue cheese from goat's milk, with buttery texture and bold character

Central Macedonia – Halkidiki
Producer: Arvanitis Dairy

Goat Graviera • €5.00

Mild, buttery and delicately aromatic.
Amari – Crete

Producer: Amari Dairy

Metsovo Garlic Graviera • €4.50

Buttery aged graviera with aromatic garlic and full character

Epirus – Ioannina
Producer: Boumpas Dairy

Graviera with Chili Flakes • €4.50

Mild graviera with subtle chili heat and rich sheep & goat milk flavor

Amari – Crete
Producer: Amari Dairy