



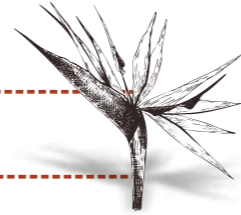
## RAW BAR



<b>SEA BASS CEVICHE CLASSICO</b>	<b>24</b>
leche de tigre, corn, onion, avocado, coriander, chili, soy sauce	
<b>MEDITERRANEAN CARPACCIO</b>	<b>20</b>
fresh lime, shichimi, chili	
<b>TUNA TARTARE</b>	<b>26</b>
fresh lime, yuzu truffle, tobiko, chives, chili, avocado, garlic, sesame	
<b>BEEF CARPACCIO</b>	<b>24</b>
rocket, pesto, parmesan flakes, confit tomatoes, truffle oil	
<b>KING CRAB TARTARE</b>	<b>36</b>
lime, tobiko, chives, mayo, chili, sesame	
<b>FRESH LOCAL FISH SASHIMI (per 1kg)</b>	<b>120</b>
<b>FRESH OYSTERS (6 pcs / 12 pcs)</b>	<b>32 / 64</b>



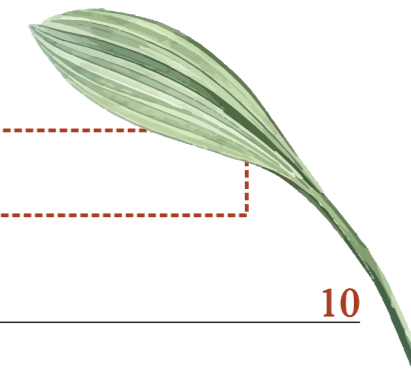
## HIPPIE SUSHI



<b>EDAMAME (with salt flakes and lime)</b>	<b>8</b>
<b>SASHIMI (2 pcs)</b>	
<b>SALMON</b>	<b>9</b>
<b>WILD SEABASS</b>	<b>10.5</b>
<b>TUNA</b>	<b>13</b>
<b>NIGIRI (2 pcs)</b>	
<b>SHRIMP</b> tobiko, yuzu	<b>11</b>
<b>TUNA</b> fleur de sel, soy sauce	<b>10</b>
<b>SALMON</b> ikura, fleur de sel	<b>8</b>
<b>WILD SEABASS</b> spicy mayo	<b>9</b>
<b>SUSHI ROLLS</b>	
<b>CALIFORNIA</b> crab, tobiko, avocado, sesame, cucumber, mayo	<b>20</b>
<b>SPICY KING CRAB</b>	<b>28</b>
cucumber, spicy mayo, avocado, crab, shrimp tempura, tobiko	
<b>SALMON</b> avocado, philadelphia, tobiko	<b>18</b>
<b>SHRIMP TEMPURA</b> shrimp, avocado, fresh onion, philadelphia, sesame	<b>23</b>
<b>SPICY TUNA</b> tuna, spicy mayo, cucumber, togarashi, sesame	<b>18</b>
<b>FRIED SALMON MAKI</b>	<b>29</b>
salmon, avocado, tobiko, spicy mayo, teriyaki sauce	
<b>HIPPIE ROLL</b> crab, avocado, salmon, cucumber, teriyaki sauce	<b>26</b>
<b>UNAGI</b>	<b>28</b>
smoked eel, teriyaki sauce, foie gras, cucumber, avocado	
<b>SALMON SHRIMP</b>	<b>32</b>
salmon, crab, mayo, shrimp, sweet chili	



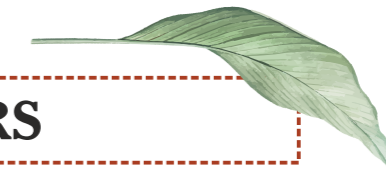
## DIPS



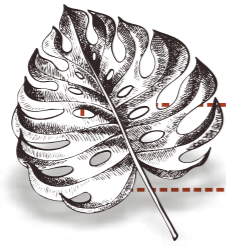
<b>TZATZIKI</b>	<b>10</b>
greek yoghurt, cucumber, garlic, olive oil	
<b>TARAMAS</b>	<b>14</b>
fish roe eggs, olive oil, bottarga	
<b>HUMMUS</b>	<b>11</b>
chickpeas, tahini, smoked paprika, olive oil	
<b>SMOKED EGGPLANT</b>	<b>12</b>
smoked eggplant, garlic, fresh onion, parsley, olive oil	
<b>HOMEMADE BREAD OR PITA</b>	<b>5</b>



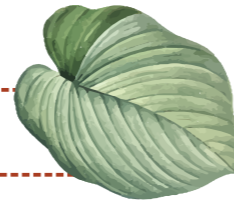
## APPETIZERS



<b>ROAST AUBERGINE</b>	<b>14</b>
tomato, feta, onion	
<b>GRILLED OCTOPUS</b>	<b>24</b>
fava, chimichurri, capers	
<b>HIPPIE CHIPS</b>	<b>16</b>
feta mousse with pistachio, truffle	
<b>ZUCCHINI DUMPLINGS</b>	<b>15</b>
yoghurt sauce, feta cheese, herbs	
<b>GRILLED HALLUMI CHEESE</b>	<b>16</b>
grilled tomato, pesto, fresh oregano	
<b>SAGANAKI FETA</b>	<b>14</b>
feta cheese, honey truffle, sesame	
<b>HOMEMADE KEFTEDES (meatballs)</b>	<b>16</b>
red pepper sauce, graviera cheese from Creta	
<b>THE GREEK MOUSAKA</b>	<b>20</b>
eggplant, potatoes, beef, bechamel	
<b>FRIED CALAMARI</b>	<b>25</b>
tartar sauce, chilli	
<b>STEAMED MUSSELS</b>	<b>19</b>
garlic, parsley, white wine, chili flakes, olive oil	
<b>MUSHROOMS SAUTE</b>	<b>16</b>
garlic, lemon, pinenuts, pesto, katiki cheese	
<b>SHRIMP SAGANAKI</b>	<b>28</b>
tomato sauce, garlic, feta cheese, ouzo	



## SALADS

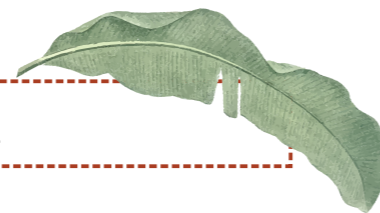


<b>HIPPIE SALAD</b>	<b>19</b>
baby gem, cherry tomatoes, avocado, cucumber, peppers, chilli, onions, herbs, citrus vinaigrette + shrimps	
<b>TRADITIONAL GREEK</b>	<b>18</b>
local tomatoes, cucumber, peppers, onions, feta cheese, caper, olives	
<b>EARTH FRESH</b>	<b>18</b>
sweet potatoes, beetroot, baby potatoes, carrot, onion, feta mousse with pistachio, carob rusks	
<b>QUINOA</b>	<b>16</b>
avocado, chili, cucumber, kale, cranberries, almond, vinaigrette	
<b>BURRATA</b>	<b>21</b>
cherry tomatoes, pesto, olive oil, fresh basil	
<b>KATIKI CHERRY</b>	<b>16</b>
carob rusks, cherry tomatoes, goat cheese, olive oil, sea fennel	
<b>BELUGA LENTIL SALAD</b>	<b>16</b>
yogurt, tahini, sundried tomatoes, carrots, herbs, chili, orange fillets	

## MAIN COURSES



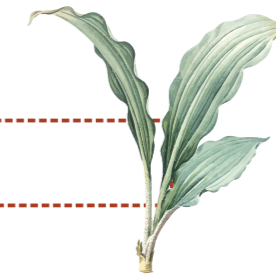
### PASTA



<b>KING CRAB PAPPARDELLE *</b>	<b>54</b>
king crab, saffron, cream	
<b>LINGUINI FRESH SEA FOOD</b>	<b>35</b>
vongole, fresh clams, shrimps, tomato, herbs	
<b>RISOTTO SHRIMPS &amp; SAFFRON</b>	<b>32</b>
fresh shrimps, saffron, cream	
<b>RISOTTO MUSHROOM</b>	<b>26</b>
porcini, morchella, truffle oil, parmesan	
<b>AEGEAN FREGULA</b>	<b>32</b>
vongole, fresh clams, shrimps, saffron	
<b>SPAGHETTI LOBSTER *</b>	<b>58</b>
fresh tomato, garlic, parsley	
<b>CAPELLINI VONGOLE</b>	<b>29</b>
garlic, white wine, chili flakes	
<b>FRESH FISH PACCHERI</b>	<b>43</b>
garlic, cherry tomatoes, white wine, steamed fish	



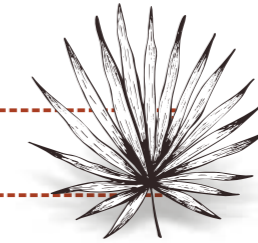
## ORGANIC MEAT



<b>FREE RANGE GRILLED CHICKEN</b>	<b>26</b>
fresh oregano, lemon sauce, thyme, grilled corn, yogurt sauce with herbs, green salad	
<b>KONTOSOUVLI (PORK SOUVLAKI)</b>	<b>29</b>
iberico pork, french fries, grilled kale, yogurt sauce with herbs, pita bread	
<b>VEAL STEAK (450gr)</b>	<b>37</b>
sweet potatoes, grilled kale	
<b>TAGLIATA BLACK ANGUS BEEF (300gr)</b>	<b>35</b>
portobello mushrooms, green salad, parmesan flakes	
<b>TOMAHAWK (1kg)</b>	<b>180</b>
baby potato, sweet potato puree	



## SEAFOOD

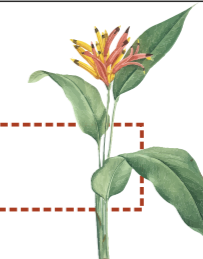


<b>GRILLED FRESH SALMON</b>	<b>34</b>
asparagus, grilled kale, teriyaki sauce	
<b>WILD FRESH SEABAS</b>	<b>32</b>
steamed vegetables, celery root puree	
<b>FRESH FISH (per 1kg)</b>	<b>96</b>
<b>FRESH RED SNAPPER (per 1kg)</b>	<b>115</b>
<b>FRESH FISH IN SALT CRUST (per 1kg)</b>	<b>125</b>
<b>JUMBO PRAWNS * (per 1kg)</b>	<b>123</b>
<b>KING CRAB * (per 1kg)</b>	<b>210</b>
<b>LOCAL FRESH LOBSTER (per 1kg)</b>	<b>170</b>

Fresh Catch of the day please ask the waiter



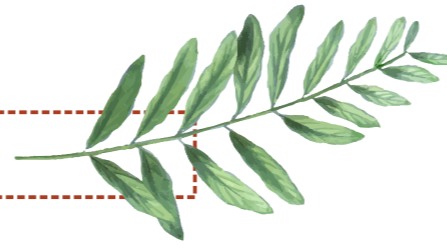
## SIDE DISHES



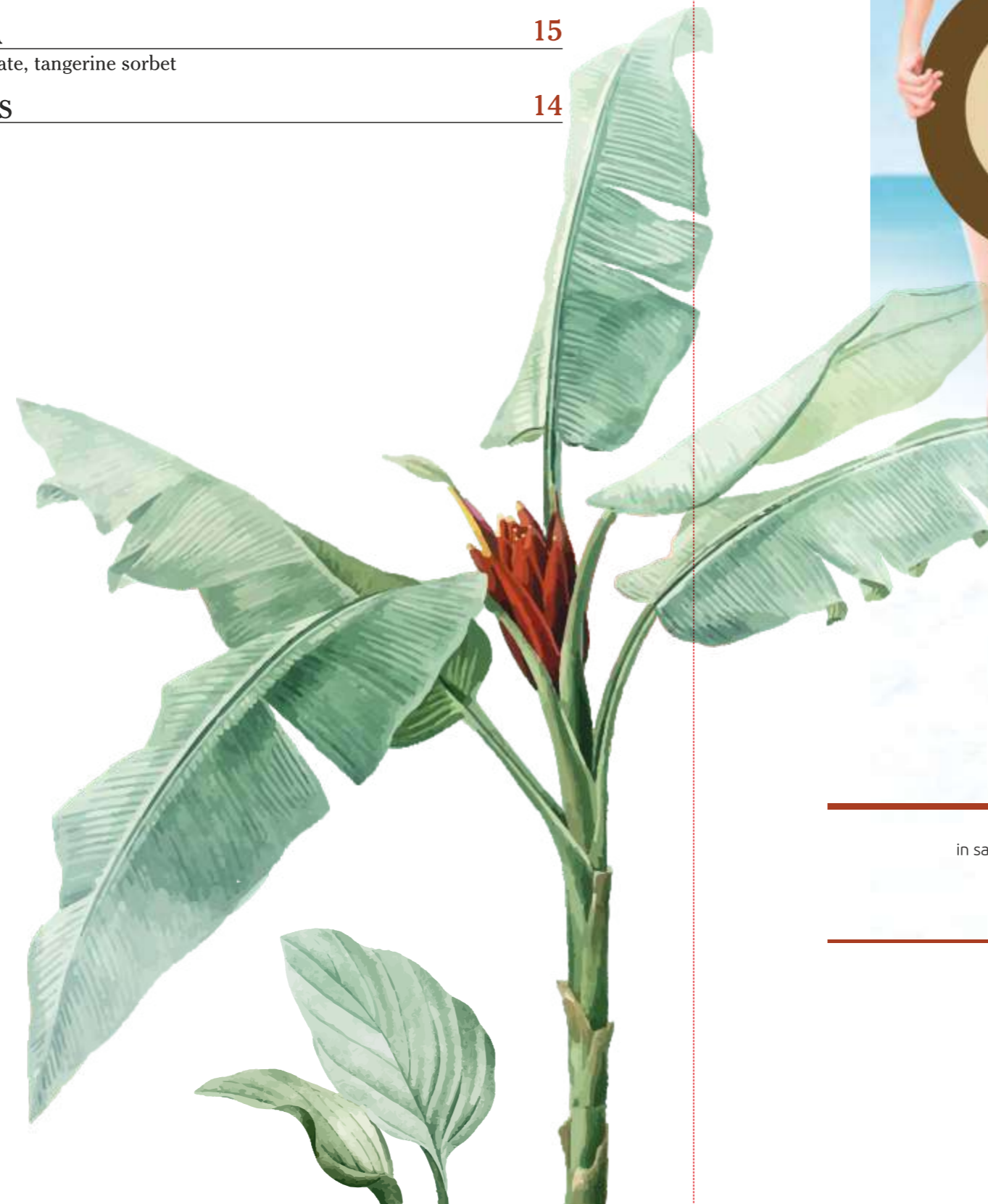
<b>FRENCH FRIES WITH FRESH OREGANO</b>	<b>9</b>
<b>SWEET POTATO PUREE</b>	<b>10</b>
<b>CELERY ROOT PUREE</b>	<b>9</b>
<b>GRILLED SEASONAL VEGETABLES</b>	<b>15</b>
<b>STEAMED VEGETABLES</b>	<b>10</b>
<b>WILD GREENS</b>	<b>9</b>



## DESSERTS



<b>MILLEFEUILLE HIPPIE FISH</b>	<b>25</b>
vanilla Madagascar ice cream, butterscotch (2 persons)	
<b>CHOCOLATE MOUSSE</b>	<b>16</b>
cinnamon crumble, fresh fruits	
<b>TRADITIONAL GREEK "LOUKOUMADES"</b>	<b>16</b>
vanilla ice cream, hazelnut praline	
<b>SUMMER CHEESECAKE</b>	<b>16</b>
fresh fruits	
<b>PORTOKALOPITA</b>	<b>15</b>
orange pie, white chocolate, tangerine sorbet	
<b>SEASONAL FRUITS</b>	<b>14</b>



For the preparation of the dishes we use:  
in salads and cooked dishes virgin olive, in the fried dishes sunflower oil.

The feta cheese we use is Greek.

(\*) Frozen product.

Surety: XYDAKIS NIKOLAOS

All our prices are inclusive of all applicable taxes.  
V.A.T Beverages 24% | Food 13%. Prices in Euro.

The restaurant is obliged to present  
printed forms in a special box next to  
the exit for the reclamation  
of any complaints.

The Consumer is not obliged to pay, if the notice of payment is  
not received (receipt-invoice).