

STARTERS

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Bread. Handmade sourdough bread with olive oil and sea salt. _____	2,50
Fava beans. Santorini fava beans with smoked pork from Mani (Siglino) and capers chutney. _____	8,00
Dolmadakia. Little homemade dolmades with rice, herbs and aromatic yogurt. _____	7,50
Feta from Elassona Feta cheese, olive oil, oregano, capers, cherry tomatoes rusks from Kythera. _____	6,50
Tzatziki. Homemade tzatziki with cucumber tartar, dill powder, and za'atar. _____	6,50
Tarama. Tarama cream, bread crackers and herb olive oil, roe. _____	7,50
Eggplant salad. Smoked eggplant with mizithra cheese and crispy pita bread. _____	7,50
Kavourmas. Cured veal from Drama with fresh onions, green peppers, egg and olive oil. _____	9,50
Potatoes. Fresh fried potatoes, with Cretan aged graviera cheese. _____	5,50
Greens. Grilled seasonal greens, fresh tomato and dried anthotyros cheese. _____	9,00
Saganaki cheese. Kaskavali cheese from Lemnos with tomato chutney. _____	8,00
Meatballs Beef meatballs with fresh herbs and feta cream. _____	10,00
Traditional sausage. Sausage from Karditsa with leek and homemade paste with Florina pepper. _____	9,00
Pita. Grilled spinach pie with perek phyllo and feta cream. _____	7,50

SALADS

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Classical Greek. Tomato, Kythera rusk, capers, dry olives, pickled cucumber, onion, feta, kritamos. _____	9,80
Ntakos. Carob rusk, marinated cherry tomatoes, fresh basil, aromatic feta chesse cream and capers. _____	10,50
Beetroots. Beetroot, beet greens, walnut, galomizithra cheese, oranges sauce. _____	11,00
Aesop's Mesclun green salad, pear, raisin, fig, citrus dressing, caramelized walnuts, goat cheese. _____	12,00

GRILED

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Kontosouvli Chicken souvlaki, with pita bread, baby potatoes, olive oil and lemon sause. _____	15,00
Kebab. Handmade kebab with minced beef and lamb, handmade pita, sheep's yogurt and tomato squares. _____	15,00
Calamari. Calamari kontosouvli, fava cream, aromatic tomato, olive oil and lemon. _____	17,00
Steak. (Recommended) Beef steak 600g. with crispy baby potatoes. _____	29,00
Aged ribeye Greek aged ribeye 300 gr, herb gremolata, sea salt, baked in cast iron. _____	38,00
Octopus. Grilled octopus with seasonal greens, olive oil and tarama cream. _____	17,00

AESOP'S

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The railway. (Recommended) Pasta with slow-cooked beef rib and gruyere cheese. _____	19,50
Goat with fresh pasta. (Recommended) Slow-cooked goat with fresh pasta and dry soft cheese. _____	19,50
Sea bass. (Recommended) Sea bass fillet with celeriac puree, seasonal greens and olive oil lemon sause. _____	22,00
Aesop's. Slow-cooked piglet, sourdough bread, tomato paste sauce, coleslaw. _____	15,00
Rooster. Cannelloni stuffed in a crust with rooster pastitsada. _____	16,00
Chef's Pastitsio. Homemade Pastitsio with minced beef, aged gruyere béchamel. _____	14,00
The stuffed ones. Risotto like stuffed ones with feta cheese, fresh herbs, raisins and pine nuts. _____	12,00
Farang with pasta. Lemony pasta in fish soup broth, vegetables and fresh farang. _____	23,00