

Aella

food & drinks

MENU

Cover charge / per person	2
Greek Salad Cherry tomatoes, feta cheese, Carob rusk, almond, basil, olive oil	13
Pulse salad Chickpeas, cannellini beans , mung beans, fresh vegetables and Greek farmer cheese (anthotiro)	11
Chicken salad Quinoa, bok choy, asparagus , herbs and spices	14
-Smoked trout salad Cabbage, root vegetables and herbs	15
-Green salad Spinach , kale, traditional greek cream cheese (tsalafouti), Kythnos brittle , strawberry sauce	13
-Auberge salad Grilled Cauliflower, salted biscuits	8
-Bruschetta •Kopanisti cheese from Kythnos (cream cheese), Tomato marmalade,	8
• Fish roe mousse, grilled shrimp	11
Stuffed Potatoes Sausage ground meat, and tyrovoli cheese from kythnos (semi hard yellow cheese)	9,5
-Zucchini croquettes Zucchini croquettes , greek yogurt sauce , herbs	8,5
-Chicken meatballs Spicy mayonnaise , grilled corn	9,5
-Pie of the day	8
-Squid Souvlaki Squid souvlaki , shrimp sauce	16
-Octopus cooked in wine Octopus cooked in wine, with red lentil puree	17
-Steam Cooked mussels Mussels, white wine, herbs	11
-Shrimp Ceviche	16

-Pork Jowl	14
Lemon sauce, baby potatoes, kale	
-Black Angus (Rib-Eye)	20
Sweet Potato, mushrooms, mixed fruits chutney	
-Chicken cooked in cast-iron skillet	13
Barley pasta, carrot puree, grilled onions	
-Shrimp Pasta	19
Linguini pasta, traditional greek sausage, lemon sauce	
-Black cod fish	18
Ginger, lime, asparagus, baby potatoes	
-Mousaka	12
Greek traditional mousaka	
Cheese plater	18
Plater includes:	
-Arseniko cheese from Naxos	
Greek yellow hard cheese from Naxos island with buttery and spice essence	
-Tyrovoli from Kythnos	
Greek yellow semi hard cheese from Kythnos island with creamy essence	
-San Mihali cheese from Syros	
Greek yellow hard cheese from Syros island with deep salty taste and spicy essence	
-Kariki from Tinos	
Greek blue cheese from Tinos island, matured into calabash	
Desserts	
-Pistachio cheesecake	9
-Pavlova with fresh fruits	10
-Millefeuille with vanilla ice cream and salted caramel sauce	11
-Tiramisu	9.5
Eaux-de-Vie Poire Williams, Massenez	6
Distillation from Alsace with essences from pears,citrus fruits and butte	
Liqueur Coffee Anise, Mediterrane	4
Gatsios Distillery Liquer from selected coffee seeds, with anise essence with anise essence	
Liqueur Crema Melone, Maurizio Russo	5
Melon Liqueur from Italy, with a distinct melon taste and perfume	

Distillates

Ouzo Babatzim 200ml	10
Ouzo Kazanisto 200ml	13
Ouzo Varvagianni 200ml	12
Tsipouro Agioneri 200ml	14
Tsipouro Gatsios 50ml	5
Tsipouro Gatsios 200ml	13.5
Tsipouro Idoniko 50ml	5
Tsipouro Idoniko 200ml	12
Tsipouro Apostolaki 50ml	5
Tsipouro Apostolaki 200ml	13
Aged tsipouro Spiropoulou (per glass)	7

SOFT DRINKS

Coca Cola	250ml	3.5
Coca Cola Zero	250ml	3.5
Fanta	250ml	3.5
Sprite	250ml	3.5
Soda water	250ml	3.5
Tonic water	250ml	3.5
Pink grapefruit soda	250ml	4
Avra natural mineral water	1lt	3.5
Avra sparkling natural mineral water	750ml	4.5

Beers

Craft weiss	330ml	6
56 Isles pilsner Paros	330ml	6.5
Jasmine IPA Chios	330ml	7
Stella Artois Lager	330ml	6.5
Stella Artois Alcohol free	330ml	5
Leffe blond	330ml	6.5
Corona extra	330ml	6.5

Drinks

Whiskey Talisker 10 Years old	14
Gin Hendrick's	13
Vodka Grey Goose	15

In case of allergy or intolerance to any ingredient or substance, please inform the staff of the restaurant.

We use extra virgin olive oil in all preparations, while sunflower oil is used for frying.

The prices include all legal charges. Prices are subject to change without notice.

Market Inspection Representative: Chanos Chrysovalantis