

1.

## CHEESES

<b>MANOURA from SYFNOS</b>	9.00
with rocket and fig jam, aged in wine lees for 10 months – a complex spicy cheese from sheep and goat milk.	
<b>FRAGOSYRIANI</b>	9.00
Special gruyere from Syros, a 'parmesan' – style from sheep and goat milk aged for 8 months	
<b>LADOTYRI</b>	8.80
submerged in olive oil from Zante island, with a sharp and peppery character – served with pepper marmalade	
<b>ARMI MESSINIA</b>	7.80
creamy slightly sour sheep and goat milk cheese	
<b>MANOURI</b>	7.80
Grilled cheese with sesame and olive jam	
<b>GRAVIERA from KALAMATA</b>	8.80
cheese made of sheep and goat milk Daily farmer "Diakoumis", Kopanaki MESSINIA	
<b>LADOGRAVIERA from ZAKYNTHOS isIand</b>	8.80
cheese from sheep's milk, eight-month maturation + two months maturation in olive oil	
<b>SPICY CHEVRE from METSOVO</b>	9.00
gruyere of goat milk in ripened form by the TOSITSA Foundation	