

SOUPS

Fish soup

with fish of the day and various kind of rock fish.

COLD APPETIZERS

Marinated anchovy

anchovy fillets marinated in white vinegar
with spring onion and dill.

Handmade fish roe spread

with chervil oil.

Smoked Agean eggplant salad

with tomato, garlic, spring onion, olive oil & vinegar.

Mackerel salad

with pickle cucumber, anise and spring onion.

Variety of homemade spreads

Fish Roe, Schinoussa fava and smoked eggplant salad.

Sea urchin salad

depending on the availability.

CARPACCIO

Gilt-Head

with seaweed Wakame.

Octopus

with colorful peppers and white balsamic.

CEVICHE

From fresh white fish

marinated in citrus juice.

TARTAR

Tuna

marinated with mango, ginger and chili pepper.

Shrimp

with cucumber, chives and chilly mayo.

OYSTERS

Oysters served in ice.

Bread / per person

Crostini / portion



SALADS

Farmer's salad

With green, red lettuce and baby vegetables with anise, caper, spring onion, cherry tomato and honey sauce.

Cretan salad

cherry tomatoes, cucumber, spring onion, olives, carob rusk, caper and sour cheese or feta cheese.

Quinoa salad

With three varieties of quinoa, avocado cream, cucumber and tomato cubes and grilled shrimps.

Schinoussa

Cherry tomatoes, basil, lemon.

Steamed season's vegetables

carrot, potato, zucchini, broccoli, yellow beetroot.

Steamed Schinoussa greens of the season

spiny chicory or almyra grass (barilla plant) or vlita salad (amaranth greens).

WARM CREATIONS / WARM APPETIZERS

Schinoussa's Fava

with onion and capers.

Shrimps panko*

served with spicy mayonnaise.

Scallops sauté*

4pcs with orange sauce.

Steamed mussels

with onion, garlic and mustard quenched with white wine.

Shrimp saganaki*

with tomato flavored sauce and feta cheese.

Grilled Squid*

with gremolade.

Fried Squid*

with aioli.

Grilled shrimps*

with sweet lemon sauce.

Grilled octopus

Fresh French fries

RIZOTTO AND PASTA

Crayfish Tales Risotto

Shrimp pasta rice (orzo)*

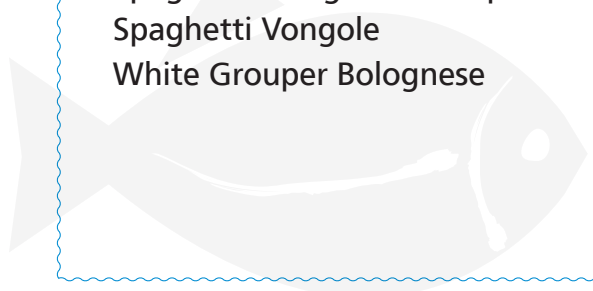
Sea food spaghetti (for 2 persons)

with shrimps* , mussels and vongole.

Spaghetti / Linguini Shrimp*

Spaghetti Vongole

White Grouper Bolognese



PURSE SEINE FISH

Sardines

with tomato and basil oil.

Anchovies Fried

Baby Shrimp Fried

Fried Smelt

FISH FILLET

Fish and Chips

Cod fried with potatoes and aioli.

Seabass Fillet

With season greens and beurre blanc.

FRESH CYCLADIC FISH

Dentex

Seabream

White grouper

Red mullet fish

Golden grouper

Gilt-Head

Black grouper

White sea bream

Scorpion fish

Sole

Fish soup with fish of your choice

Surcharge for fish soup

CRAB / SHRIMP

King Crab

Jumbo Shrimp

CRAYFISH

Grilled

Boiled

With Spaghetti / Linguini

Risotto

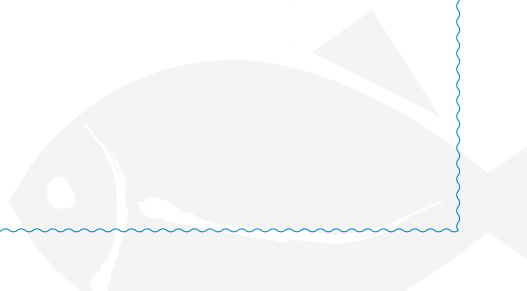
LOBSTER / SLIPPER LOBSTER

With spaghetti / Linguini, as Nikolas only knows

Boiled

Grilled

Risotto



VEGETARIAN - KIDS

Parmesan Risotto

Spaghetti Napoli



DESSERTS

Chocolate mousse

with praline cookie and butterschotch sauce.

Millefeuille

Orange-pie

with kaimaki ice cream.

Lemon Tart



Νικόλας
ΤΗΣ ΣΧΟΙΝΟΥΣΑΣ

ALL PRICES INCLUDE MUNICIPAL TAXES 0.5% & VAT 13% & 24%
MARKET REGULATION: DIMITRIS KONSTANTARAS
Our restaurant contains complaint box
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT
HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)
Αγορανομική διάταξη Α2 - 1145/2012

Everything is prepared in our kitchen lab on a daily basis.
All vegetables are daily fresh.
Virgin and organic olive oil is only used.
Potatoes are fried in sunflower oil.
The greek feta cheese that we use is P.D.O
In all of the above food items there may be traces of allergenic substances
such as cereal, mollusks, crustacean, eggs, fish, milk, soya,
mustard, celery, nuts, sesame, lupin.

IN CASE OF ALLERGY PLEASE INFORM US.

Our restaurant offers a wide variety of fresh and fresh-frozen products.
The fresh-frozen products are marked with an asterisk (*)."