



Bread & Co.

- Greek sesame bagel** served with skordalia spread and tomato hearts in olive oil and garlic confit 24

Appetizers: The Best Way to Start a Meal

- Greek olive mix** 22
- Spicy Dish** Roasted chili, green peppers, hot sauces basket 38
- Har Bracha Tahini** Roasted sesame seeds, and spiced chickpeas 24
- Tzatziki** Fried oregano, olive oil, and cucumber rolls 34
- Grilled Sweet Peppers** Oregano, and feta cheese from Greece 32
- Ikra** Fish roe dip with chopped onions and olive oil 34
- Greek Feta Cheese** Olive oil, za'atar, and kalamata olives 38
- Charred Greek Eggplant** Scallions, and feta cheese 32
- Greek Egg Salad** Fried onions, scallions, and dill 32
- Tirokafteri** Spicy cheese and pepper dip 34
- Salted Anchovies** Chilli peppers, chopped onion, and lemon 44
- Greek Potato Salad** Scallions, dill, kalamata olives, and pickles 34
- Pantzaria Salad** Beet cheese, almonds, and olive oil 38
- Santorini Fava** Capers, chopped onion, and feta cheese 44
- Crisp Eggplants** Served on roasted tomatoes 48

Fresh Salads



- Greek Fattoush Salad** Coarsely chopped vegetables, greek feta cheese, bagel croutons, za'atar, oregano, mint, capers, kalamata olives, and olive oil 68
- Greek Caesar Salad** Romaine lettuce hearts, bagel croutons, walnuts, anchovies, parmesan shavings, and feta cheese 68
- Mixed Tomato Plate** Cherry tomatoes, Shifka peppers, kalamata olives, cilantro, and chilli pepper in lemon vinaigrette 68

vegetarian vegan without gluten

*Some of the dishes can be served without gluten **Our menu is dairy under the supervision of the Ashdod Rabbinate**



Raw Fish





- Mediterranean Sashimi** Stone bass filet, tomato slices, crispy Greek flatbread, labneh, radish, pickled lemon, and olive oil 72
-  **Greek Fish Carpaccio** Slices of sea bream, preserved lemons, Shifka salsa, red onion, chili, and olive oil 82
-  **Piraeus Ceviche** Sea bream cubes, cilantro, chili, green and red onion, lemon, and olive oil, served with spicy Tirokafteri spread 72

Hot Starters

-   **Dolmades** Vine leaves Stuffed with round rice, labneh, and cream of pickled lemon ₪ 58
-   **Leek and Zucchini Patties** Served with Greek tzatziki and tomato heart salsa ₪ 55
-  **Greek Potato Chips** Served with oregano garlic, fresh za'atar, lemon and feta cheese ₪ 38
-  **Sherry Halloumi** Crispy Halloumi cheese slices, sherry wine jam, and toasted almonds ₪ 55
-   **Grouper Cigar** Served with romaine hearts, citrus chili dressing, tahini, and spicy salsa ₪ 74
-   **Cheese and Eggplant Moussaka** Layers of eggplant and Greek cheeses with oregano and lemon zest ₪ 58

Paying Homage to Greece's Flagship Cheese

Chef's Specials Based on Greek Feta

-  **Tomato and Feta Skillet** Mixed tomatoes and roasted feta with a touch of Tabasco ₪ 58
-  **Crispy Feta Pastry** Wrapped in flaky filo dough, onion jam, honey lemon, and Greek seasoning ₪ 58
-  **Tiropita** Filas dough, feta cheese and Turkish spinach, whipped feta, honey, and pistachios ₪ 66
-  **Charred Potato and Feta** Turkish spinach in cream and lemon, garlic confit, and oregano ₪ 58

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Main Courses – Fish

- Fish Souvlaki** Sea fish chunks char-grilled, served with roasted vegetables and Greek pita ₪ 139
- Grilled Sea Bass Fillet** Served with fire-roasted potatoes and mangold stew, hummus, and lemons ₪ 139
- Whole Charcoal/Deep-Fried Sea Bass** Served with greens and fire-roasted potatoes ₪ 159
- Charcoal/Deep-Fried Dorada (Sea Bream)** Served with greens and fire-roasted potatoes ₪ 159
- Thessaloniki-Style Sea Bream Fillet** In garlic olive oil, kalamata olives, tomatoes, and a touch of cream ₪ 149
- Fish & Greek** Tender Cod pieces served with Greek-style fries ₪ 139
- Salmon Souvlaki on Charcoal** Served with Greek greens stew, toasted almonds, tzatziki, and Greek pita ₪ 129
- Fish Gyros** Assorted sea fish, tahini, tomatoes, and charcoal-grilled peppers ₪ 139
- Grilled Grouper Kebab** Served with Greek pita, roasted tomatoes, and tahini ₪ 139

Main Courses – Pasta

- 🍃 **Greek Cheese Stuffed Pasta Pockets** Filled with a mix of Greek cheeses, garlic cream sauce, spinach, kalamata olives, oregano, and sherry confit ₪ 88
- Tender Fish Linguini** Served with roasted tomatoes and lemon ₪ 129
- 🍃 **Ricotta and Spinach Ravioli** Cherry confit, Turkish spinach, and feta cream ₪ 92
- 🍃 **Classic Greek Spaghettini** with tomatoes and kalamata olives ₪ 88

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