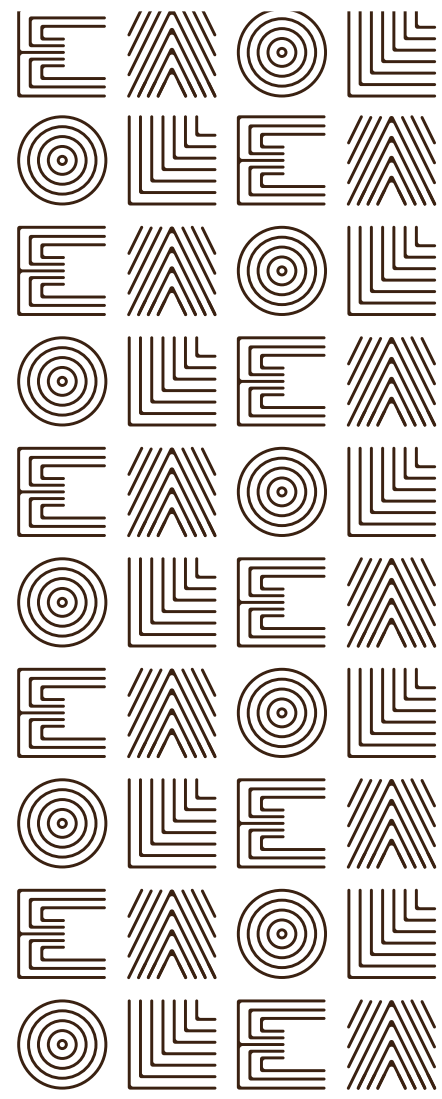


*W. Shakespeare, "Twelfth Night"*

*If music be  
the food of love,  
play on*

COCOON  
RESTO•BAR



## SNACKS



### **Pita Pork Gyros** | 18

tzatziki, red onion, tomato and dried oregano

### **Pinsa (VG)** | 16

tomato, basil pesto and fresh mozzarella

### **Chicken Sando** | 18

crispy chicken, cabbage slaw and sweet paprika mayo

### **Angus Beef Sliders** | 18

golden BBQ sauce, lettuce, bacon chutney,  
pickled cucumber, kasseri cheese

### **Shrimp Bao** | 19

crispy shrimp, cucumber, beetroot relish  
and sweet chilli mayo sauce

### **Mushroom Burger (V)** | 17

grilled portobello mushroom, tomato, caramelized onions  
and vegan truffle mayo, crispy country potatoes

### **Crispy country Potatoes (V) (GF)** | 10

locally farmed potatoes, double-cooked  
with Ionian sea salt and herbs

### **Cheese & Cold Cuts** | 24

variety of cheeses and cold cuts from Greece

## SALADS



### **Greek Salad (VG) (GF) | 17**

feta cheese, Kalamata olives, capers, peppers,  
dried oregano and extra virgin Zante's olive oil

### **Green Avocado Salad (V) (GF) | 19**

mixed green leaves, peach, pickled cucumbers,  
crispy buckwheat, basil and lime dressing

### **Burrata (VG) | 16**

cherry tomatoes, toasted pine nuts,  
carob rusks and basil pesto

### **Vegan Bowl (V) (GF) | 18**

basmati rice, avocado, cherry tomatoes, beets,  
green beans, sweet potato and hummus

### **Chicken Caesar Salad | 19**

iceberg, grilled chicken fillet, crispy prosciutto,  
parmesan and croutons

### **Grilled Seasonal Vegetables (V) (GF) | 15**

grilled seasonal vegetables, lemon dressing  
and herbs from our garden

## GREEK MEZE



**Bread & Dips (VG)** | 13  
tzatziki, hummus, olives, pretza

**Shrimp 'Saganaki'** | 18  
With ouzo, tomato sauce, dill and feta cheese

**Crispy Calamari** | 17  
herb aioli sauce and fresh oregano

**Seabass Carpaccio (GF)** | 20  
greek salad tartare, tomato vinaigrette  
and extra virgin olive oil

**Dolmades (V)** | 15  
stuffed vine leaves, with rice and herbs

**Fried Meatballs** | 16  
parsley, mint and tomato smoked paprika sauce

**Steamed Mussels** | 17  
with local Verdea dry wine, scallions and butter

**Octopus 'Aliada' (GF)** | 19  
grilled octopus, handpicked kretamo,  
caramelized onions and garlic cream

**Feta in Phyllo** | 14  
with sesame and lavender-infused honey

## MAINS



**Spaghetti Pomodori (v)** | 16  
with tomato sauce and fresh basil

**Striftoudia Beef Ragout** | 21  
handmade pasta, braised beef  
and aged graviera cheese

**Vegan Moussaka (v)** | 22  
potato, eggplant, mushroom duxelles  
and plant-based bechamel sauce

**Chicken 'Lemonato'** | 24  
grilled fillet, lemon and thyme sauce,  
roasted baby potatoes with herbs and olive oil

**Roast Lamb** | 26  
rump of lamb, green beans, sundried tomatoes,  
olives and rosemary sauce

**Salmon a la Grecque** | 27  
oven roast fillet with cherry tomatoes, red onion,  
capers, olives, herbs and lemon

**Seafood Tagliatelle** | 28  
saffron, fennel and light creamy bisque sauce

**Angus Beef Striploin** 300g | 42  
with red wine sauce and crispy potatoes

**Fish of the Day** | price/kg  
served with charred seasonal greens, crispy potatoes  
and lemon sauce with herbs

## DESSERTS



### 'Galaktoboureko' | 12

crispy phyllo, semolina cream, orange ginger syrup,  
vanilla ice cream

### Chocolate Trilogy | 12

hazelnut praline, milk chocolate cremeux  
and chocolate Chantilly cream

### Tiramisu | 12

mascarpone, savoyard coffee biscuits,  
Marsala syrup

### Vegan Sacher Torte (v) | 13

chocolate cake, raspberry marmalade,  
namelaka and raspberry sorbet

### Ice Cream & Sorbet | 4/Scoop

### Seasonal Fruits | 14

COCOON  
RESTO•BAR

All prices are in euros. Service and taxes are included.  
The establishment is obliged to have a printed form available in a special location near the exit, for the registration of any complaints.  
Market inspector officer: Georgios Xenos.