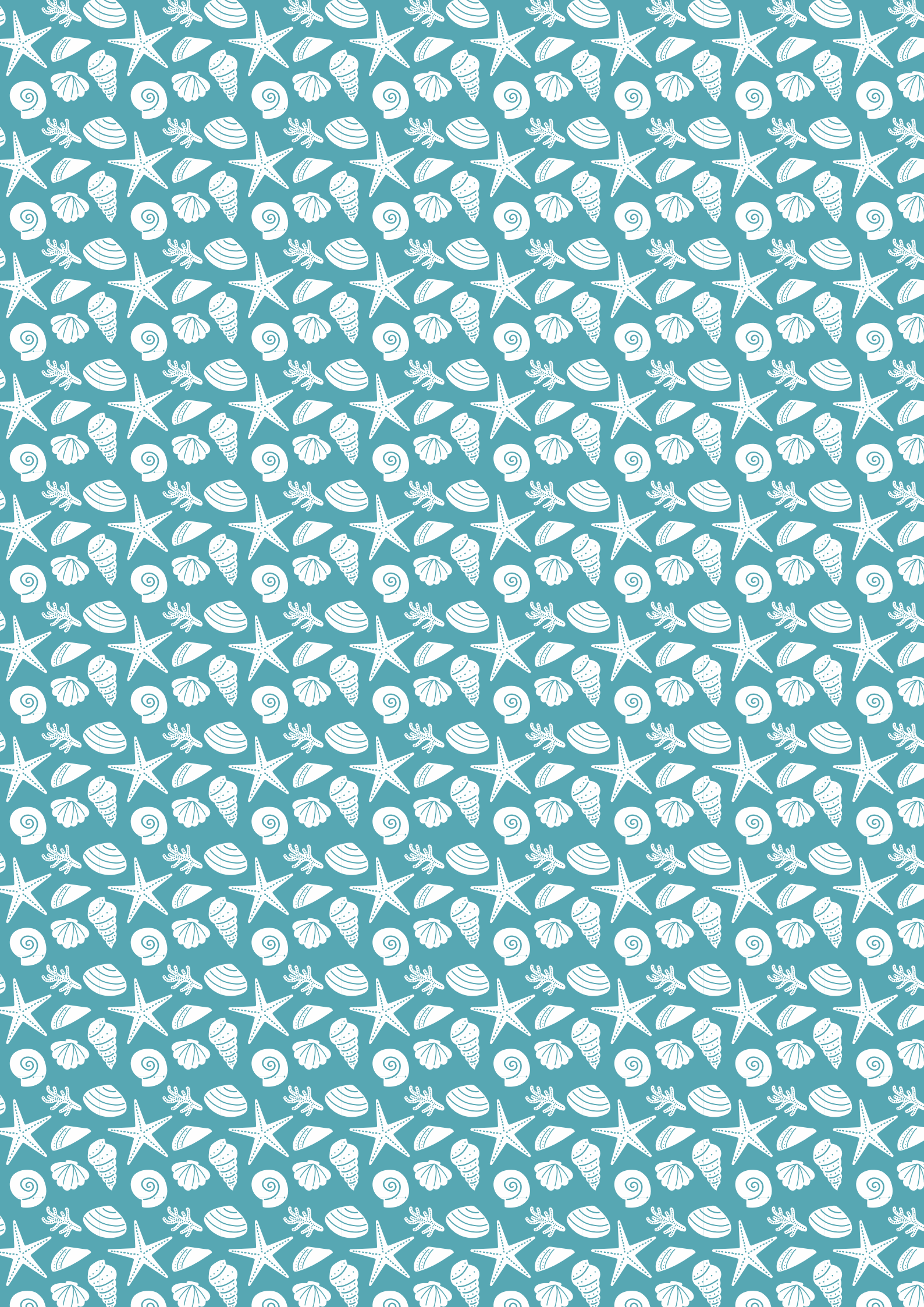




MAMA CUISINE
by Kokona







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Welcome

Today, you will enjoy extra virgin olive oil, local (handmade) pasta,
fresh fish, local cheese and a wide variety
of amazing traditional recipes, cooked with care and dedication!

Karpathian Salad



Garlic bread



Bread

- ✓ **Bread | 1.0**
traditional bread of Karpathos and pita bread, accompanied by cheese dip & olive paste

- ✓ **Garlic bread | 1.5**
grilled traditional bread of Karpathos with olive oil, garlic, tomato, cheese & oregano

Salads

Mandatory by law: olive oil must be served in a sealed 50ml bottle |

- ✓ **Karpathian | 8.0**
tomato, cucumber, onion, bell pepper, kritamo, boiled egg, Karpathian cheese, olives and barley rusk

- ✓ **Mama's | 8.0**
lettuce, tomato, sun-dried tomato, cucumber, capers, pine nuts, anchovies, feta cheese and balsamic

Salad with smoked tuna | 8.0
lettuce, cherry tomatoes, arugula, dill, red bell pepper, dressing ...

- ✓ **Village Salad | 6.0**
tomato, cucumber, onion, green bell pepper, capers, feta and olives

- ✓ **Dakos | 6.0**
barley rusk, tomato, feta, capers and oregano

Homemade Spreads

- ✓ **Tzatziki | 4.5**
the classic taste we all love

- ✓ **Tirokafteri | 4.5**
a delicious spicy cheese accompaniment to every meal!

- ✓ **Skordalia | 4.5**
a garlic spread you must try

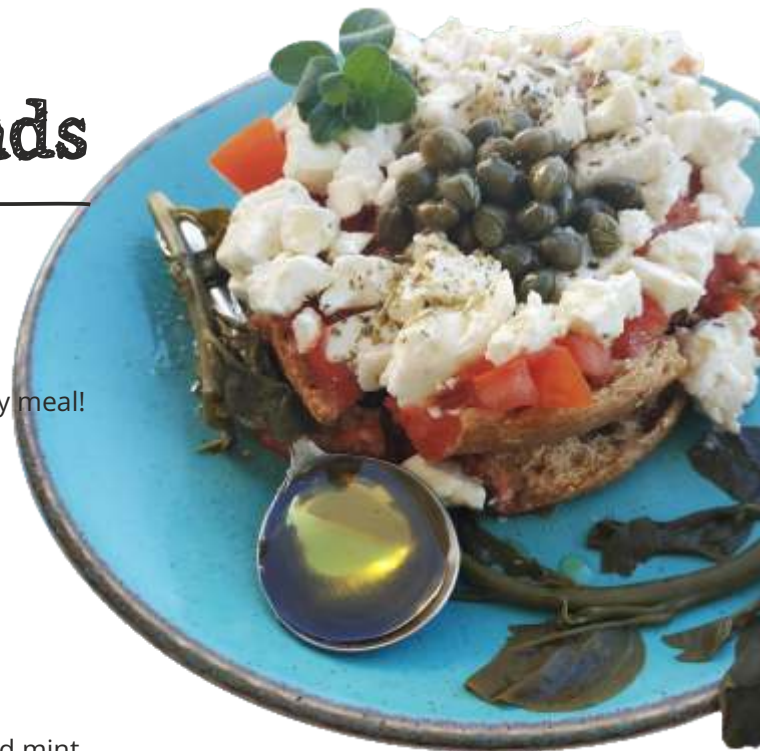
- ✓ **Fava (yellow split peas) | 6.0**
with smoked herring & pickled cucumber

- ✓ **Hummus | 4.5**
chickpea puree with fresh tomato, feta, garlic and mint

- ✓ **Eggplant salad | 5.5**
roasted eggplant with cheese, red pepper, parsley, and pine nuts



Dakos





Appetizer Variety



Stuffed vine leaves
& stuffed zucchini blossoms



Vegetables

- ✓ **Boiled season greens | 5.0**
- ✓ **Roasted vegetables | 7.9**
eggplant, zucchini, red bell pepper, tomato, mushroom, various herbs and balsamic cream
- ✓ **Fried vegetables | 5.0**
eggplant, zucchini, various herbs
- ✓ **Baked eggplant | 5.0**
with chopped onion, garlic oil, parsley and yogurt

Mezedes

Variety of appetizers for two | 13.5

Try them all! Grilled vegetables, beets, giant baked beans, dolmades, stuffed zucchini blossoms, zucchini croquettes, meatballs, cheese croquettes, fava beans, tzatziki and hummus

- ✓ **Dolmades | 5.5**
vine leaves stuffed with rice and herbs
- ✓ **Zucchini blossoms | 5.5**
stuffed with rice & herbs
- ✓ **Makarounes | 8.5**
traditional Karpathan handmade pasta dish with fried onions, sprinkled with local fresh Mizithra cheese
- Meatballs | 5.5**
fragrant and delicious fried meatballs
- ✓ **Mama's zucchini croquettes | 5.5**
you will never forget them!
- ✓ **Manouli Karpathan cheese | 5.5**
with roasted tomato and oregano
- ✓ **Fried Feta cheese | 5.5**
with sesame seeds and honey
- ✓ **Cheese Croquettes | 5.5**
golden and delicious, made with three types of cheese

Feta with sesame & honey



Beef Stiffado



Moussaka



Main Courses

Moussakas | 8.5

with grilled vegetables, minced meat, béchamel sauce

Stiffado (beef stew) | 12.5

with onions, tomato sauce, red wine

Spaghetti flavored with butter | 5.5

Spaghetti with tomato sauce | 6.9

Spaghetti with minced meat sauce | 8.5

Carbonara | 8.5

with milk cream, mushrooms, bacon

Beef burger | 10.5

homemade, with french fries or rice

Pork souvlaki | 9.9

with french fries or rice

Chicken fillet | 9.0

with french fries or rice

Chicken souvlaki | 9.0

with french fries or rice

Chicken nuggets | 8.0

with french fries or rice

Lamb chops | 14.0

with french fries or rice

Pork or Chicken gyro | 9.5

with french fries, tzatziki, tomato, onion, pita bread

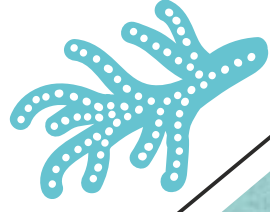
Beef Burger



Chicken Souvlaki



Steamed Mussels



Kalamari Kritharoto



Seafood Appetizers

Roasted sardines | 9.0

Fried small fish | 8.0

Gavros or Atherina

Mussels steamed | 10.0

with garlic and wine

Mussels saganaki | 14.0

in tomato sauce, with onion, garlic and feta

Shrimps saganaki | 14.0

in tomato sauce, with onion, garlic and feta

Karpathian Menoula | 5.5

(salted sardine)

Karpathian mini shrimp | 9.5

Octopus pickled in vinegar | 9.5

Octopus grilled | 14.0



Smoked Tuna

with garden greens & cherry tomatos

Seafood Spaghetti





Seafood Variety



Seafood
Kritharoto

Seafood Main Courses

Fresh fish / kg | 50.0

come in and see what's in the fridge!

Fish cooked in salt crust / kg | 60.0

choice from the fridge

Lobster - Crawfish / kg | 70.0

Lobster spaghetti | 5.0

extra per person

Variety of grilled seafood for 2 | 40.0

sea bream, sardines, kalamari, shrimp, mussels, swordfish with grilled vegetables or french fries or rice

Variety of fried seafood for 2 | 35.0

skaros, anchovies, squid, shrimp with grilled vegetables or french fries or rice

Seafood Kritharoto | 16.0

orzo pasta with shrimps, squid, mussels, tomato, onion, garlic, ouzo

Seafood spaghetti | 16.0

shrimp, squid, mussels

Fresh fish portion | 16.0

choice from the fridge

Fish souvlaki portion | 14.0

tuna, or salmon or swordfish french fries and rice

Swordfish grilled | 12.0

french fries and rice

Kalamari grilled | 13.0

french fries and rice

Kalamari fried | 10.0

french fries and rice

Kalamari stuffed | 16.0

with tomato, onion, pepper, feta, french fries and rice

Kalamari Kritharoto | 14.0

orzo pasta with kalamari, tomato, onion, garlic, ouzo

Grilled large Shrimp | 14.0

with rice

Shrimp Kritharoto | 14.0

orzo pasta with shrimpi, tomato, onion, garlic, ouzo,

Shrimp spaghetti | 14.0

with tomato sauce or sour cream

Kakkavia fish soup | -

upon request

Kalamari stuffed



* Other specialties of your choice can be made to order

Soft Drinks - Juices

Orange, Lemonade, Soda | 2.5
Coca Cola, Coca Cola Zero, Sprite | 2.5
Schweppes, Tonic, Ice Tea (Lemon-Peach) | 2.7
Fresh Orange Juice | 4.0
Juice, Apple, Pineapple, Cherry | 3.0
Mixed Juice | 3.0
Water 1 Ltr. | 2.0
Carbonated Water 1Ltr. | 3.0

Alcohol Drinks

Ouzo Mini Bottle 200ml | 9.0
Ouzo by the glass | 2.5
Tsipouro - Raki 200ml | -

Mythos Beer 500ml | 4.0
Alpha Beer 500ml | 4.0
Vergina Beer 500ml | 4.0
Vergina Beer 300ml | 3.0

Beer without Alcohol | 3.0

Draught Beer 500ml | 4.0
Draught Beer 300ml | 3.0

House Wine 1/4 Lit. | 3.0
(White / Rose / Red)

House Wine 1/2 Lit. | 6.0
(White / Rose / Red)

House Wine 1 Lit. | 12.0
(White / Rose / Red)

House Wine per Glass | 2.5
(White / Rose / Red)

Coffees - Hot Beverages

Greek Coffee | 2.0
Nes Café - Nes Café Frappe | 2.5
Nes Café with Ice Cream | 4.5
Irish Coffee | 6.0
Espresso | 2.0
Espresso Freddo | 3.0
Cappuccino | 3.0
Cappuccino Freddo | 3.0
Chocolate (Cold - Hot) | 4.0
Tea, Mint, Chamomile | 2.0





LYDIA • KOUKOS | 17.0

Dry White Wine (Organic Cultivation) | Variety: Multi-varietal wine
Chartreuse green crystalline colour with rich and intense aromas based on citrus, lime and licorice giving a long-lasting aftertaste.
Accompanies: Seafood, shellfish and fruit.



SELECTIONS • CAIR | 25.0

Dry White Wine | Variety: Malagousia, Sauvignon Blanc
Elegant, well balanced with fruity and floral aromas.
Accompanies: Kritharoto, pasta, variety of seafood dishes, chicken, veal and salads.



AMETHYSTOS • LAZARIDI | 25.0

Dry White Wine | Variety: Sauvignon Blanc 85%, Aegean Assyrtiko 15%
Attractive, fresh aromas reminiscent of peach, mango and pineapple on a citrus background.
Accompanies: Green salads, wild greens, filo pies, grilled vegetables, seafood and shellfish with light sauces, grilled fish with olive oil, lemon and herb dressing.
It is also fond of fresh white cheeses.



WHITE • GEROVASSILIOU | -

Dry White Wine | Variety: Malagousia, Assyrtiko
It has a distinctive nose with impressions of exotic fruit and notes of green pepper, jasmine, orange, melon and lemon.
Accompanies: Fresh fish & shellfish, white meat with light sauces, pasta dishes, Greek salad (tomato & feta cheese)



KTIMA BIBLIA CHORA | -

Dry White Wine | Variety: Sauvignon Blanc, Assyrtiko
Intense aromas of tropical fruit and grapefruit alternate with notes of lemony citrus to stimulate the senses.
Accompanies: Fried or grilled fish, seafood platters, green salads with fresh or dried fruit, grilled vegetables and white cheese platters.



ROSALIA • TATAKIS | -

Medium Sweet Rose Wine
Variety: Moschato, Mandilaria
Intense aromas of strawberry, cherry and blackberry
Accompanies: white cheese, meat in sweet and sour sauces and fruit.



KALOGRIA • KOUKOS | -

Dry Rose Wine
Variety: Rhoditis (fox), Merlot
Aromas of red fruit and jam with a delicately cool acidity
Accompanies: White meat, seafood, salads, cooked vegetables, pasta.



MAMA CUISINE

by Kokona


Nektarios and staff welcome you to Mama Cuisine by Kokona. MAMA CUISINE by Kokona is in its third decade of operation in the catering industry. You might ask why **by Kokona**? This name is a tribute to Nektarios' beloved grandmother, Mrs. Kokona, to whom the building originally belonged.

The characterization of "kokona", is synonymous with the inhabitants of the island that possess beauty and kindness. For this reason it usually accompanied young girls as a compliment. The same happened with Grandma Kokona, where over time it took the place of her real name, with which she became famous and was to accompany her until the end of her life.

On the west coast of Karpathos, under the shade of the tall and imposing rocks that make up its wild yet beautiful landscape, is the picturesque and quiet bay of Phenicia (Finiki). Its name, which must be lost in the depths of the centuries, seems to come from the Phoenician merchants who anchored in its calm waters to trade their products with the inhabitants of the island and to continue their journey. Its location and use as the main commercial port of the island continued almost to the present day, where there was a customs office, a sub-prefecture, a gendarmerie station and even a prison.

Today, in this picturesque and declared as a traditional settlement of Finiki, with the few inhabitants, the once famous seafarers do not anchor, but many visitors arrive in the summer months to find relief in the coolness of the calm and clean sea instead. In addition, guests have the opportunity to taste fresh fish appetizers in an idyllic landscape, with the sound of the waves accompanying their meal.

In our salads we use olive oil
and for our fried foods soybean oil & sunflower oil.

 = Suitable for vegetarians

The indication • is for frozen food.

Our prices include food VAT and beverage VAT.

A complaint form is available inside the restaurant.

Food quality control manager : Diamanteas Nektarios

The consumer has no obligation to pay
if he/she does not receive a legal document
receipt or invoice.

Thank you!
Ευχαριστούμε!



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