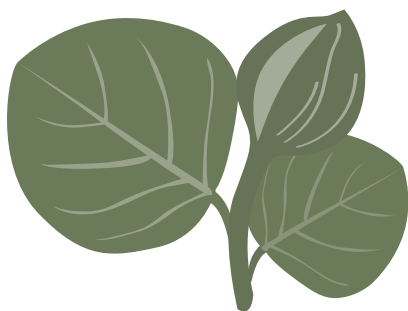


ΚΑΠΑΡΙ



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•AEGEAN CUISINE•

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Our summers were full of images of meals in the courtyard, under the arbor.

Images of our grandfather bringing fresh fish to us,  
with his pants hemmed up to the knee and the grandmother  
cooking stuffed tomatoes from our garden.

Images of us being kids, gathering snails in the afternoons  
and the caper “resting” in the brine. The Parian cuisine is a gentle mix of  
our experiences and our culture.

The cuisine we would like to share with you at “KAPARI”.

A fresh, lively & tasty cuisine.

Enjoy!

Basket of bread & dip

3,80

## STARTERS

Gruyere cheese, from Paros island	7,00
"Taramosalata", fish-roe spread	8,50
✔ Traditional yellow split pea with onions & parian caper	8,00
✔ Homemade stuffed vine leaves with rice & local herbs	9,50
✔ Zucchini balls with yogurt & mint	8,50
✔ Panna cotta made with local myzithra cheese & roasted cherry tomatoes with thyme	9,80
✔ "Saganaki" feta cheese, coated with cereal crust & tomato jam on the side	10,00
✔ Slow cooked chickpeas in a clay pot	9,00
Local beef sausage with homemade yogurt sauce	8,00
Anchovies marinated in vinegar, served on bruschetta with fresh tomato & our kritamon leaves	9,00
Salatouri • Paros' traditional fish salad	13,00
Calamari* on the grill, with lemon, olive oil & feta cheese sauce	23,00
Fried calamari* served with a tarama dip	18,00
Fresh grilled cuttlefish with lemon & oil sauce	17,00
Fresh fried baby shrimps	11,00

## SALADS

✔ Livadiani Mixed green salad with fresh grapes, local figs, flakes of parian gruyère cheese & vinaigrette of honey, lemon & thyme	15,00
✔ Back to the roots Mixed legumes with slices of orange, fresh rocket leaves & homemade balsamic vinegar flavored with pomegranate from our garden	12,00
✔ Cycladic with cherry tomatoes, rusk, local capers, kritamon leaves, oregano & parian mizithra cheese	14,00

# MAINS

Greek tuna fillet grilled, served with fresh quinoa salad,  
local hand-picked greens & a sauce of olive oil-lemon 25,00

Sea bream fillet served with  
a traditional potato salad, onions & caper 23,00

Sea bass (whole fish) on the grill,  
served with mixed green salad & lemon sauce 24,00

"Gouna" traditional fish fillet on the grill,  
served with a mixed legume salad & lemon-olive oil sauce 20,00

Octopus\* giouvetsi with orzo pasta 22,00

Pasta with clams\*, garlic, fresh lemon & local white wine 17,50

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Roasted lamb\* shank, served with mashed turnip,  
grilled vegetables, white wine sauce  
& pieces of local gruyere cheese 27,00

Grilled pork pancetta on pita bread,  
served with homemade tzatziki,  
fresh tomato sauce & smoked paprika 18,00

Beef stew cooked with tomato and local herbs,  
served with handmade pasta from Crete island 20,00

Grilled marinated chicken thigh fillets, served with green salad 15,00

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Roasted eggplants in rich tomato sauce,  
served with pieces of smoked makerel 15,00

🍷 "Hilopites" with vegetables, olives, tomato,  
feta cheese & basil 14,00

\* Frozen

Yellow split peas, lentils & beans are from Feneo (P.D.O.).

Feta cheese is from Achaia (P.D.O.).

The  indicates the vegetarian options.

*We use extra virgin olive oil and ingredients from Paros and the Aegean islands.  
Please let us know of any food allergies or special dietary needs.*



**Responsible for market regulations: Kaparis Andreas**

Prices include all legal charges.

The consumer has no obligation to pay if he has not received the legitimate voucher (receipt or invoice).