



# TO KANONI

RESTAURANT

*“To KANONI” restaurant is being characterized  
by the Peloponnesian cuisine which is based in three elements:  
Top quality products, perfection in implementation and creativity.  
Restaurant's philosophy is simple and essential:  
Years of experience, imagination and creativity search for the best the  
nature has to offer, each and every season, from local producers  
around the area of Monemvasia, creating delicious plates.  
“To KANONI” 's basic guideline is having perfect value for money.  
Numerous awards and discriminations gives “KANONI”  
the privilege to keep the prices low.  
We believe that daily good quality food is something unegotiable  
for each one of us. Our moral satisfaction  
is the pleasure in each of our clients.*

# Appetizers



*Leavened bread ... 0,80€*

*Tzatziki ... 3,50€*

Peloponnesian yoghurt with garlic and cucumber.

*Local Saiti ... 3,60€*

Traditional spinach pie with cheese feta, handmade dough and backed on the platter.

*Cheese pie ... 3,60€*

with feta cheese and handmade local dough

*Grilled local sausage ... 6,50€*

With pieces of orange and Smoked with sage.

*Prasotigania ... 7,90€*

Tender pork with leeks and various spices in a slightly spicy lemon and mustard sauce

*Saganaki psistiri ... 5,90€*

Fried local goat cheese

*Eggplant «Kanoni» ... 7,90€*

Eggplants with tomato, garlic, peppers, onions and cheese feta baked in the oven.

*Fresh fried potatoes ... 3,50€*

*Cheese feta with olive oil and oregano ... 4,30€*

*Appetizers for two ... 14,50€*

Tzatziki, sausage, eggplant K., saganaki, prassotigania, fried potatoes and cheese feta.

# Salads



## *Greek salad ... 5,80€*

Tomato, cucumber, onions, olives, green peppers olive oil and oregano.

## *Dako ... 5,20€*

Crumb bread base with oregano, topped with tomato olives and pieces of feta with olive oil and oregano.

## *Ceasar ... 7,90€*

Lettuce, bacon, crouton, Parmezan cheese and ceazar sauce.

## *Roka ... 8,90€*

Arugula with lettuce, cherry tomato, Parmesan cheese, walnuts mixed with balsamic and honey sauce.

## *Green ... 7,50€*

Lettuce, spinach, green apple, graviera cheese, pine cone seeds with a sauce of Balsamic and citrus fruits.

## *Season ... 4,00€*

## *Young shout boiled ... 4,30€*

Picked from local mountains.

## *Grilled vegetables ... 6,00€*

with thyme and balsamic cream

## *Fish*



*Fish soup with catch of the day ... 7,50€*

*Octopus\* in vinegar and olive oil ... 10,60€*

*Fried kalamari\* ... 7,90€      Steamed mussels\* with ... 6,40€*

*Grilled Sward fish ... 11,90€*

with boiled vegetables, olive oil and lemon.

*Grilled shrimps\* with lettuce and cocktail sauce ... 16,00€*

*Fresh fish of the day when available ... 50,00€ / kg*

*Fresh grilled Lobster when available ... 55,00€ / kg*

## *Pasta*



*Pomodoro ... 6,90€*

With fresh tomato and garlic

*El Greco ... 7,50€*

Tomato, olives, cheese feta and oregano

*Carbonara ... 9,90€*

With Singlino (local pork smoked and boiled in wine) or bacon

*Salmon ... 10,90€*

With smoked salmon in a white sauce

*Shrimp spaghetti ... 18,00€*

With red oyster sauce

*Lobster spaghetti ... 60,00€ / kg*

when lobster is available

## Grilled



### *Grilled Chicken ... 9,20€*

With olive oil and lemon assorted with fresh fried potatoes

### *Biftekia ... 9,90€*

two burgers without the bread served with fresh fried potatoes.

### *Pork chop ... 8,90€*

with fresh fried potatoes

### *Fillet of chicken in white mushroom sauce ... 13,60€*

served with rice basmati

### *Pepper steak ... 18,20€*

### *Local Beef fillet ... 15,50€*

served with grilled vegetables and balsamic cream

## Traditional Cooked Dishes



### *Lamb Kleftiko ... 12,90€*

Baked in the oven with lemon, mustard, oregano, eggplant, zucchini and melted cheese Graviera.

### *Stamna ... 9,90€*

Served in a ceramic pot with beef in red sauce cheese feta, mixed vegetables, fresh potatoes and gratinated cheese on top.

### *Mousaka ... 8,90€*

Grilled eggplant with béchamel and minced meat, served in a ceramic pot

### *Dish of the day*

Ask your waiter for the dish of the day

# Desserts



*Pecan Pie ... 6,40€*

Served with a scoop of ice cream

*Orange Pie ... 6,20€*

*Chocolate Souffle ... 6,80€*

Served with a scoop of ice cream

*Yogurt with fruit ... 5,90€*

*Yogurt with honey ... 4,90€*

*Seasonal Fruits ... 2,90€*

*«Castro» Ice Cream ... 5,50€*

Ice cream with whipped cream, syrup and walnuts

*«To Kanoni» Ice Cream ... 6,90€*

Ice cream with fresh fruit, whipped cream and walnuts

## Beers



- Amstel 500ml ... 3,60€*  
*Heineken 500ml ... 3,60€*  
*Mythos 500ml ... 3,60€*  
*Fix 500ml ... 3,60€*  
*Heineken Draught 250ml ... 3,50€*  
*Heineken Draught 500ml ... 5,00€*

## Ouzo / Tsipouro



- Glass of Ouzo ... 2,20€*  
*Ouzo Karaf ... 6,50€*  
*Glass of Tsipouro ... 2,50€*  
*Tsipouro Karaf ... 6,80€*

## Soft Drinks



- Fresh Juice ... 3,80€*  
*Sparkling water ... 2,50€*  
*Bottled water 1lt ... 1,50€*  
*Bottled water 0,5lt ... 0,50€*  
*Refreshments 250ml ... 2,50€*

## Drinks



*Liquer ... 7,00€*

*Whisky ... 7,00€*

*Whisky aged 12 years ... 9,00€*

*Grand Marnier ... 7,00€*

*French Cognac... 7,00€*

*Metaxa 5\* ... 7,00€*

## Coffeess



*Greek Coffee ... 1,50€*

*Greek Coffee Double ... 2,50€*

*Nescafe Hot ... 3,00€*

*Nescafe Frappe ... 3,00€*

*Filter Coffee ... 3,00€*

*Espresso ... 2,50€*

*Espresso Double ... 4,50€*

*Cappuccino ... 3,00€*

*Fredo Capuccino ... 3,00€*

*Tea ... 2,00€*

*Milk ... 2,00€*

*Hot Chocolat ... 3,00€*

*Chocolat Viennois ... 3,50€*