



*....happiness here is just a simple idea.
Massimo Cirillo*

Liastì is a philosophy that starts from the origins
where Greek tradition meets Italian culture.



Signature Cocktails

Our signature cocktails are inspired by the raw beauty, timeless charm, and vibrant spirit of the Cyclades. Each creation is a liquid journey through sun, sea, and island soul.

AEGEAN SPICE

19 €

Gin, cucumber, basil, ginger, jalapeños, lime, pepper

DOLCE VITA

19 €

Pink Gin, bubble gum, raspberry, lime

MASTIHA SOUR

19 €

Mastica liqueur, lime, bitters, egg white

SMOKY APHRODITE

19 €

Mezcal, lime, triple sec, agave

SUNSET IN DELOS

19 €

Vodka, Campari, passion fruit, lime

DRY CYCLADES

19 €

Vodka, Martini dry, kalamata olive brine

LIASTI SPRITZ

19 €

Campari, grapefruit soda, Prosecco

MELTEMI

19 €

Tequila blend, mango, lime, bitters, cinnamon



Life's too short to skip the first drink!

APEROL or CAMPARI Spritz	15 €
<i>Aperol or Campari, Prosecco, soda water</i>	
HUGO Spritz	15 €
<i>Elderflower, Prosecco, soda water</i>	
DAIQUIRI	17 €
<i>White rum, fresh lime, simple syrup</i>	
MOJITO	17 €
<i>White Rum, fresh lime, mint, soda water</i>	
MARGARITA	17 €
<i>Tequila, Triple Sec, fresh lime juice</i>	
BLOODY MARY	17 €
<i>Vodka, tomato juice, lemon, Worcester sauce, tabasco, salt and pepper</i>	
MOSCOW MULE	17 €
<i>Vodka, fresh lime, ginger beer</i>	
ESPRESSO MARTINI	17 €
<i>Vodka, Kahlua liqueur, vanilla, espresso</i>	
NEGRONI	17 €
<i>Gin, vermouth, Campari, orange</i>	
PALOMA	17 €
<i>Tequila, fresh lime, grapefruit soda</i>	
GIN TONIC	17 €
<i>Gin, Tonic Water</i>	
PINA COLADA	17 €
<i>White rum, Malibu, pineapple juice, Batida de Coco</i>	
MAI TAI	17 €
<i>Rum blend, orgeat, fresh lime, simple syrup, angostura bitter</i>	



STARTERS

Our menu is designed for sharing, we invite you to choose several dishes and enjoy them at the center of the table, creating a true moment of togetherness.

Tzatziki (V) served with pita bread Greek yogurt with cucumber, garlic, olive oil, and lemon Yogurt greco, cetriolo, aglio, olio extra vergine di oliva, limone Γιαούρτι με αγγούρι, σκόρδο, ελαιόλαδο και λεμόνι	9 €
Taramosalata (P) served with pita bread Homemade creamy fish roe dip with olive oil and lemon Salsa fatta in casa con uova di pesce, olio extra vergine di oliva e limone Κρεμώδες ντιπ με αυγοτάραχο, ελαιόλαδο και λεμόνι	9 €
Melitzanosalata (VG, GF, LF) served with pita bread Roasted eggplant dip with garlic, olive oil, and lemon Salsa di melanzane arrostate, aglio, olio extra vergine di oliva e limone Ντιπ με ψητή μελιτζάνα, σκόρδο, ελαιόλαδο και λεμόνι	10 €
Pita Trilogy (V, P) Grilled pita and Greek Spreads: Tzatziki, Tarama and Melitzano salata. Pane grigliato e salse greche Ψητό ψωμί και ελληνικές αλοιφές	18 €
Grilled Sardines (GF, LF, P) Sardines served with Lemon vinaigrette, wild parsley. Sardine grigliate in vinaigrette di limone e prezzemolo selvatico. Σαρδέλες ψητές σερβίρονται με βινεγκρέτ λεμονιού.	20 €
Zucchini Balls (V) Deep fried zucchini, served with ricotta mousse, vanilla and lemon zest. Polpette di zucchine fritte con mousse di ricotta e zest di limone candito alla vaniglia. Κολοκύθι με τυρί ρικότα και ζαχαρωμένο ξύσμα λεμονιού βανίλιας.	14 €
Homemade Truffle Fries (V) Patatine Fritte con tartufo nero e maionese al tartufo Τηγανητές πατάτες με Τρούφα	14 €
Mussel Sauté (P) Mussels with tomatoes, oregano and croutons Cozze con pomodoro, origano, e crostini di pane Μύδια με ντομάτα και ρίγανη, κρουτόν ψωμιού	25 €
Basket of Calamari (P) Fried calamari and fried zucchini, served with tartara sauce. Frittura di calamaretti e zucchine fritte serviti con salsa tartara. Τηγανητό καλαμάρι με τηγανητά κολοκυθάκια, σερβίρεται με σώς ταρτάρ.	27 €



CRUDO SELECTION

From land and seas, served with our signature homemade sauces.

- Black Truffle Beef Carpaccio (GF)** 36 €
Beef carpaccio with black truffle, Parmesan cream and salad
Carpaccio di black Angus con tartufo, crema al Parmigiano e insalata Songino
Carpaccio από μοσχάρι Black Angus με μαύρη τρούφα, κρέμα παρμεζάνας και σαλάτα σονγκίνο
- Tuna Tartare (DF)** 32 €
Fresh Tuna tartare served over black rice, topped with carrot, orange, ginger chutney e furikake.
Tartare di tonno fresco su base di riso nero, chutney di carota, arancia, zenzero e furikake.
Φρέσκο ταρτάρ τόνου σε βάση από μαύρο ρύζι, με τσάτνεϊ καρότου, πορτοκαλιού, τζίντζερ και τραγανό τηγανητό κρεμμύδι
- Octopus Carpaccio (GF, DF, P - contains nuts)** 30 €
Octopus carpaccio, citrus sauce, pistachios and chilly.
Carpaccio di polpo, salsa agli agrumi, pistacchio e peperoncino.
Carpaccio χταποδιού με σάλτσα εσπεριδοειδών και φιστίκια Αιγίνης
- Amberjack Ceviche (GF, DF)** 34 €
Lime, jalapeno, spring onion, chilli and toasted corn.
Cheviche di ricciola con jalapeno, cipollato fresco e mais tostato.
Ceviche μαγιάτικο με λάιμ, χαλαπένιο και φρέσκο κρεμμυδάκι

SALADS FROM THE GARDEN

From land and seas, served with our signature homemade sauces.

- Liastì Greek Salad (V)** 18 €
Handpicked tomatoes, cucumbers, red onion, black olives, feta cheese, croutons
Pomodori, cetrioli, cipolla rossa, olive nere, feta, crostini
Ντομάτες, αγγούρια, κόκκινο κρεμμύδι, μαύρες ελιές, τυρί φέτα, κρουτόν
- Truffle burrata salad (V)** 26 €
Cretan, cherry and sun-dried tomatoes, burrata cheese, croutons, truffle shavings
Insalata di pomodori di Creta, ciliegini e pomodori secchi, con burrata, crostini di pane, scaglie di tartufo.
Ντομάτες Κρήτης, ντοματίνια και λιαστές ντομάτες, μπουράτα, κρουτόν, φλοίδες τρούφας
- Caesar Salad (P)** 22 €
Roman Salad, croutons, Caesar dressing, chicken fillet, bacon and Parmesan flakes.
Insalata Romana, crostini di pane, salsa Caesar, filetto di pollo, bacon e scaglie di Parmigiano
Μαρούλι Ρωμαν, κρουτόν, ντρέσινγκ caesar, φιλέτο κοτόπουλου, μπέικον και νιφάδες παρμεζάνας.
- Beetroot Salad (V)** 22 €
Beetroots salad, spicy Greek yogurt, toasted pistachios served with feta cheese
Insalata di barbabietola, yogurt greco piccante, pistacchi tostati e servita con feta
Παντζαροσαλάτα, πικάντικο ελληνικό γιαούρτι, φρυγανισμένα φιστίκια Αιγίνης και φέτα



PASTA & RISOTTO

Our pasta is from Gragnano (Naples), a symbol of quality and tradition.

Our ravioli are homemade with artisanal care.

Gluten-free pasta available upon request.

Fusillo all'Amatriciana di tonno (P)

32 €

Fresh tuna, red onion, cherry tomatoes, tomatoes sauce, basil, pecorino

Fusillo all'Amatriciana di tonno fresco, con cipolla rossa, pomodorini, salsa pomodoro, basilico e pecorino

Fusillo all'Amatriciana με φρέσκο τόνο, κόκκινο κρεμμύδι, ντοματίνια, σάλτσα ντομάτας, βασιλικό και τυρί πεκορίνο

Seafood Risotto (GF, LF, P)

38 €

Seafood risotto, with almonds and lemon

Risotto ai frutti di mare con mandorle e limone

Με καλαμάρια, αχιβάδες, μύδια, γαρίδες, χταπόδι

Spaghettoni ai Tre Pomodori (V, LF)

28 €

Traditional tomatoes sauce, tomato confit, cherry tomatoes & basil

Salsa di pomodoro tradizionale, pomodorini confit, pomodorini e basilico

Παραδοσιακή σάλτσα ντομάτας, κονφί ντομάτας, salsa di pomodoro, ντοματίνια & βασιλικός

Tagliolini Black Truffle (V)

40 €

Butter, parmesan cheese, fresh black truffle

Burro, parmigiano, tartufo nero fresco

Βούτυρο, παρμεζάνα, φρέσκια μαύρη τρούφα και ξύσμα λαιμ

Linguine alla Nerano (V)

34 €

Provolone del Monaco (prestigious aged cheese from the hills of Sorrento, PDO-certified) fried zucchini, basil, Parmesan

Provolone del Monaco DOP, zucchini fritte, basilico, Parmigiano Reggiano

Provolone del Monaco Π.Ο.Π., τηγανητά κολοκυθάκια, βασιλικός, Parmigiano

Seafood Pasta Cacio & Pepe style (P)

36 €

Traditional Neapolitan mixed pasta, pecorino cheese and black pepper cream, seared calamari, prawns and dehydrated mussel powder

Pasta mista cacio e pepe con calamari, gamberi e polvere di cozze

Pasta mista cacio e pepe με καλαμάρια, γαρίδες και σκόνη από μύδια

Homemade Sicilian-style Ravioli (V)

32 €

Ravioli filled with ricotta and eggplant, served with puttanesca sauce of tomato, olives and capers.

Ravioli alla siciliana, ripieni di ricotta e melanzane, serviti con salsa alla puttanesca con pomodoro, olive e capperi

Ραβιόλια α λα σιτσιλιάνα με ρικότα και μελιτζάνα, σερβιρισμένα με σάλτσα ντομάτας, ελιές και κάπαρη



CHARCOAL GRILL

Authentic flavor and intense taste from charcoal grilling.

Fresh Aegean Fish (GF, LF, P)

90-120€ /kg

Whole Fish grilled

Pescato del giorno alla griglia

Φρέσκο ψάρι ημέρας στη σχάρα

Grilled Octopus (GF, P)

30 €

Grilled octopus, fava beans, Mediterranean dressing and feta cheese flakes

Polpo grigliato, fava, salsa Mediterranea e feta sbriciolata

Χταπόδι ψητό, φάβα, μεσογειακή σάλτσα και νιφάδες φέτα

Black Angus Tagliata (GF, LF)

44 €

Black Angus Tagliata

Tagliata di manzo

Μοσχαρίσια Ταλιάτα

Pork Steak (GF, LF)

32 €

Pork steak served with barbecue sauce on the side

Bistecca di maiale alla griglia, servito con salsa barbecue

Χοιρινή μπριζόλα

Half chicken (GF, LF)

30 €

Half chicken grilled, served with barbecue sauce on the side

Pollo da cortile alla griglia, servito con salsa barbecue

Ψητό κοτόπουλο

SIDES

Homemade fries (VG, GF, LF)

10 €

Patatine fritte, Τηγανητές πατάτες

Grilled Vegetables (VG, GF, LF)

18 €

Grilled vegetables, verdure grigliate, Ψητά λαχανικά

Soy-glazed Green Beans (VG, LF)

12 €

Green beans steamed, sautéed with soy sauce, crispy onion, chilli and yuzu

Fagiolini conditi con soya, cipolla croccante, peperoncino e yuzu

Φασολάκια στον ατμό με σάλτσα σόγιας, τραγανό κρεμμύδι, πιπεριά και

Green “Horta” (VG, GF, LF)

12 €

Boiled greek greens, Bietola greca lessa, Χόρτα

Charcoal Potato Cartoccio (VG, GF, LF)

10 €

Charcoal potatoes cartoccio with herbs butter sauce

Patate al cartoccio cotte sotto cenere, con burro montato alle erbe

Πατάτες μαγειρεμένες σε αλουμινόχαρτο





FOR OUR LITTLE GUESTS

For our little guests, tasty and simple dishes, made with love and fresh ingredients.

The menu is available for guests under 16 years old and is not available to adults.

Il menu bambini è riservato esclusivamente ai minori di 16 anni.

Fusilli/Penne pasta with tomato sauce or butter sauce (V, LF) Fusilli/pennette al pomodoro o al burro e Parmigiano Fusilli με σάλτσα ντομάτας / Penne με βούτυρο και παρμεζάνα	14 €
Mini Burger and French fries (LF, P) Mini Burger al piatto con patatine fritte, ketchup e mayo Μπιφτέκι με πατάτες τηγανητές	16 €
Fish & Chips (P) Crocchette di pesce con patatine fritte, ketchup e mayo Κροκέτες ψαριού με πατάτες τηγανητές, κέτσαπ και μαγιονέζα	16 €

OUR HOMEMADE DESSERTS

All our desserts are homemade with fresh ingredients, carefully selected.

End your flavor journey with one of our dessert.

Summer Tiramisù (V) Mascarpone cream with a gelato-like texture, coffee heart, salted chocolate crumble, served in a crisp cold chocolate shell. Cremoso al mascarpone, cuore al caffè, crumble al cioccolato salato, servito in un guscio croccante di cioccolato freddo. Κρέμα μασκαρπόνε με υφή παγωτού, καφές, crumble αλμυρής σοκολάτας, σερβιρισμένο μέσα σε τραγανό, παγωμένο κέλυφος σοκολάτας	18 €
Cheesecake (V) With white chocolate crumble and mango ice cream Cheesecake con crumble al cioccolato bianco e gelato al mango Με crumble λευκής σοκολάτας και παγωτό μάνγκο	16 €
Creme brûlée with berries (GF, V) Classic vanilla custard with a caramelized sugar crust, served with berries Creme brûlée con frutti rossi Κλασική κρέμα βανίλια με τραγανή καραμελωμένη ζάχαρη, σερβιρισμένη με φρέσκα φρούτα του δάσους	16 €
Ice Cream - 3 Scoops (V) Vanilla, Chocolate, Strawberry, Lemon, Mango Vaniglia, Cioccolato, Fragola, Limone, Mango Βανίλια, Σοκολάτα, Φράουλα, Φιστίκι Αιγίνης, Λεμόνι	10 €
Fresh Seasonal Fruit Platter (VG, GF, LF) Frutta fresca φρέσκα φρούτα	SMALL - LARGE 22 € / 44 €
Greek Cheese Board Selection (GF, V) (for 2 people) A selection of Greek cheeses: goat, cow's milk and sheep - served with jams Selezione di formaggi Greci: di capra, pecora e di mucca - serviti con confetture Επιλογή Ελληνικών Τυριών του Σεφ(για 2 άτομα) Μια επιλογή από ελληνικά τυριά: κατσικίσια, πρόβεια και αγελαδινά - σερβιρισμένα με μαρμελάδες επιλογής του Σεφ	25 €



ALLERGEN & DIETARY SYMBOLS

GF = Gluten Free

DF = Dairy Free

LF = Low Lactose

V = Vegetarian

P = Contains meat or Processed Meat

SF = Seafood

S = Contains Soy

G = Contains Gluten

VG = Vegan

Prices are inclusive of all legal charges

(VAT at 13% & 24% for all alcohol beverages, as well as municipal taxes 0.5%)

Responsible for the market law inspection Mr. Massimo Cirillo.

For the food preparation are used olive oil, sesame oil, cotton seed oil and grape seed oil.

Feta cheese is of a Greek origin.

Complaints forms are available at the cashier.

Please note that a € 4 pp charge will apply to the bill for the service.

The restaurant is obliged to issue analytical fiscal receipts, stamped by the Tax Office.

For any allergies please inform us.

