

OUR BREAD

Handmade bread from our Chef

APPETIZERS

Gruyere cheese croquettes with tomato jam

Fava with traditional tomatoballs with caper and mint sauce

Mousaka twist with beef ragout, potato terrine and smoked eggplant bechamel sauce

Grilled octopus with lentils salad

Sea bass ceviche with cherry tomatoes, onion, coriander, lime, chili and ginger "loukoumi"

Tuna tataki with aji amarillo dressing, ginger and fried onion

Greek meze dip selection (tzatziki, aubergine spread, Greek spicy feta spread) with grilled pita bread

Double fried potatoes with truffle mayonnaise and grated gruyere cheese

SALADS

Greek salad with tomatoes, cucumber, spring onion, olives, rusk, Greek feta cheese mousse and sweet pepper dressing

Chicken salad with iceberg, baby rocket, walnuts, green apple, gruyere cheese and honey dressing

Peas salad with orange, almond, sweet pepper dressing, "Manouri" cheese and quinoa

Mix green salad with grilled peach cashews nuts, radish and passion fruit dressing

MAIN COURSES

Risotto of mushroom with pickled shimeji

"Skioufichta" local pasta with smoked eggplant, cherry tomatoes, gruyere mousse with thyme

Spaghetti with shrimps, chili, bisque and salami from Lefkada

Chicken fillet with quinoa, tomato, cucumber, cashews nuts, corn and yoghurt - mint sauce

Herb crusted sea bass fillet with fava (pea puree) and tomatoes confit

Croacker fillet with green pea gazpacho and marinated vegies

Black Angus striploin fillet served with baked potatoes, chimichurri sauce, sweet pepper dressing

DESSERTS

Chocolate trilogy with caramelized feuilletine and butterscotch syrup

Yoghurt and white chocolate mousse tart with berries and lime