

## OUR BREAD

Handmade bread from our Chef

## APPETIZERS

Traditional rice and fish balls with thick egg-lemon sauce

Shrimps carpaccio with citrus fruits gel, chili and shrimp oil

Crumbly dough rolls stuffed with cheese and lemon sauce

Mini lamb pies with aubergine, grated gruyere cheese and kefir

"Mousaka" with beef minced meat, grilled aubergine, potato and bechamel sauce

Caramelized octopus with local fava, tomato confit and caramelized onions

Double fried potatoes with grated gruyere cheese and spicy sauce

## SALADS

Greek salad with tomatoes, cucumber, spring onion, carob rusk, Greek feta, pepper and samphire

"Ntakos" rusk salad with tomato, Greek feta and olive mousse

Green bean salad with grapes, avocado mayonnaise and grilled almonds

Mix green salad with grilled squid and seasonal fruits

## MAIN COURSES

Risotto of mushroom with pickled shimeji

Risotto with tenderloin fillet, sweet paprika, sweet pepper and cheese cream

Linguini with shrimps - prawns and shrimp oil

Handmade gnocchi with chicken, tomato confit, baby spinach, mushrooms and milk cream

Chicken fillet served on grilled vegetables mille feuille, haloumi cheese and lemon sauce

Lamb fricassee with carrots glazed in orange sauce, butter and baby potatoes

Cod fillet with coriander sauce and grilled zucchini salad

Beef tagliata with rocket salad, parmesan flakes and baby potatoes

## DESSERTS

Chocolate crumbly dough with chocolate mousse and almond flakes

Walnut pudding with patisserie cream and chocolate mousse

Pavlova with seasonal fruits

Pastry lemon pie with lemon curd and meringue

"Saragli" with patisserie cream and pistachio