

## OUR BREAD

**Handmade bread** from our Chef

## APPETIZERS

**Manouri cheese** croquettes with chili syrup and spearmint

**Local fava (pea puree)** with caramelized onion, tomato and sausage

**Shrimps sautéed** with chili syrup and lemon

**Grilled squid** with couscous, tomato, lemon and herbs

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

**Greek meze dip selection** (tzatziki, aubergine, Greek spicy feta cheese cream) 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

**Quinoa salad** with beetroot, baby rocket, manouri cheese and beetroot-mastic vinaigrette

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

**Mixed green salad** with gravlax salmon, avocado, orange and yoghurt-mint sauce

## MAIN COURSES

**Risotto** of mushroom with pickled shimeji

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

**Carbonara** with Cretan semolina pasta, apaki smoked pork and gruyere cheese

**Spaghetti** with shrimps, chili, beetroot and lime

**Rib eye steak** served with oven baked baby potatoes and peppers

**Sea bass fillet sautéed** served with spinach, chili, cherry tomatoes and creme fraiche

**Beef cheeseburger** with iceberg, tomato, truffle mayonnaise and double fried potatoes

## SNACK BITTES

**Tortilla with halloumi cheese**, baby spinach and grilled vegetables

**Crispy chicken sandwich** with spicy mayonnaise, iceberg and pickle cucumber

**Sandwich with gravlax salmon**, grilled zucchini, yoghurt and herbs

**Shrimp tacos** with avocado, coriander, spring onion and sweet chili mayonnaise

**Steak sandwich** with caramelized onions, lettuce, Dijon mustard and mayonnaise

**Chicken club sandwich** with bacon, cheese, iceberg, tomato mayonnaise and double fried potatoes

## DESSERTS

**Chocolate trilogy** with caramelized feuilletine and butterscotch

**Yoghurt chocolate mousse tart** with berries and lime