

OUR BREAD

Handmade bread from our Chef

APPETIZERS / SNACKS

Talagani cheese with cherry tomatoes chutney and rocket

Local fava (pea puree) with caramelized onions and caper leaves

Fried tomato balls with flavored yoghurt

Grilled octopus with black eyed beans, red sweet peppers and lemon-thyme vinaigrette

Grilled squid with chilly, lime, ginger and chimichurri sauce

Double cooked fries potatoes with the skin on with melted cheddar cheese and chorizo

Tacos with chicken, yoghurt sauce, iceberg and chives

SALADS

Greek salad with tomatoes, cucumber, carob soil, caper leaves and feta cheese cream with extra virgin oil infused with basil

Quinoa salad with smoked salmon, goji berry, grapes, avocado, mixed nuts, ginger vinaigrette

Spinach salad with crispy leaves, sesame, Greek white unsalted cheese and herbs

Beluga lentils salad with beetroots, orange and grapefruit fillet, mixed nuts and coconut-citrus vinaigrette

MAIN COURSES

Orzo pasta from buffalo milk with shrimps, lobster juice and fresh mint

Chicken rolls with sundried tomatoes, graviera cheese, potato puree with smoked cheese and Vinsanto sauce

Risotto vialone nano with mushrooms, fresh summer truffles, smoked cheese and fresh thyme

Pappardelle with smoked aubergine sauce, cherry tomatoes and local graviera cheese mousse

Beef tagliata with green salad, parmesan flakes, crispy gyoza and chimichurri sauce

Seabass fillet saute served with marinated vegetables in lemon juice with anise

Bao burger with crispy chicken, iceberg, chilly mayo and French fries

Beef cheeseburger (200gr.) with French fries

DESSERTS

Fried chocolate croquettes with butterscotch cream and vanilla ice cream

Cream pie filled with vanilla cream, praline cream and vanilla ice cream