

COLD APPETIZERS

Bread and dip of the day

Marinated anchovies

with garlic, parsley pepper mix and vinegar-olive oil dressing

Potato salad

With chives, garlic, proscuto, mushrooms and olive-oil

Homemade eggplant salad

minced eggplant, green onion, smoked paprika, feta cheese, parsley, olive oil and vinegar

Homemade "tzatziki"

garlic, cucumber, yoghurt, olive oil and vinegar

Variety of local cheeses

HOT APPETIZERS

Char-grilled octopus

with fennel cream and parsley olive-oil

Prawns "saganaki"

with tomatoes, feta cheese, garlic and peppers, dashed with ouzo

Fried squid

cornmeal crusted

Slow cooked octopus

with red wine sauce and Fava (yellow split pea pureé)

Deep-fried feta cheese pie sticks

with honey and cardamom

Steamed mussels

sprinkled with white wine, garlic and thyme

Sautéed mushrooms

lemon thyme, white wine and cream cheese

Fresh french fries

with rock salt

Crab cakes

with sweet chilly pepper and lime

SALADS

Carnayo

cherry tomatoes, radish, pickled peppers, rocket, lettuce sprout, spring onion and dill

Mixed vegetables

walnuts, cranberries, gruyere flakes, olive oil, balsamic vinegar and petimezi

Grilled vegetables

with bacon and goat cheese

Greek

tomato, cucumber, peppers, onions, capers, "feta" cheese and olive oil

Chicken salad

fresh mixed vegetables, croutons, parmesan flakes, cherry tomatoes and yogurt dressing

PASTA AND RISOTTO

Risotto with shrimps

cuttlefish ink and zucchini tagliatelle

Linguini

with tomato sauce, garlic and basil

Fusilli

with broccoli cream, tarragon and gruyere

Salmon pappardelle

with fresh cream, smoke salmon, dill, dashed with vodka

Risotto with variety of mushrooms

and truffle olive oil

MAIN COURSES

Veal filet

with sautéed mushrooms, baby potatoes and asparagus

Chicken filet

marinated with ginger and baby potatoes

Beef burgers

Served with grilled tomato and fresh French fries

Pork chop (+500gr)

served with fresh French fries and salad

Pork tenderloin

stuffed with gruyere and garlic, little pie bread, cherry tomatoes confit and yogurt cream

Oven-cooked lamb

with oven baked potato and thyme cream cheese

Rib eye (black angus +260gr)

With fried baby potatoes and coleslaw salad

Posé salmon

crusted with Greek herbs and lime, beetroot pureé and sautéed asparagus

Tuna fish filet

grilled with tomato sauce, onion, garlic, parsley and dill

Crayfish

With baby zucchini, feta cheese and fine tomato sauce

Fresh fish

Our fishermen are struggling daily...
Don't miss them!

Lobster/crayfish

From northern Sporades region only...
Grilled or with pasta

Crayfish/Shrimps

DESSERTS

Hazelnuts semifreddo

with warm chocolate sauce and fresh fruits

Cheesecake cream

served with fresh strawberries and serials with milk chocolate

Dark and white chocolate ganache

with salty caramel and hazelnuts

Hazelnuts praline tarte

with nuts and vanilla ice cream