



# Lunch & Dinner

## Appetizers

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Flavor of Greece

Crab cake, urchin mayo, lemon & coriander

Fish carpaccio, lemon, mandarin & chili pepper (gf)

Beef carpaccio, pear, Skyrian graviera cheese & truffle sauce (gf)

Beef tartar, shallots, cumin oil, tomato sauce & puffed rice (gf)

Koulouri Thessalonikis, black tarama, smoked brook trout & fried caper

Mushrooms, chili flakes & smoked cheese (gf) (v)

Baked eggplant, shrimps cooked in tomato sauce (gf)

Savory phyllo pie of the day

Steamed mussels (gf)

## Salads

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Greek salad, pickled onions, feta cheese (gf) (v)

Green salad, tomato jam, walnuts & manouri cheese (gf) (v)

Zucchini, cucumber, pickled onion & ksintotyri cheese (gf) (v)

Tabbouleh salad (gf) (v)

## Main Dishes

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Beef cheek pasticcio with bechamel

Seafood orzo & spiced sausage oil

Rissoto gemista, pepper coulis & feta cheese (gf) (v)

Skioufixta with mushroom ragout & Skyrian graviera cheese (v)

Slow cooked chicken, red wine sauce & vegetables (gf)

Tagliata striploin, herbed butter, fries, rocket & graviera cheese (gf)

Lamb with potato mousseline, parsley & onion (gf)

Fish of the day fricassee (gf)

## Deserts

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Mpougatsa, semolina cream, caramelized phyllo & cinnamon ice cream (v)

Cheesecake, Skyrian anthotyro cheese & seasonal fruit (v)

Choux craqueline, vanilla ice cream & chocolate sauce (v)

## Kids menu

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Chicken meatballs & fries

Spaghetti bolognese

Mini cheeseburger