



# **Lunch and Dinner menu**

## ***Appetizers***

Green pea cream soup with smoked salmon

Celeriac and green apple cream soup

Traditional Talagani cheese from Peloponnese grilled with spinach

Grilled Eggplant with tomato, goat cheese, basil and white truffle oil

Smoked Salmon tartar and fresh cucumber millefeuille

Santorini Fava mousse with seared scallops

Greek chorizo with vegetable ragout

## ***Salads***

Rocket salad with Haloumi cheese, sun dried tomatoes in balsamic and honey sauce

Fresh Salad with watermelon and feta, rocket leaves, lime and chili dressing

Salad with seasonal greens, melon and *luza* (“Cycladic Prosciutto”)

## ***Pasta – Risotto***

Basil Pesto with sundried tomatoes

Fresh Squid ink tagliatelles with scallops

Pappardelle with ground turkey and truffle

Fresh Pasta with fresh shrimps and homemade Santorini cherry tomato sauce

Risotto with wild mushrooms and black truffle cream

Risotto with cuttlefish ink and calamari

Seafood Risotto with Saffron from Kozani



## Main Dishes

Fresh Sea Bass fillet with couscous and cherry tomatoes

Fresh Salmon fillet with black sesame crust and spinach with Roquefort sauce

Fresh Croaker fillet with celeriac puree

Fresh Shrimps braised with garlic & pepper

Ground turkey patties with creamy mushrooms and potato puree

Chicken with curry and colorful peppers

Pork tenderloin with wild mushroom demi-glace sauce and potato mousse

Black Angus Ribeye steak with baby potatoes and *Avaton* red wine sauce

## **Desserts**

Chocolate Soufflé with ice cream

Crème brûlée

Cold Red Berry soup with ice cream

Nest of Phyllo Pastry with ice cream and fresh strawberry sauce