COURSES OF THE DAY 28/05/2023
Eggplant pie with haloumi cheese,spearmint and gruyere **9,50€**
Cretan salad with burley rusk and Greek cheese from ios island **11,50€**
Beans in the oven with beef sausage **11,50€**
Stuffed tomatoes and peppers with shrimps and potatoes **14,00€**
Chicken fillet with vegetables ,potato puree,Porto and San Michali cream **13,50€**
Veal cheeks braised with red wine ,baby potatoes and asparagus **15,50€**
Veal stew with mushrooms,porcini cream and butter gnocchi **15,50€**
Risotto with smoked eel, beetroot and black tobiko **19,00€**
Cod fish with miso mirin,greens and fried potatoes **16,50€**
Grilled squid with fava and lemon mustard sauce **13,00€**
Fried calamari with fried potatoes **13,00€**
Crayfish tails tempura with sweet chilli mayo **16,50€**
FISH OF THE DAY
Lobster with linguine and shrimps (for 2 persons) **100,00€**
Steamed mussels **10,00€**
Sardines in the oven stuffed with fresh tomatoes and herbs **11,00€**
Fried baby shrimps with fresh salad **10,00€**
Golden grouper with boiled vegetables and olive oil per kilo **70,00€**
White grouper with boiled vegetables and olive oil per kilo **70,00€**
Sea bass grilled with boiled vegetables and olive oil **18,50€**
Red snapper grilled with boiled vegetables and olive oil **19,00€**
Sea bream grilled with boiled vegetables and olive oil **16,50€**
Please inform your waiter if you have any food allergies