



COURSES OF THE DAY 26/06/2022

Pie with zucchini and tomato chutney **9,00€**

Salad with melon,goat cheese,prosciutto and honey vinaigrette **14,00€**

Barley rusk with fresh tomato and cheese from los **9,50€**

Eggplant with potato chips and yughurt **10,00€**

Chicken kontosuvli with olive oil with lemon-mustard sauce and fried potatoes
13,00€

Veal fillets with lumaconi,pamesan cream,roasted cherry tomatoes and hazelnut
14,50€

Pork stuffed with rocket,sundried tomato,gruyere,gorgonzola cream and fried
potatoes **14,00€**

Veal noua with sweet potato puree and wine sauce **14,00€**

Picanha black angus 500gr with grilled vegetables,corn and fried potatoes **42,00€**

Beet root ravioli stuffed with houmous,cod fish tempura and lemon sauce **16,50€**

Fried calamari with fried potatoes **10,50€**

Crayfish tails tempura with sweet chilli mayo **16,50€**

Grilled squid with fava and lemon mustard sauce **11,50€**

FISH OF THE DAY

Lobster with linguine for 2 pers **75,00€**

Steamed mussels **10,00€**

Fried shrimps with fresh salad **10,50€**

Sardines in the oven with fresh tomato and herbs **11,00€**

Sea bream grilled with boiled vegetables and olive oil **14,00€**

Sea bass grilled with boiled vegetables and olive oil **16,00€**

Please inform your waiter if you have any food allergies