

### **First course**

grilled shrimp over tarama, cod over beets and scordalia,  
vegetarian dolma with tzatziki and spanakopita

### **Second Course choose from**

Horiatiki Salad, tomatoes, cucumbers, onions, kalamata olives and feta cheese  
or  
Pantzaria Fournou, marinated beets over arugula, kefalograviera cheese and almonds

### **main course choose from**

#### ROCKFISH LEMONATO 70

Sauteed with lemon, wine sauce and capers, topped with mushrooms and served  
with rapini and potatoes

#### KREATOMEZES / meat sampler 70

lamb chop, chicken skewer, bifteki, and filet mignon  
served with roast potatoes and grilled asparagus

#### VEGETARIAN PLATTER 70

stuffed tomato with rice and herbs, vegetarian moussaka,  
fasolakia with roast potatoes and spanakorizo

#### ARNI YOUVETSI 70

Lamb shank braised in wine tomato sauce served over orzo

#### SEA BASS 90

Chilean sea bass broiled with pure olive oil and lemon served over spanakorizo

#### HALIBUT 90

Served over sauted broccolini and topped with grape tomatoes, capers, olives and spring onions

#### LAVRAKI 90

Whole branzino broiled with pure olive oil and lemon served with rapini and potatoes

#### ORZOTO ME THALASSINA 90

shrimp, calamari, octopus, mussels, fish of the day and orzo cooked in a  
light tomato sauce with a touch of ouzo and dill

#### FILETO / GRILLED FILET MIGNON 90

with a sweet wine mavrodaphne sauce served with roast potatoes and grilled asparagus

#### PAIDAKIA 90

Grilled lamb chops served with roast potatoes and grilled asparagus

### **Dessert**

Combination of Greek desserts  
Baklava, galaktoboureko, portokalopita and ice cream