



VALENTINE'S PRE FIXE MENU

First course

shrimp over tarama, cod over beets and scordalia, tyrokafteri, spanakopita

Second Course

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 80

rockfish fillet sauteed with lemon, wine sauce and capers, topped with mushrooms, served with potatoes

KREATOMEZES 80

meat sampler of lamb chop, chicken and filet mignon skewers, served with roast potatoes and grilled asparagus

VEGETARIAN PLATTER 80

melitzanaournou, stuffed tomato with rice and herbs, spanakorizo, fasolakia and roast potatoes

MOUSAKA 80

layers of potatoes, eggplant and ground beef topped with bechamel sauce

ARNI YOUVETSI 80

lamb shank braised in wine tomato sauce served over Greek style orzo

SEA BASS 98

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

LAVRAKI 98

whole Mediterranean branzino broiled with pure olive oil and lemon served with rapini and potatoes

ORZOTO ME THALASSINA 98

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

FILETO 98

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

PAIDAKIA 98

grilled lamb chops served with roast potatoes and grilled asparagus

Dessert

combination of Greek desserts

baklava, galaktoboureko, portokalopita and ice cream