



MOTHER'S DAY 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

MOUSAKA 75

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

BAKALIARO SCORDALIA 75

Icelandic cod sauteed served with beets, scordalia (potato garlic dip) and mixed vegetables topped with almonds

VEGETARIAN PLATTER 75

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

KREATOMEZES 85

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

ARNI YOVETSIS 85

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

ORZOTO ME THALASSINA 85

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

ROCKFISH LEMONATO 85

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

SEA BASS 95

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

LAVRAKI 95

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

FILETO 95

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

PAIDAKIA 95

grilled lamb chops served with roast potatoes and grilled asparagus

Dessert

combination of Greek desserts
baklava, galaktoboureko, portokalopita and ice cream