



VALENTINE'S DAY PRIX 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 with arugula, goat cheese cheese and caramelized walnuts

main course, choose from

ARNI YOUVETSI 88

Lamb shank braised in wine tomato sauce served over orzo

KREATOMEZES 88

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

ORZOTO ME THALASSINA 88

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

VEGETARIAN PLATTER 88

*vegetarian mousaka, stuffed pepper with rice and herbs, gigantes (lima beans),
and dolmades with tzatziki*

SEA BASS 98

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

LAVRAKI 98

*Whole Mediterranean bronzino broiled with pure olive oil and lemon
served with rapini and potatoes*

PAIDAKIA 98

grilled lamb chops served with roast potatoes and grilled asparagus

Dessert

galaktobouriko and chocolate mouse