



NEW YEAR'S EVE MENU

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

Second Course

Horiatiki Salad: tomatoes, cucumbers, onions, kalamata olives, capers and feta cheese
or

Pantzaria fournou: marinated beets with arugula, goat cheese, oranges and caramelised walnuts

main course choose from

ARNI YOUVETSI lamb shank braised in wine tomato sauce served over orzo 93

HALIBUT FILLET Sautéed with lemon, wine sauce and capers, topped with baby portobello mushrooms and served over celeriac puree 93

ORZOTO ME THALASSINA shrimp, calamari, octopus, mussels, fish of the day and orzo cooked in a light tomato sauce with a touch of ouzo and dill 93

KOTOPOULO semi-boneless grilled half chicken marinated in olive oil and oregano served with baby potatoes and carrots 93

VEGETARIAN PLATTER vegetarian mousaka, stuffed pepper with rice and herbs, gigantes (lima beans) topped with feta cheese, roast potatoes and asparagus 93

CHILEAN SEA BASS broiled with pure olive oil and lemon served over spanakorizo. 99

LAVRAKI whole Mediterranean bronzino, broiled with pure olive oil and lemon served with Swiss chard and potatoes 99

FILETO ME PATATES grilled filet mignon skewer, served with potatoes and tomato salad 99

PAIDAKIA grilled lamb chops served with roast potatoes and asparagus 99

Dessert

Combination of greek desserts