



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*

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

main course choose from

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

*HALIBUT FILLET Saut  ed 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