



VALENTINE'S DAY PRIX FIXE MENU

First course

shrimp over tarama, kolokithokefta, tyrokafteri, spanakopita

Second Course

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

or

Pantzaria Fournou: marinated beets with arugula, goat cheese, oranges and caramelized walnuts

main course choose from...

VEGETARIAN PLATTER *vegetarian mousaka, stuffed tomato with rice and herbs, lemony artichokes, and string beans 88*

KOTOPOULOS *semi-boneless grilled half chicken marinated in olive oil and oregano served with baby carrots and potatoes 88*

ROCKFISH *broiled over lemony artichokes, potatoes and carrots braised in avgolemono sauce 93*

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

BRIZOLA *Berkshire tomahawk sauteed pork chop with wine lemon sauce served with mushrooms and potatoes 93*

ASTAKOMAKARONADA SKYROY *whole lobster tail served with spaghetti cooked in tomato-based sauce 99*

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

LAVRAKI *Whole Branzino broiled with pure olive oil and lemon served with Swiss chard and potatoes 99*

FILETO *sautéed filet mignon with a sweet wine mavrodaphne sauce served with roast potatoes and sautéed spinach 99*

PAIDAKIA *grilled lamb chops served with roast potatoes and grilled asparagus 99*

Dessert

portokalopita and ice cream and chocolate pudding