



VALENTINE'S DAY PRIX FIXE MENU

First course

shrimp over tarama, kolokithokefte, 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

KOTOPOULO 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 sauteed spinach 99

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

Dessert

portokalopita and ice cream and chocolate pudding