

LUNCH MENU

APPETIZERS

Soupa Avgolemono

Rich chicken soup finished with egg and lemon

Spanakopita

Spinach pie over mix salad

Horiatiki Salata

Salad of tomatoes, feta, cucumber, red onions, olives and oregano

MAIN COURSES

Mousakas

Casserole dish with layers of eggplant, ground lamb, béchamel sauce

Kotopoulo Fournou

(Naturally farmed) Roasted chicken with oregano and lemon potatoes

Psari Sharas

Grilled fish of the day with fresh lemon, extra virgin olive oil and fresh herbs

DESSERTS

Karidopita

Walnut cake soaked with honey simple syrup

DINNER MENU

APPETIZERS

Horiatiki Salata

Salad of tomatoes, feta, cucumber, red onions, olives and oregano

Oktapodi Sharas

charcoal grilled, red wine marinated Octopus

Spanakopita

Spinach pie over mix salad

MAIN COURSES

Pidakia Thedrolivano

Charcoal grilled Lamb chops with fresh rosemary

Psari Sharas

Grilled fish of the day with fresh lemon, extra virgin olive oil and fresh herbs

Kotopoulo Fournou

(Naturally farmed) Roasted chicken with oregano and lemon potatoes

DESSERTS

Karidopita

Walnut cake soaked with honey simple syrup