

JAN 20TH - FEB 12TH
Three Course Menu 60 pp

FIRST COURSE
Choice of

HARVEST SALAD

red & green cabbage, carrots, tomato, walnuts, raisins, honey vinaigrette

SESAME-PEPPER CRUSTED TONOS

Seared yellowfin tuna, coriander, almond garlic mousse, beets

SALMON CRUDO

avocado fennel & citrus sauce

CRISPY FETA

served with lemon herbed honey

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MAIN COURSE
Choice of

PSARI IMERAS

Chef's daily seafood special

SEAFOOD YIOUVETSI

shrimp, calamari, clams, orzo, aromatic tomato feta sauce

PAIDAKIA

Grilled lamb chops, lemon potatoes, asparagus

ARTICHOKE ALA POLITA

Mushroom, carrot, potato, dill, fennel

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DESSERT

Choice of

Baklava | Lemon Yogurt Tart | Ice Cream