

Menu à la Carte

VEGAN

Quinoa with a variety of mushrooms and vegan cream

H V VG DF

Roasted Sweet Potatoes and Chickpeas with Asparagus
and Tahini Sauce

H V VG DF

Risotto with eggplant, artichoke, and fresh herbs

H V VG DF

"Gemista" Stuffed vegetables with rice, pine nuts and raisins

H V VG DF

PASTA

Tagliatelle al Limone with Fresh Lemon and Parmesan

V SF NF

Paccheri with Tomato, Burrata cheese and Pesto

V SF NF

Linguine with Salmon, Bouillabaisse and Lime

Spaghetti Bolognese with Egg Yolk

Gnocchi with Fresh Peas, Lemon Zest and Aged Graviere

V SF

SEAFOOD

Sea Bass Fillet with Spinach Risotto

H GF NF SF

Salmon Fillet with Steamed Vegetables and Lemon-Olive Oil

H GF NF DF

Grilled Octopus with Fava Beans and Chimichurri Sauce

H DF

Menu à la Carte

FROM THE GRILL

Beef Picanha with Sweet Potato Purée and peppercorn Sauce

SF

Cretan Lamb Chops with Baby Potatoes and Gruyère Cream

Grilled Pork Souvlaki with Greek Yogurt, Tomato,
Onion, French Fries and Pita

Grilled Turkey Burger with Brown Rice and Broccoli

H SF

Grilled Chicken Fillet with Grilled Vegetables
and Soy-Honey Sauce

EXTRAS ON THE SIDE

French fries

Roasted potatoes

Grilled vegetables

Steamed vegetables

Steamed rice

Sweet potato purée

DISH OF THE DAY

(please ask for availability)

H - Healthy • **V** - Vegan • **VG** - Vegetarian
GF - Gluten Free • **SF** - Soya Free • **DF** - Dairy Free
NF - Nuts Free