

Festive menu

Welcoming dish

Carrot soup [orange, ginger]

Starters

Green salad [cherry tomato, parmezan, croutons]

Quartet [an assortment of eggplant, a la russa salad, hot feta cheese, fish roe, spreads]

Politiki [white and red cabbage, celery, garlic and pomegranate]

Lahanodolmathes [Stuffed cabbage leaves with minced meat and rice]

Meat pie [in home made pastry with katiki cheese]

Tziyerosarmas [lamb pluck with rice and spices, wrapped in suet membrane coated with yoghurt crust]

Cheese pie [in kataifi pastry]

Octopus [fava beans, caramelised onion, balsamic vinegar]

Main dishes

Turkey [ground meat chestnuts and baby potatoes]

Pork with prunes [pork roll stuffed with leeks and celery, served with mashed potatoes]

Piglet [baked served with french fries]

Hunkiar Beyendi [beef in red sauce, cooked with small pieces of gruyere cheese served with smoked eggplant puree]

Critharoto [shrimp, orzo and fennel]

Lamb risotto [with safran]

Desserts

Panacota [home made syrup]

Cheesecake [with sour cherry topping]

Baked quince [served with yoghurt mousse]

Baklava [served with vanilla ice cream]

Chocolate mousse cake [almonds and pistachio chocolate based]

Tiramisu [home made savoiardi]

Choice per person, appetizer, main dish and dessert, cost 60,00€ drinks not included.

Applies for Christmas Eve and Christmas.

New year's day à la carte with classic festive dishes