

FESTIVE MENU

Welcoming dish

Pumpkin soup

katiki cheese, chest nut

❄️ *Starters* ❄️

Green salad

cherry tomato, parmezan, nuts

Politiki

white and red cabbage, celery, garlic and pomegranade

Triloyia (Trilogy)

an assortment of eggplant, beetroot and hot feta cheese spreads

Lahanodolmathes

stuffed cabbage leaves with minced meat and rice

Meat pie

in home made pastry with katiki cheese

Cheese pie

in kataifi pastry

Tziyerosarmas

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

Shrimp-trahanoto

stewed in tomato sauce and greek trahanas pasta

❄️ *Main dishes* ❄️

Turkey

ground meat chestnuts and baby potatoes

Pork with prunes

pork roll stuffed with leeks and celery, served with mashed potatoes

Beef short rib

baked in greeseproof paper served with french fries

Hunkiar Beyendi

beef in read sauce, cooked with small pieces of gruyere cheese served with smoked eggplant puree

Pork loin steak

pepper, balsamic, celery root puree

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

❄️
*Choice per person, appetizer,
main dish and dessert,*

cost 50,00€

** drinks not included*