



DINNER MENU

HALF BOARD

SALADS

Greek Couscous Salad

or

Cherry tomato Carob rusk Anthotyro Salad

or

Grilled Vegetables

STARTERS

Feta with Phyllo

with greek salad cream

or

Aranchini "like Gemista"

with feta cream & spearmint

or

Imam Bayildi

eggplant with onion cream

or

Pork "Tigania"

white wine, lemon, herbs

by chef Miltos Armenis

MAIN COURSES

Cacio e Pepe

with bucatini

or

Mushroom Risotto

with wild mushrooms & truffle oil

or

Lamb Paccheri

or

Calamari Tsigareli

spicy corfiot seasonal greens recipe

or

Chicken cotolette

with ketchup Pastatsado aioli

or

Pork “Lemonato”

lemon sauce & crushed potatoes

DESSERTS

Semolina Halva

with dried fruits

or

Chocolate Mousse

with strawberries

or

Rizogalo

rice pudding with seasonal fruits

by chef Miltos Armenis