

DINNER MENU

HALF BOARD

STARTERS / SALADS

Greek Couscous Salad

or

Cherry Tomato Salad

with carob rusk & feta cheese

or

Grilled Zucchini

with feta cream & spearmint

or

Taramas Mousse

or

Feta with Phyllo

with greek salad cream

or

Aranchini “like Gemista”

with feta cream & spearmint

or

Imam Bayildi

eggplant with onion cream

or

Calamari Tsigareli

Spicy corfiot seasonal greens recipe

MAIN COURSES

Fish Fillet Bianco

with parisienne potatoes

or

Mushroom Risotto

with wild mushrooms & truffle oil

or

Lamb Paccheri

with rosemary & graviera cream

or

Shrimp Linguine

with tomatoes & ouzo

or

Sauteed Chicken with vegetables

with triple cooked fries

or

Pork "Lemonato"

with lemon sauce & potato puree

DESSERTS

Rice Pudding "Rizogalo"

with seasonal fruits & geranium

or

Pavlova

with forest fruit soup

or

Chocolate mousse

*Ask your server about the special of the day

by chef Miltos Armenis