

Handmade bread 2,0

STARTERS

TOMATO SOUP

Feta mousse / basil oil / olive oil powder / olive sponge

9,0

cold

CHORIATIKI

Colorful tomatoes / Picked onion / Caper berry/ feta mousse

10,9

SALAD "PELION SPANAKOPITA"

Phyllo pastry / Baby spinach / Feta cheese / Dill vinaigrette

13,0

GREEN SALAD

Mesclun / braised apricot / bacon vinaigrette / duck leg confit

15,0

SUMMER GARDEN

Grilled summer vegetables / Red pepper & hazelnut romesco / xinomizithra cheese

14,0

LAVRAKI CEVICHE

Pickled fennel / Lemon creme/ Horseradish aioli

16,9

SHRIMP

Cous cous / Poached shrimp/ Tomato gel / Corn vinaigrette

18,0

BEEF CARPACCIO

Truffle Cream/ potato chips/ hazelnut vinaigrette

17,9

warm

CALAMARI

Leek textures/ tomato & herb tartar / crispy sausage chips/ chili oil

14,5

OCTOPUS

Carrot cream/ Tarama mousse / Pickled cherry tomato / Shellfish oil

18,5

FETA

Tomato marmalade/ pickled cucumber/ olive/ carob/ basil oil

9,0

MUSHROOMS OF PELION*

Wild mushrooms/ Smoked cheese cream /crostini

18,0

PASTA

RISSOTTO "GEMISTA"

Peppers / Tomato / parsley & spearmint/ yoghurt foam

14,0

HANDMADE HILOPITES

Goat / lemon / Barrel – Aged Feta

18,0

PORTARIA'S TRACHANAS *

Wild mushrooms/ truffle

15,9

SEA FOOD ORZO

Sea food ragout / tomato / star anise

21,0

FISH

MILOKOPI

Tapioca pearls / zucchini / tarragon / Saffron sauce

20,0

LAVRAKI "PLAKI"

Potato terrine / caramelized onion / sun dried cherry tomatoes / parsley pesto / Kakavia sauce

18,9

MEAT

MOUSAKA

Eggplant chips/ truffle bechamel / smoked potato cream

15,5

FREE RANGE CHICKEN

Potato puree/ corn / oat crumble / lemon thyme sauce

15,9

TENDERLOIN

Sweet potato cream / pickled red cabbage & mustard seeds/ Mavrodafni wine sauce

17,9

LAMB

Baby potatoes hasselback/ onion cream / charred fennel & carrots / juniper jus

18,5

BRAISED BEEF CHEEKS

Potato mousseline / baby carrots / Beef jus

19,9

DUCK

Lavender glaze / parsnip textures / bitter almond crumble / cherry sauce

24,0

BLACK ANGUS TRI TIP

Orzo/ tomato / Melichloro cheese foam

26,9

BEEF FILLET

Potato pave / smoked eggplant cream / coffee sauce

31,0

DESERTS

GALATOPITA (Greek Crème Brûlée)

Caramelized phyllo pastry / coffee crème anglaise / butterscotch/ salted caramel ice cream

8,5

CHOCOLATE BAR

Gianduja/ feuillentine/ Orange bavaroise / bitter chocolate ice cream

8,5

SUMMER BERRIES

Pistachio panna cotta / fresh fruit / berry compote / yoghurt ice cream

8,5

CHOCOLATE SOUP

Hazelnut crumble / Madagascar vanilla ice cream

8,5

Please let us know if you have any kind of allergies in food.

*Certificated collector of wild mushrooms, Mr. George Mantikas

HEAD Chef Kimon Ligdas

All ingredients are fresh.

Extra virgin olive oil is used in salads, very good quality
sunflower oil is used in cooking.

Prices are final and include VAT.

Food, appetizers, sweets, soft drinks 13% VAT.

Alcoholic beverages 24% VAT.

The customer is not obliged to pay if he does not receive a legal
document, receipt or invoice.

Complaint Book available at reception.

MARKETING OFFICER: AGAPITOS EVANGELOS