

## Dinner

**Soup** of the day 7

### Salads

Kale salad with roasted almonds, goat cheese, goji berries, raspberry champagne vinaigrette (v)(v/o)(g/f) 9

Arugula salad with marinated zucchini, shaved parmesan, lemon vinaigrette (v)(v/o)(g/f) 9

Summer salad with cherry tomatoes, cucumber, fennel, marble crest, sherry vinaigrette (v)(v/o)(g/f) 9

### Starters

Tuna tataki crusted with sesame, avocado and sea weed salad (g/f) 12

Octopus Carpaccio with caper berries, beets, fennel and white truffle oil (g/f) 13

Sea Bass Ceviche, with fresh coriander, grapes, cherry tomatoes, fresh lime and chili (g/f) 13

Calamari fried with spices, lime, chili sauce (g/f) 14

Beef Carpaccio of Black Angus tenderloin with yoghurt wasabi and white truffle oil (g/f) 13

Zucchini pancakes with yoghurt mousse, feta and herbs (v) 9

### Main Dishes

Papardelle with sage pesto, cherry tomatoes and parmesan (v) 16

Ravioli with mozzarella sundried tomato with arugula and pomegranate sauce (v) 16

Risotto with peas, lemon and parmesan (v)(v/o)(g/f) 16

Salmon, fresh fillet poached with orange and lemon zest, baby potatoes and asparagus (g/f) 21

Monkfish saute with steamed endives and lemon 23

Prawns grilled with saffron, lemongrass basmati rice and thyme lemonette dressing (g/f) 18

Fish fillet of the day (g/f) -

Chicken Paillard grilled with potato puree and soy sesame sauce (g/f) 17

Pork "Frenched" cutlet grilled, baby potatoes and sauerkraut (g/f) 21

Steak Black Angus Rib eye with fries (g/f) 28

**Side Dishes:** Fried potatoes/Rice/Green Salad/Steamed vegetables 5

(v) vegetarian (g/f) gluten free (v/o) vegan option

Chef: Charalambos Constantinou | Artist "a la carte": Kyriaki Shiopacha

**€1 from your bill will be donated to Alkionides Charity** | We use fresh meat, fish and local ingredients

Please let us know if you have any allergies