PERIYALI

Appetizers

Soupa Avgolemono Rich chicken soup finished with egg and lemon 12
Oktapodi Sharas Charcoal grilled, red wine marinated octopus 18
Calamarakia Tiganita Crisp calamari, baby greens and garlic sauce 16

Horiatiki Salata Salad of tomatoes, feta, cucumber, red onions, olives and oregano 19

Keftedakia Saltsa Greek meatballs stewed in tomato sauce 15
Psita Manitaria Charcoal grilled oyster mushrooms 17
Pazaria Skordalia Red and Yellow Beets with garlic sauce 15

Spanakopita, Tiropita, Kolokithokeftedes Spinach pie, cheese pie and zucchini fritter 16
Fava Kremidaki Puréed yellow split peas with red onion, lemon and olive oil 15

Gigandes Skordalia Giant beans with garlic sauce 15

Taramosalata, Melitzanosalata, Tzatziki Salad Caviar mousse, grilled eggplant purée & cucumber with yogurt and dill, pita bread 16

Main Courses

Solomos Exohiko Salmon baked in phyllo with spinach 34

Grilled Branzino Whole fish or filet, grilled, olive oil, lemon juice 36

Garides Psites Grilled shrimp with pilaf, sautéed vegetables 36

Souvlaki Kotopoulo Grilled chicken and fennel kebab with vegetable couscous extra virgin olive oil 25

Paidakia Thedrolivano Charcoal grilled lamb chops, roast potatoes, fresh rosemary 42

Mousakas Casserole dish with layers of eggplant, ground lamb, béchamel sauce 28

Filet Mignon Charcoal grilled kebab of filet mignon served with rice and string beans 42

Sides 12

Choice of: Asparagus, horta, okra, sautéed green beans, potatoes