




## APPETIZERS

 **GREENS WITH FRUITS**  
Garden greens with spinach, goat cheese and roasted pears.

 **GREEK SALAD**  
Feta cheese, tomato, cucumber, bell pepper, black olives, lemon and virgin olive oil.

 **TUNA TARTAR**  
Chopped fresh tuna with ginger and chives.

 **FALAFEL**  
Chickpea croquettes with field greens and yogurt.

**FRIED SEAFOOD**  
Fried calamari, shrimp and baby octopus.

**KIBBE**  
Croquettes of finely ground sirloin, onion, cracked wheat, mint, spices and pine nuts.

## SOUPS

 **SEAFOOD SOUP**  
Seafood soup with fennel, vegetables and saffron.

**BEAN STEW**  
White bean soup with vegetables and bacon.



## MAIN COURSES

 **WHOLE FISH IN A SALT CRUST**  
Seasoned with fresh herbs and baked in a sea salt crust.

 **SCAMPI PROVENCAL**  
Herb-sautéed shrimp with fennel, grated orange rind and vegetables.

 **SWORDFISH WITH CAPERS AND GARLIC**  
Grilled swordfish with a creamy tomato, onion, capers and roasted garlic sauce.

**CHICKEN AND SCALLOPS**  
Sautéed chicken breast and scallops with vegetables on spaghetti.

**MIXED PAELLA** (*for 2 people or more*)  
Seafood, chicken, pork ribs, vegetable and saffron paella.

**MOUSSAKA**  
Meat and eggplant gratinated with cheese.

**VEAL LOIN**  
Grilled veal medallions with wine reduction, mushrooms and thyme.

**BEEF TENDERLOIN**  
Grilled beef tenderloin with a red wine and horseradish juice.

**SHISH-KABOB**  
Cubes of lamb marinated with spices, mint and parsley.



These are healthy dishes which help in maintaining a balanced diet.