



MENU

WELCOME DRINK

- Sangria / Prosecco / Aperol

APPETISERS

- Potato salad
- Fried meatballs
- Homemade dolmades with egg and lemon sauce (stuffed wine-leaves)
- Pasta soufflé
- Fried feta-cheese with honey and sesame
- Zucchini pie - Cheese pie - Spinach pie - Chicken pie
- Chickpeas baked in the traditional wood-oven
- Fava beans with caramelised onions and octopus
- Grilled vegetables
- Boiled octopus in vinegar- or wine-sauce

SALADS

- Tomato and cucumber
- Green salad with wild rocket, lettuce, sun-dried tomatoes, parmesan and balsamic
- Dried barley-bread with tomato, sour soft cheese and capers from Paros (Dakos)
- Chef salad
- Caesar salad
- Constantinopolitan salad

CHEESES

- Greek feta
- Yellow cheese from Paros (local salted cheese)
- Xinomyzithra from Paros (sour white soft cheese)
- Yellow cheese from Naxos (graviera)

MAIN COURSE– MEAT DISHES

- Pork baked in the traditional wood-oven
- Pork-rollwith cheese and baconbaked in the oven
- Lamb baked in the traditional wood-oven
- Beef in lemon sauce and cognac (pot roast)
- Beef baked in a ceramic pot, served with baked potatoes
- Chicken-roll with cheese and bacon baked in the oven
- Chicken and mushrooms cooked in wine

Side dishes:

- Potatoes baked in the wood-oven with lemon and mustard
- Penne or rice with grated cheese

MAIN COURSE – FISH

- Grilled swordfish fillet
- Grilled fish fillet
- Shrimp spaghetti
- Seafood risotto

MEZE FOLLOWING THE MAIN COURSE

- Village sausages from Paros
- Slices of meat on a skewer (souvlaki)with pita-bread and tsatziki
- Meat variety

DESSERTS

- Season fruits
- Sweets

DRINKS

- Our home-made, home-bottled wine(white, rosé, red)
- Our home-made suma(raki)
- Beers
- Soft drinks
- Mineral water

- ➔ Buffet food
- ➔ Served dishes: appetisers, salads and cheeses are offered for a group of 3 people; the main course is served per person
- ➔ The price per person includes the various dishes, wine, beer, soft drinks, water and suma (excluding drinks from the bar)
- ➔ Extra charge for Open Bar drinks:
 1. Whiskey, Vodka, Gin, Bacardi
 2. Cocktails



Person-in-charge: Spiros Vionis

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