

# MENU

## STARTERS

*Fresh Shrimp Ceviche with Citrus Fruits, Fresh Onion, Avocado, Chili, Coriander and Grilled Bread \**  
*Horta Tsigareli with Smoked Rega and Corn Foam*  
*Fresh Tuna Souvlaki with Grilled Vegetables and Herb Yoghurt \**  
*Grilled Sardines on Sourdough Bread with Tomato Salsa and Tarama \**  
*Fried Calamari with Lime and Chili, served with Fennel Aioli*  
*Tarama with Bottarga and Fresh Herb Oil \**  
*Zucchini Balls with a Panko Crust, Kantaiqi, Feta Cheese, Truffle Mayo and Honey*  
*Beef Keftedakia with Creamed Potatoes, Potato Chips and Herb Yoghurt \**  
*Fried Potatoes \**

## SALADS

*Sporades Salad with Cherry Tomatoes, Onions, Capers, Carob Rusks and Local Skiathos Katiki \**  
*Grilled Chicken Fillet Salad with Rocket, Corn, Iceberg and Herb Yoghurt Dressing \**  
*Seasonal Horta with Mizithra Cheese, Tomato and Aged Vinaigrette Dressing \**

## PASTA

*Linguini with Heritage Tomato Sauce and Fresh Basil \**  
*Mushroom Manestra with Grilled Manouri*  
*Risotto Fish of the Day with Lemon Air and Baby Zucchini*  
*Linguine con la Bottarga \**  
*Shrimp Pasta \**  
*Langoustine Pasta per/kilo \**

## MAINS

*Local Skiathos Lamb served with Crumbled Feta, Baby Potatoes and Chimi Churri \**  
*Turkey Patties with a Bulgar Salad and Avocado Cream*  
*Fish of the day with Baby Vegetables and Horta Fricassee \**  
*Cauliflower Steak drizzled with Tahini and local Honey \**  
*Beef Fillet with Buttered Baby Vegetables and Creamed Potatoes \**

## DESSERTS

*Chocolate Foam and Ganache with Fresh Strawberries, Biscuit Crumble and Salted Caramel Ice Cream*  
*Traditional Orange Pie with Kaimaki Ice Cream*

\* - Gluten-Free option available

