

## Sky Lounge special cocktail

A glass of champagne with fresh strawberries as a welcome drink comes with each menu

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Glass of Santorinian house wine ( white , red or roze ) is included in the price per menu, as well as bottled water and soft drinks.

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*\*All of the menus are for seat down meal*

## Greek Menu to Share

### Starters to Share

- \*Fried Cheese Saganaki
- \*Fried Tomato Balls
- \*Tzatziki
- \*Taramosalata (fish roe salad)
- \*Ntolmadakia (stuffed vine leaves)
- \*Spinach & feta cheese, pie
- \*Olives
- \*Greek salad

## Main Course to Share

- \*Stuffed Tomatoes and Peppers
  - \*Mousaka
  - \*Beef Stifado
- \*Oven baked Lamb, with olive oil and oregano sauce

*The main dishes come with rice and roasted potatoes*

## Dessert

- \*Variety of Greek Traditional sweets
  - \* Season Fruits

## BBQ Menu to share

### Starters to share

- \*Grilled Sausage
- \*Saganaki Cheese
- \*Fried Tomato Balls
- \*Ntolmadakia-Stuffed Vine Leaves

- \*Olives
- \*Tirokafteri

## Main Course to share

- \*Lamb Chops
- \*Beef Burger
- \*Pork Chops
- \*Chicken Fillet
- \*Beef Kebab
- \*Greek salad

*\*Served with rice, roasted potatoes, BBQ & Gravy Sauce*

## Dessert

- \*Variety of Greek Traditional sweets
- \* Season Fruits

***Four course meal menus are listed below:***

## **Menu 1**

**Baked Feta Cheese with honey and sesame**

**Aphrodite Salad**

(rocket, mozzarella, pomegranate, curly lettuce, cranberry & balsamic sauce)

**Chicken Fillet**

(marinated and cooked with fresh season fruits, served with rice)

**Queen Fruit Salad**

## **Menu 2**

**Stuffed Mushrooms**

(wild berries, Rockford and mozzarella cheese)

**Cesar Salad**

(lettuce, chicken, parmesan cheese, croutons, special sauce)

### **Pork Fillet “Vinsanto”**

(pork fillet stuffed with caramelized green apples, mushrooms, celery, wrapped in bacon and cooked in Vinsanto wine)

\*Served with kous kous

### **Home made Tiramisu**

## **Menu 3**

### **Stuffed Mushrooms**

(wild berries, Rockford and mozzarella cheese)

### **Cesar Salad**

(lettuce, chicken, parmesan cheese, croutons, special sauce)

### **Pork Fillet in red sauce**

(fresh tomatoes, white onion, cumin, pimento, garlic, ginger, - served with cracked wheat)

### **Home Made Tiramisu**

## Menu 4

### White Santorinian Eggplant

(stuffed with feta cheese, garlic, bacon and topped with avocado & ginger sauce)

### Artemis Salad

(rocket, halumi cheese, sun dried tomatoes, spinach, peanuts, local grapes & vinaigrette sauce)

### Cyclades Lamb in Apricot sauce

(carrot, ginger, onion and thyme)

\*The lamb is marinated for at least 12 hours and slow oven baked, so it brings all the flavors of the Cyclades kitchen on your table.  
Served with cracked wheat

### Home Made Chocolate Cake

## Menu 5

### Octopod in Charentais Sauce

(red wine, onion, thyme, spices, herbs)

### **Santorinian Salad**

( Santorinian cherry tomatoes, misithra cheese, capers,  
Santorinian cucumber)

### **Grilled SEA BREAM**

( local fresh fish- 500 gr, served with grilled vegetables and roasted  
potatoes)

### **Traditional home made Garidopita- Pecan Pie**

## **Menu 6**

### **King Shrimps in Cardinal Sauce**

### **Crab & Fennel Salad**

(in olive oil and lemon sauce)

### **Fresh Salmon Fillet**

( fresh Salmon Fillet in mango & grapefruit sauce, served with  
basmati rice)

### **Home Made Cheese Cake**

# Menu 7

## Fructe de Mare

(variety of sea food cooked in lime sauce)

## Salmon & Avocado Salad

(lettuce, cherry tomatoes, avocado cubes, bell peppers, feta cheese, salmon, wild herbs & olive oil vinaigrette)

## *Main course to share*

Fresh Sea Bass(1kg) -local fish, Fresh Sea Bream (500gr)-local fish, Shrimps, Octopod, grilled Calamari

\*The main course come with grilled vegetables, roasted potatoes and wild rice

## Home made Cheese Cake

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*The restaurant offers contemporary Greek kitchen. We create a wonderful blend of the old and the new, traditional recipes prepared by experienced chef.*

*All of the ingredients are fresh, picked carefully and prepared the way not to lose even the smallest characteristics.*

*We convey our love of the food, through our dishes, hoping to create food for all tastes.*

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