

## **Limani (the Harbor)**

### **Starters**

Garides Saganaki – prawns sautéed in a tomato, feta & herb sauce, flambéed with Ouzo – €17.50

Tuna tartare on marinated avocado-cucumber salad with onions, capers & chili – €19.50

Manouri cheese in a sesame crust from the grill with chicory and homemade wild berry marmalade – €14.50

Half stuffed eggplant with feta cheese, avocado, mint, basil, spring onions, cherry tomatoes & chili – €14.50

Grilled octopus served on fava (yellow split pea purée) with roasted capers – €19.90

Mediterranean appetizer platter with zucchini fritter on tzatziki, salmon ceviche, stuffed baby calamari & grilled artichoke hearts – €18.90

### **Main Courses**

Offshore Mussels – in white wine-herb-garlic sauce or in tomato sauce with herbs and garlic, served with garlic baguette – €16.90

Large stuffed calamari with rice, spinach & feta cheese in tomato-herb sauce, served with salad – €24.90

Tuna filet with roasted capers, rosemary potatoes & vegetables – €27.50

Crispy duck breast filet in port wine sauce with Amarena cherries, served with rice & vegetables – €25.90

Chicken breast filet 'Santorini' (finely chopped tomatoes, spring onions, peppers, olives) with crispy potatoes & salad – €21.50

Grilled sole with salad or vegetables – €36.50

Exochiko – boneless lamb shoulder baked in parchment paper with vegetables, herbs & mountain cheese, served with rosemary potatoes – €25.90

Veal loin from the lava grill (approx. 400 g) with rosemary potatoes & vegetables – €33.50

Lamb skewers in lemon sauce with tzatziki, rosemary potatoes & salad – €29.90

Lamb crown from the lava stone grill with rosemary potatoes & vegetables – €35.90

### **Dessert**

(Please also ask for our dessert menu)

Galaktobouriko flambéed with Cointreau, served with vanilla ice cream – €9.80