

Limani (the Harbor)

Starters

- **Blanched dandelion** with fresh lemon juice & olive oil – **€6.50**
 - **Garides Saganaki** – prawns sautéed in tomato, feta & herb sauce, lightly flambéed with Ouzo – **€17.50**
 - **Grilled goat cheese wrapped in bacon**, served on figs with arugula & sautéed oyster mushrooms – **€14.50**
 - **Tuna tartare** on marinated avocado–wasabi–cucumber salad with onions & capers – **€19.50**
 - **Half stuffed eggplant** with feta cheese, avocado, mint, basil, spring onions, cherry tomatoes & chili – **€14.50**
 - **Grilled octopus** served on fava purée with roasted capers – **€19.90**
 - **Mediterranean appetizer platter** with zucchini fritter on tzatziki, salmon ceviche, stuffed baby calamari & grilled artichoke hearts – **€18.90**
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Main Courses

- **Fresh linguine with prawns & salmon fillet** in lobster sauce – **€23.90**
- **VEGGI** – stuffed bell pepper with rice, artichokes & grated feta cheese – **€16.90**
- **Offshore Mussels** – in white wine–herb–garlic sauce or tomato sauce with herbs, served with garlic baguette – **€18.90**
- **Tuna filet** with roasted capers, rosemary potatoes & vegetables – **€27.50**
- **Grilled sole** with salad or vegetables – **€49.00**
- **Boneless lamb shoulder** with rosemary potatoes & vegetables – **€25.90**
- **Duck breast filet** in port wine sauce with Amarena cherries, served with rice & sautéed vegetables – **€25.90**
- **Chicken breast filet “Santorini”** (finely chopped tomatoes, spring onions, peppers, olives) with crispy potatoes & salad – **€21.50**
- **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