

Limani – Daily Specials

Starters

Feta cheese in angel hair crust with roasted pistachios and honey – €11.50

Manouri cheese in a sesame crust, grilled, served with chicory and homemade wild berry marmalade – €14.50

Midia Saganaki – New Zealand mussels in a rich tomato, feta cheese & herb sauce – €13.90

Gambas al Ajillo – peeled wild prawns sautéed with chili and garlic – €17.50

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

Tuna filet tagliata in a crust of white & black sesame, with truffle oil and lemon salt – €18.90

Grilled octopus served on fava (yellow split pea puree) 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

Grilled prawn skewers with feta sauce, served with rice and salad – €22.90

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

Braised lamb shank with green beans and potatoes a la Mama – €23.90

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

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 – €31.50

Lamb skewers in lemon sauce with tzatziki, rosemary potatoes & salad – €28.50

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

Dessert

Galaktobouriko – traditional Greek semolina custard pie in filo pastry, flambéed with Cointreau, served with vanilla ice cream – €9.80