

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
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