ALEXIS DINNER MENU

This sumptuous selection of artfully prepared Greek fish dishes perfectly suits the colourful garden setting. Relax in the delightful surroundings of this charming taverna, where our staff will attend to all your wishes as you share a selection of freshly prepared dishes perfectly complemented by a fine choice of wines.

Appetizers

9.00 Talagani

Greek traditional cheese, made of sheep's and goat's milk

9.00 Grilled Kefalotiri

Greek hard cheese, made of sheep's milk

9.00 Grilled Haloumi

Cypriot traditional semi-hard chewy cheese

7.50 Grilled Feta Cheese

Greek traditional cheese, served with grilled slices of tomato and peppers

- 5.50 Fresh French Fries
- 3.00 Grilled Hot Pepper
- 8.50 Smoked Mackerel

14.00 Ladero

Aubergines with peppers and tomato cooked in the oven

12.00 Stuffed Courgette Flowers

With "xinomizithra" cheese, traditional soft cheese from Crete Island made of goat milk

Salads

14.80 Mesklan with Grilled Talagani Cheese

A variety of leaves, like beetroot, spinach, rocket and lettuce served with grilled "talagani" cheese

8.50 Tomato & Cucumber

12.00 Greek Salad

With tomatoes, cucumbers, feta cheese, caper, olives, raw onion, greek oregano, sun dried tomatoes served with olive oil and vinegar

9.00 Tomato Salad rings

With caper, olives, onion rings, greek oregano

10.00 Rocket, Tomato and Parmesan

9.50 Steamed Zucchini Salad

8.50 Tzatziki

A sauce made with traditional yoghurt, made of sheep's and goat's milk, cucumbers, garlic, olive oil and vinegar

8.50 Taramosalata

A creamy smooth sauce, made of fish roe

9.50 Grilled Eggplant

Stuffed with grated feta cheese, vinegar, olive oil and garlic

8.50 Florina Peppers (Sweet Red Peppers)

with Feta Cheese

10.00 Kritama

Wild sea herbs

9.50 Ntolmadakia

Stuffed grape leaves with rice

12.50 Variety of Grilled Vegetables

12.50 Minoan

Rocket, tomato, Cretan rusk & Pichtogalo, a Cretan soft cheese made of sheep's and goat's milk

Sea Food

- 14.00 Fried Squid*
- 12.50 Steamed Mussels
- 14.50 Grilled Octopus*
- 12.00 Grilled Sardines (Marinated)
- 8.50 Marinated Fresh Anchovies

24.00 "Saganaki" Shrimps

Shrimps cooked in a "saganaki" with fresh tomatoes, grated feta cheese and garlic

- 25.00 Fried Shrimp
- **75.00** Red Mullets (by kgr)
- 80.00 Fish Fillet (Sea bream) (by kgr)
- 75.00 Sea Bass (by kgr)
- 14.00 Fish Soup
- 30.00 Liguini with Shrimps

Dish for one person

Grilled Meat.

12.00 Burger

20.00 Beef Fillet

Grilled dishes are accompanied with fresh french fries and salad

Kids' Menu

- 9.50 Burger with fresh french fries and rice
- 9.00 Penne with fresh tomato sauce
- 12.50 Cod Fillet with fresh french fries
- 12.00 Grilled Chicken Fillet

Desserts

2.80 Traditional Ice-cream

Various flavours, per scoop

*frozen

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ALEXIS SET MENU

Appetizers

Fish roe salad

or

Tzatziki

or

Grilled haloumi cheese

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Lightly cured Bonito

Salads (for two persons)

Greek salad

or

Mixed green salad

Main Courses

Grilled fresh fish fillet with vegetables

Of

Mussels risotto

or

Chicken leg with "hylopites" traditional Greek pasta

Of

Grilled meatballs with tabbouleh

or

Eggplants and green peppers with tomato sauce

Desserts

Chocolate pie

0

Seasonal fruits

or

Ice cream assorted flavors

KIDS MENU

Tomato and cucumber salad

Grilled fresh fish fillet with vegetables or Chicken leg with "hylopites" traditional Greek pasta or Grilled meatballs with tabbouleh

Desserts

Chocolate pie or Seasonal fruits or Ice cream assorted flavors