

Starters

Mussels (with oozo and garlic – the greek way)

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(with white wine, bay leaves and fresh butter)

Split Peas

(with caramelised onions)

Hummus

(with mint and greek yoghurt)

Salmon Mousse

(served with toasted bread)

Baked Vegetables

(with saffron sauce, served with pita bread)

Baked Feta in the Oven

(with garlic, cheese, tomatoes and fresh oregano)

Soups for the Summer

Gazpacho Soup

(Tomato with basil and garlic with a dash of fresh cream)

Carrot Soup

(with cumin, coriander and fresh oranges)

Hot Soup

Chicken Soup

(with dill, spring onions, celery, and herbs from the garden)

Salads

Eleni's Chicken Salad

(with fruits, avocado, mango, sun dried tomatoes and a honey dressing)

Slithers of Corgettes

(with basil, greek yoghurt and a lemon vinaigrette – a refreshing salad for the summer)

Caprese

(with mozzarella cheese, tomatoes, basil and balsamic vinegar)

Old Venetian Salad

(with oranges, olive oil, and sweet chili pepper)

Main Meals**Moussaka**

(a traditional greek dish)

Sofrito

(veal with a white wine and garlic sauce, served with chips or rice)

Beef Casserole

(slow cooked with estragon, carrots and wine, served with home made chips)

Chicken Fillet

(stuffed with sun dried tomatoes, basil, and manouri cheese, served with a light vinaigrette, green beans and roast potatoes)

Steaks with a variety of Sauces

(served with caramelised onions and andiv)

Fillet of Pork

(stuffed with apples, sage and aromatic bread crumbs, served with saute spinach and potatoes)

Fish**Sea Bass**

(whole fish baked in a salt bed, served with salad and boiled potatoes)

Eleni's Garlic Prawns

(served with rice)

Salmon Fillet

(baked with vegetables in the oven)

Deserts

Eleni's Lemon Yoghurt Crunch

Chocolate Mousse

Tiramisu

Cream Caramel

Lemon Tart

Breakfast Lemon Cake – not just for breakfast
(with cranberries and fresh cream)