

M E N U



Sunday 21 July 2019

CHEFS:

Eric Ivanidis

Stamatis Misomikes, George Troumouchis

SOMMELIER:

Panagiotis Alexandris

GOLD SPONSORS:

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CAIR • Enoteca Emery • Enoteca Di Rodi • Melissokomiki Dodekanisou

M.Z. Missikos • Nespresso • O-life • S.Pellegrino - Aqua Panna

**Local Gourmet Festival 2019 is one of the actions supported by the Region of South Aegean
within the framework of the European Region of Gastronomy 2019.**

KALESMATA - APPETIZERS

Beetroot Tzatziki with feta cheese from Limnos and beetroot touille (EI*)

Fried Calamari with 'tsigrolemono' (N*)

Pizza soufflé with tuna foam and smoked beef (EI)

'Louria', fermented vegetables with black garlic (N)

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Marinated Seabass with kumquat, baby carrot and vinaigrette with herbs and citrus (EI)

Razor clams with white asparagus and 'tsiriggia', pork fat (N)

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Steamed Cod with green asparagus, yogurt sauce from Crete and bottarga from Messologi (EI)

Beef with 'koukoumaria' mushrooms, lettuce and seaweed condiment (N)

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Free range chicken with tikka masala and 'kantaifi' fillo, sour milk sauce, garlic oil and corn (EI)

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Caramel Tart with vanilla ice cream and Jerusalem artichokes (EI)

Hibiscus with strawberries, rhubarb and yogurt (N)

KERASMATA - MIGNARDISES

'Hontroalo', boiled crushed wheat with milk and sugar (N)

Salted chocolate biscuit with vanilla and blueberries cotton candy (EI)

Dinner dishes are accompanied by S.Pellegrino lightly carbonated natural mineral water
and non-carbonated natural mineral water Acqua Panna.

Menu price: € 85 per person

(*) EI: Dish of Eric Ivanidis | N: Dish of Noble