

## M E N U



Monday 22 July 2019

### **CHEFS:**

Mike Papafilis  
Stamatis Misomikes, George Troumouchis

### **SOMMELIER:**

Dimitris Danellakis

### **GOLD SPONSORS:**

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### **SUPPORTERS:**

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

Panisses à la harissa (MP\*)  
'Perikafti' risotto style bread with scallops (N\*)  
Soil Tomato Sorbet and lemon yuzu (MP)  
'Pities', tomato, apple geranium (N)

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Baby shrimp from Lindos, green split peas, sugar snaps and lemon balm (N)  
Gilthead Seabream with fresh herbs and avocado, pistachio coulis with lime (MP)

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Cod 'Plaki' with 'Kserohimisi' sautéed onions, leek and taramas (N)  
Pigeon, olives Kalamon, stuffed zucchini flower with foie gras (MP)

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'Giapraki' Slipper lobster with chard leaves and grapes 'Asprathiri' (MP)

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'Butterflies' with locust bean, banana and mead (N)  
Oven baked fig with vanilla, 'Anthotyro' cream cheese and caramel ice cream with rosemary (MP)

## KERASMATA - MIGNARDISES

Under the Colossus (N)

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**

(\*) MP: Dish of Mike Papafilis | N: Dish of Noble