

RESTAURANT DELPHI

Recommendations

Appetizers

. Goat's cream cheese	baked "filo" (puff pastry) crispy bacon figs fig-honey-mustard	8,00 €
. Veal liver	grilled caramelized onions "fava" (from Santorin) -mouse	10,50 €
. Anchovis	crispy fried salad bouquet	7,50 €
. Quinoa salad	avocado cucumber tomatos peppers spring onions lemon-friut-vinaigrette	8,00 €
. Salmon-quinoa	smoked salmon quinoa-salad avogado	9,00 €
. Salmon-zuchini	smoked salmon zuchiniballs jogurt-mentha-creme	8,50 €
. Yellow fin tuna	carpaccio	9,00 €
. Octopus	grilled caramelized onions "fava"-mouse	17,00 €

Pasta

. Kritharaki - prawns	(Durum wheat pasta) king prawns tomatosauce tarragon	13,00 €
. Kritharaki - salmon	(Durum wheat pasta) smoken salmon spring onions Ouzo- creamy- sauce dill	12,50 €
. Kritharaki -Beef	(Durum wheat pasta) beef-fillet-slites noble mushrooms rosemary	14,00 €

Fish

. Yellow fin tuna	short grilled citrus-vinaigrette	23,00 €
. Angler (Monkfish)	short roasted finished in the oven	23,00 €
. Salmon	grilled " avgolemonon" (egg-lemon-sauce)	19,50 €
. King prawn	wild cath grilled 230-330 gramm per piece	per 100 gr. 15,00 €

Meat

. Chicken breast	from the pan leek oyster mushrooms creamy sauce	14,50 €
. Duck breast	grilled figs muscatwine-sauce	18,00 €
. Lamb fillet	grilled sweet thyme-redwine-sauce	23,50 €
. Lamb shank	slow cooked noble mushrooms lamb-herbs-jus	18,50 €
. Veal liver	grilled caramelized onions Mavrodaphne-syrup	21,00 €
. Veal cutlet	grilled	24,00 €

Dessert

Quinces "sin"	baked vanila ice creme or greek yogurt	7,00 €
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