

# RESTAURANT DELPHI

## Recommendations

### Appetizers

. <b>Goat's cream cheese</b>	baked   "filo" (puff pastry)   crispy bacon   figs   fig-honey-mustard	<b>8,00 €</b>
. <b>Veal liver</b>	grilled   caramelized onions   "fava" (from Santorin) -mouse	<b>10,50 €</b>
. <b>Anchovis</b>	crispy fried   salad bouquet	<b>7,50 €</b>
. <b>Yellow fin tuna</b>	carpaccio   extra virgin olive oil   fleur de seel	<b>9,00 €</b>
. <b>Octopus</b>	grilled   caramelized onions   "fava" (from Santorin) -mouse	<b>17,00 €</b>

### Pasta

. <b>Kritharaki - prawns</b>	(durum wheat pasta)   king prawns   tomatosauce   tarragon	<b>13,00 €</b>
. <b>Kritharaki -beef</b>	(durum wheat pasta)   beef-fillet-slites   noble mushrooms   rosemary	<b>14,00 €</b>

### Fish

. <b>Yellow fin tuna</b>	short grilled   citrus-vinaigrette	<b>23,00 €</b>
. <b>King prawn</b>	wild cath   grilled   200-330 gramm per piece	<b>per 100 gr. 15,00 €</b>

### Meat

. <b>Chicken breast</b>	from the pan   leek   oyster mushrooms   creamy sauce	<b>14,50 €</b>
. <b>Duck breast</b>	grilled   figs   muscatwine-sauce	<b>18,50 €</b>
. <b>Lamb fillet</b>	grilled   sweet thyme-redwine-sauce	<b>23,50 €</b>
. <b>Lamb shank</b>	slow cooked   noble mushrooms   lamb-herbs-jus	<b>18,50 €</b>
. <b>Veal liver</b>	grilled   caramelized onions   Mavrodaphne-syrup	<b>21,00 €</b>
. <b>Sirloin steak</b>	grilled   USDA black angus	<b>per 100 gr. 13,00 €</b>