

NEW YEAR'S EVE

31.12

A LA CARTE MENU

| S | A | L | O | N | I | K | A |

SOUPS

Pumpkin soup with chestnuts	40€
Veal shank with vegetables	45€
Chicken soup with rice and egg-lemon sauce (avgolemono)	35€
Fish soup à la Grecque	60€

SALADS

Mozzarella with grilled eggplant, zucchini, tomato, and basil	45€
Green salad with winter fruits, Tinos "Kariki" cheese and citrus with tarragon	40€
Seafood salad with salmon, shrimp, calamari and scallops	50€

STARTERS

Gillardeau oysters on ice with lemon	10€/τεμ
Tuna Jamón	45€
Fish ceviche	50€
Beef tartare	45€
Veal carpaccio	45€
Jamón ibérico	45€

MAIN COURSES

Linguine with fish of the day tartare	50€
Lobster pasta (for 2 persons)	120€
Sole meunière	70€
Grilled fish of the day with olive oil, lemon and vegetables	55€
Stuffed turkey from the American Farm School with chestnuts, sweet potatoes, and Brussels sprouts with bacon	50€
Oven-baked baby goat with baby potatoes (for 2 persons)	110€
Black Angus beef fillet heart with foie gras and truffle	70€
American Black Angus rib-eye steak	70€