

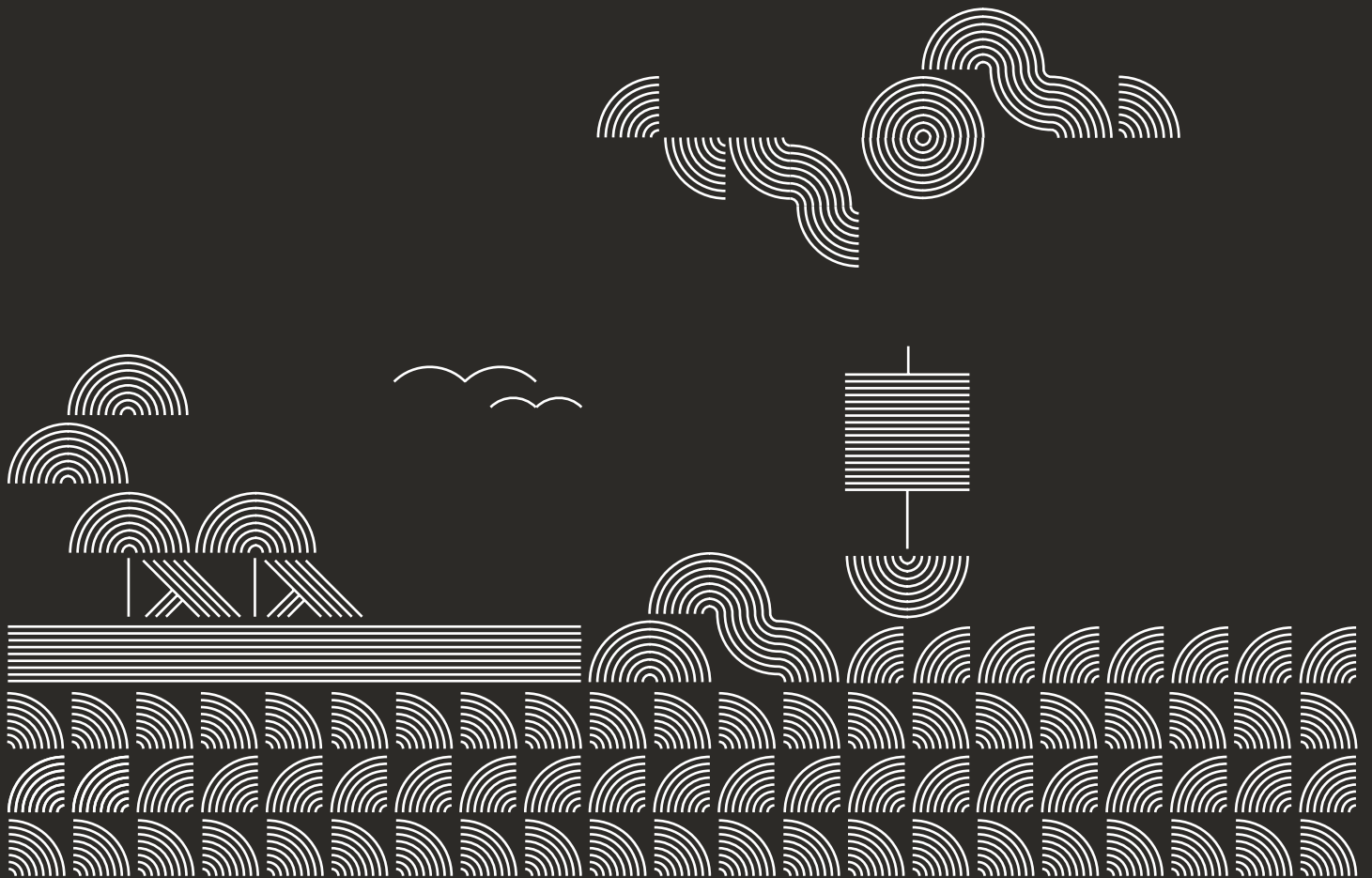
VILLAS

SEASIDE LOUNGE & RESTAURANT

≡

MENU

≡



COLD APPETIZERS

GREEK SALAD

Cucumber, cherry tomatoes, pickled onion, feta cheese cream, pepper, olive tartare and olive oil – apple cider vinegar vinaigrette

CRETAN DAKOS

Kourou dough stone shapes, stuffed with feta cheese and manouri cheese, marinated cherry tomatoes, black tomato dices, capers, basil pesto and smoked cottage cheese cream, placed on soil-like olive paste

MESCLUN WITH PROSCIUTTO AND STRAWBERRY

Mixed baby leaves with prosciutto crudo, mozzarella, wild mushrooms, croutons, semi-sun-dried cherry tomatoes and wild strawberry vinaigrette

CEVICHE

Finely diced fresh salmon and sea bream with mango, orange and green apple, lime zest, chili pepper and lemon spheres

SALMON SALAD

French salad, baby spinach, fresh onion, pickled cucumber, green apple filets, croutons, smoked salmon, green apple vinaigrette

MUSCAT PRAWNS

Poached prawns in Muscat, served with Frisee salad and orange filet, avocado, onion pickles and lime vinaigrette with aromatic herbs)

SWORDFISH SASHIMI

Swordfish sashimi with smoked salt, tandoori and olive oil lemon juice with sesame oil and baby lemon

MOJITO SALAD

Baby beetroot leaves, iceberg, fried mint, lemon filets, Asiago cheese and mojito cream

BREAM SALAD

Mixed baby leaves, diced Peruvian tomato, onion, pistachio, celeriac and lemon jam vinaigrette

FISH TARTARE

Marinated fish of the day with yuzu and basil oil, avocado, onion, chili shallot, estragon and "Kalamantzi" vinegar

HOT APPETIZERS

BEEF CARPACCIO

Wild kale, sauteed in grape oil with beef carpaccio, red pepper cream with pistachio

ZUCCHINI GARDEN

Zucchini blossoms stuffed with cream cheese, zucchini balls with fennel and carrot, zucchini chips, yogurt sauce with pickled zucchini

STUFFED SARDINES

Gratinated sardines, stuffed with sardine and wild herbs, served with carrot puree and sardine sauce with orange

STEAMED MUSSELS

Shelled and fileted mussels, lime, wine, fresh onion and seafood broth

GRILLED VEGETABLES

Baby vegetables, marinated with chive oil, grilled and served with pepper coulis, cheese ice cream and lemon verbena oil

CRAB CAKE

Zucchini salt cake, mozzarella, basil, cherry tomatoes, crab meat and cheese-prawn cream salad

CHEESE AND CHIPS

Parmesane, Cretan graviera cheese, Scarmozza, feta cheese and cheddar, served with bacon sauce and vegetable chips

ORANGE AND CARROT SCALLOPS

Scallop filet sauteed with orange and carrot sauce, mango, ginger and black carrots

OCTOPUS WITH HALVA

Octopus blanched in Vinsanto and Agave, served with salt halva, Frisee, pepper drops and Vinsanto sauce, balsamic vinegar and Agave

3-FORM CALAMARI

Sauteed, grilled and kale stuffed calamari, quinoa and feta cheese, served with Fava Santorinis and lemon balm oil

PASTA - RISOTTO

TENDERLOIN PAPPARDELLE

Pork filet, cooked with zucchini, eggplant, carrot, tomato and rosemary with pappardelle and graviera cheese of Naxos

SALMON LINGUINI

Fresh salmon with shallot onion, peas, baby corn, cherry tomatoes, fennel and cottage cheese cream

VEGETABLE RISOTTO

Wild mushrooms, carrot, eggplant, zucchini, leek, tomato, aged parmesan and cow milk butter

PRAWN AND MUSSEL RISOTTO

Fresh prawns and mussels, shallots, zucchini, cherry tomato and flavoured butter

TUNA ORZO

Fresh tuna, fresh onion, calamari, pickled cucumber, leek and vegetable cream

SEAFOOD KRITHAROTO

Kalamari, squid, mussels, Santorini Vinsanto, carrot and seafood bisque with Persian blue salt

SEAFOOD RAVIOLI

Ravioli stuffed with seafood and served with black carrot and Peruvian potato soup

LOBSTER RISOTTO

Sauteed lobster filet, estragon, saffron, chili

MAIN COURSES

ROSEMARY SEABASS

Bass filet gratinated with honey and rosemary, potato terrine, eggplant puree, leek tufts and basil oil

VALERIAN SALMON

Fresh salmon, smoked with thyme, served with baby carrots, valerian, mussel filet and seafood broth

SWEET POTATO SWORDFISH

Swordfish filet, grilled with sweet potato puree, string beans, valerian and beetroot - apple sauce

PARMESAN ROOSTER

Dwarf rooster, opened and grilled, sauteed with flavoured potato puree, rhubarb sauce and parmesan

SEABREAM WITH CITRUS SAUCE

Seabream filet with grilled pineapple, Jerusalem artichoke and citrus sauce

BABY TUNA IN MUSTARD SAUCE

Fresh tuna, cooked in seafood broth with mustard and lemon, served with vegetables

PERUVIAN POTATO LOBSTER

Sauteed lobster in herb butter, served with Peruvian potato puree, beetroot leaves and prawn foam

PORK BELLY WITH SAUTEED VEGETABLES

Pork pancetta filet with crispy skin, served with sauteed vegetables, sweet potato puree and prosciutto jam

BEEF RIB-EYE WITH MUSHROOMS

Grilled rib-eye with pepper glazing, served with spinach puree, ricotta, mushrooms and mushroom sauce

AMERICAN TOMAHAWK

Boston beef Tomahawk steak, served with potatoes, carrot butter and American BBQ sauce

DESSERTS

CHOCOLATE SOUFFLE

Dark chocolate souffle with wild berries veil and orgeat sauce

SEMI-FREDDO ARMENOVILLE

Hand-made ice cream with meringues stuffed with hazelnut cream and caramel sauce

WHITE NAMELAKA

White chocolate with strawberry sorbet and Chios gum ice cream

FOREST FRUITS TARTE

Pistachio ice cream tarte with forest fruits glazed in champagne, cream confectionery and aromatic meringue

WATER

THEONI MINERAL WATER 0.5lt / 1lt

ACQUA PANNA MINERAL WATER 750ml

SOUROTI 250ml / 750ml

MASTIQUA 330ml

XINO NERO FLORINA 250ml / 1lt

SAN PELLEGRINO 250ml / 750ml

DESSERT WINES

SAMOS NECTAR E.O.S. SAMOS

Muscat Grapes, SAMOS PDO

VINSANTO WINERY GABALA

Asyrtiko - Athiri - Aidani, SANTORINI PDO

OMEGA KTIMA ALFA

Gewurztraminer - Malagouzia, Origin FLORINA

VINSANTO KTIMA ARGYROU 20 YEARS

Asyrtiko - Athiri - Aidani, SANTORINI PDO

OYZO

KAZANISTO STOUPAKI 200ml

VARVAGIANNI GREEN 200ml

MATARELLI 200ml

PITSILADI 200ml

TSIPOURO

BABATZIM WITH ANISE *200ml*

BABATZIM WITHOUT ANISE *200ml*

IDONIKO KTIMA COSTA LAZARIDI WITH ANISE *200ml*

IDONIKO KTIMA COSTA LAZARIDI WITHOUT ANISE *200ml*

APOSTOLAKI WITH ANISE *200ml*

APOSTOLAKI WITHOUT ANISE *200ml*

TSANTALI KANENAS WITH ANISE *200ml*

TSANTALI KANENAS WITHOUT ANISE *200ml*

AGED

GOLDEN DROP COSTEAS *60ml / 700ml*

DARK CAVE TSILILI *60ml / 700ml*

CIGAR METHEKSIS KTIMA C.LAZARIDIS *60ml / 700ml*

DIGESTIFS

MASTIQUA CHIOS *200ml*

LEMON *60ml*

MOSCHATO *200ml*

ALL PRICES ARE IN EURO (€) CURRENCY AND INCLUDE ALL LEGAL TAXES
COVER CHARGE: 3€

PRICES INCLUDE:
MUNICIPAL TAX 0.5%
VAT 24%

THE RESTAURANT IS OBLIGED TO HAVE PRINTED FORMS FOR CUSTOMERS TO MAKE
ANY COMPLAIN, IN A SPECIAL BOX NEXT TO THE EXIT.

EXTRA VIRGIN OLIVE OIL (ACIDITY 0 - 0.1) IS USED IN ALL SALADS AND PRODUCTS
AND SUNFLOWER OIL FOR FRENCH FRIES.

FETA CHEESE IS GREEK (PDO), MEAT IS FRESH AND FROZEN PRODUCTS ARE MARKED
WITH AN ASTERISK (*).

MARKET REGULATOR:

**Should you have any form of food allergy, please inform the waiter so that we may
prepare the meal that suits your needs.**

