

## **Salads**

### **Greek Salad**

tomato, cucumber, onion, green pepper,  
feta cheese, olives and extra virgin olive oil

***Salad with Corfiot Noumboulo  
and Greek Riccota Cheese***  
*rocket, lettuce and balsamic vinegar dressing*

### **Hot Hors d' Oeuvres**

*Stuffed mushroom with leek, bacon and smoked cheese vermiou.*

*Bourekaki with trahana, spinach and goat cheese.*

*Mediterranean vegetable tart with cream royal.*

## **Main Course**

### **Corfiot Sofrito**

Traditional speciality sliced veal in garlic sause

OR

### **Grilled sea bream**

*with vegetable ratatouille and green aioli sause*

OR

### **Penne with salmon**

penne with sour cream, broccoli, fresh onion and dill

## **Dessert**

### ***Orange Pie***

*orange pie with yogurt creame*

OR

### ***Walnut pie***

*Vanilla ice cream, chocolate syrup*

OR

### ***Season fruits***

## Beverages

Unlimited consumption in mineral water, soft drinks, draught beer  
Mamos and house wine

Menu price 45euro per person.

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