



# ΛΟΥΤΡΑΚΙ

LOUTRAKI

## WITH OUR COMPLIMENTS

Koulourakia  
with extra virgin olive oil

## STARTERS

Seasonal soup 6  
freshly made, daily

Pumpkin & raisin kolokoti 7  
our version of the traditional Cypriot pastry with pumpkin, raisins, bulgur and spices

Feta saganaki 8  
feta cheese wrapped in filo pastry, drizzled in Marathasa honey

Lountza-krasato carpaccio 12  
Marathasa-cured pork tenderloin, marinated in red wine,  
served with mini-mozzarella balls, baby artichoke and parmesan flakes

Smoked trout tartare 13  
with avocado, coriander & cherry tomato

## MEAT DISHES

Rib-eye steak, 300gr 38  
finest aged Argentinian Angus

Choice of  
mushroom & white wine sauce  
green peppercorn sauce  
chimichurri relish

Whole spring chicken 20  
marinated in lemon, oregano & thyme,  
finished with a honey glaze

Pork fillet 20  
with a crust of fresh mountain herbs

Rack of lamb 24  
marinated in mint, garlic & lemon

Served with seasonal vegetables and french fries

## FISH & VEGETABLE DISHES

Beetroot cannelloni 16  
stuffed with artichoke, leek and sweet potatoes

Superfood salad 18  
Grilled halloumi, quinoa, dried fig, prunes, organic poppy & pumpkin seeds, fresh mixed leaves

Seabass fillet 21  
on a bed of black-eyed beans, fennel bulb & truffle oil, with french fries

## SIDES

Mixed salad 6

Sautéed mushrooms in commandaria 6

Seasonal vegetables 6

French fries 5

## DESSERTS

Cheesecake 8  
Crème brûlée with soutzouko 7

Chocolate fondant 7  
Gelato bowl 8