λουτράκι

LOUTRAKI

WITH OUR COMPLIMENTS

Koulourakia
with extra virgin olive oil

STARTERS

Seasonal soup   8

Mountain-mushroom tortellini   14
with anari, fennel, burnt nut butter and fried sage
as main course 24

Fava purée   13
with red onion marmalade, black onion dust, confit tomatoes and truffle oil

Candied sweet potatoes   12
on tahini with almond butter, baby spinach, garlic, ginger and chilli

Oat and carob-crumbed graviera   14
with rose marmalade and micro greens

Smoked trout   15
with avocado, coriander and cherry tomato

SALADS

For sharing or as a main course

Pear, walnut and dried cranberry   16
with homemade pickled red onion and sesame crumbed haloumi with berry coulis

Manouri brûlée   16
with roast red butternut, toasted pine nuts and poppy seeds

MEAT DISHES

Premium fillet steak   42
with fondant potatoes, red onion marmalade,
crumbled feta and red wine jus

Rib-eye steak   40
with a choice of fresh mountain-herb butter
or green peppercorn-brandy sauce
or mushroom and white wine sauce

Rolled chicken breast   24
local corn-fed chicken with beurre-noisette
carrot puree and carrot chips

Slow-roasted pork belly   22
with orchard-apple sauce and mountain fennel

Rack of lamb   37
marinated in mint, garlic and lemon

Braised oxtail   36
slow-roasted with red wine, mountain thyme
and celeriac purée

Served with seasonal vegetables

FISH & VEGETABLE DISHES

Pan-seared chestnut and fennel-crusted local trout   27
on a bed of wilted baby spinach with hot fish veloute

Pan-seared grouper   34
on grilled endive with mushroom consommé

Served with seasonal vegetable

Beetroot risotto   23
with goat's cheese and crushed pistachios

SIDES

French fries   5
Roast sweet potato puree   6
Chef's vegetables   6
Green side salad   6

DESSERTS

Chocolate walnut tarte   14
served warm with croissant crumble
and salted caramel ice-cream

Sticky toffee pudding   14
with dates, carob ice-cream
and ginger biscuit crumble

Créme brûlée   10
with orange and rosemary

Masticha fruit   10
seasonal fruit macerated in masticha liqueur
with masticha ice-cream