



ΛΟΥΤΡΑΚΙ

LOUTRAKI

WITH OUR COMPLIMENTS

Chef's Amuse Bouche

STARTERS

Ⓥ Ⓥⓖ Seasonal soup 9

Ⓥ Burrata salad 18
mixed cherry tomatoes, basil pesto, crispy bread, balsamic pearls ^{1,7}

Prawns flambé 19
tomato, anari, ouzo ^{2,7}

Ⓥ Arancini ^{1,3,10,12} 14

Lounza carpaccio 13
confit tomato, baby artichoke, fresh rocket, anari cream ⁷

MEAT DISHES

Premium fillet steak, 250gr 46

Rib-eye steak, 280gr 46

*Served with french fries, seasonal vegetables
and your choice of sauce:
green peppercorn ^{7, 9}
white wine & mushroom ^{7, 12}
whole-grain mustard ¹⁰*

Stuffed chicken breast 28
halloumi, spinach, whole grain mustard sauce^{1, 7, 10, 12}

Slow-roasted pork belly 28
seasonal fruit demi-glace

Rack of lamb 43
fresh thyme, pistachio crust ^{8,12}

Served with seasonal vegetable garnish

FISH & VEGETABLE DISHES

Pan-seared fillet of local trout flambé 31
baby spinach, anari, white wine, dill, lemon sauce ^{4, 7, 9, 12}

Grouper fillet 34
sauce beurre-blanc, caviar, green oil, fresh herbs ^{4, 7, 12}

Served with seasonal vegetable garnish

Ⓥ Courgette & lemon risotto 17
parmesan tuile, aromatic oil ^{1, 12}

Vegan option available, please ask your waiter

Ⓥ Manouri brulée salad 16
roasted butternut, mixed leaves,
toasted pine nuts, poppy seeds ^{7, 8}

SIDES

French fries 6

Oven-roasted sweet potato chips 7

Greek side-salad 7

Seasonal vegetables 7

DESSERTS

Chocolate bliss 14
chocolate mousse, brownie pieces,
chopped strawberries, coulis, vanilla bread ^{1,3,7,8}

Lemon & mint sphere 13
pistachio crumble, raspberry coulis ^{3, 7, 8}

Panna cotta 12
fresh strawberries, honey crumble,
seasonal caramelised fruit ^{1,7,8}

Ice-cream ⁷ or sorbet 3 / scoop

Selection of digestifs from the trolley

Allergens

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard
11. Sesame seeds, 12. Sulphur dioxide, 13. Lupin, 14. Molluscs



Suitable for vegetarians



Suitable for vegans

Prices in Euros and include V.A.T