
Fish BBQ Menu

APPETIZERS

Bruschetta

Crusty local bread topped with white beans and seasoned with garlic, fragrant olive oil and fresh sage.

Hummus

Chick pea dip flavored with lemon, cumin and sundried tomatoes and topped with toasted pine nuts, served with toasted pita bread and crudities.

Greek Sliders

Miniature Greek spiced minced meat patties served on crispy pita rounds with a fresh tomato and garlic sauce.

Roasted Beets

Fresh local beets dressed in a light roasted garlic, olive oil sauce and served with crumbled feta cheese and toasted walnuts.

FIRST COURSE

Choice of two of the following:

Orzo Salad ala Puttanesca

Orzo pasta, with Greek olives, tomatoes, parsley and capers, tossed in a spicy dressing.

Red Rice Salad

Camague red rice with oranges and pistachios, dressed in a citrusy dressing with a touch of Moroccan spice.

Corn, Cherry Tomato and Arugula Salad

The freshest summer ingredients blended with red onions and dressed in a balsamic vinaigrette.

MAIN COURSE

Grilled Chicken

Free range local chicken marinated in a special mix of Mediterranean spices and charcoal grilled, served with fresh herbed salsa Verde.

Grilled Fish

*Fresh, locally caught fish, charcoal grilled and served with a lemon, fresh oregano and olive oil sauce.
Grilled Potatoes and Onions – Charcoal grilled in packets in a Dijon mustard and thyme sauce.*

CHOICE OF DESSERT

**Price - €80 per person not including
beverages
Minimum 4 persons*