

# TAVERNA

GREEK RESTAURANT

# MENU

## SET SELECTION

20,50€

This curated gustatory experience features a set selection of Greek Meze and Desserts. Choose your main course to complete the journey.

### GREEK MEZE

#### Cretan Garden

seasonal vegetables & greens, florin pepper, manouri, almonds, citrus olive oil (N, L, V)

#### Tuna

tuna fillet, avocado, lemon, coriander, extra virgin olive oil (F, MO)

#### Apaki

smoked pork, galeni, fig, spicy rocket (L)

### DESSERTS

#### Baklava Ice Cream

crust sheet, walnut paste, thyme honey (L, G, N)

#### Chocolate Cream

chocolate, carob, fresh fruit (L, N)

#### Cretan Delight

yogurt, molasses, Aegina pistachio, flower water (L, N, P)

## MAIN COURSE

### Pork

pancetta, leek, potatoes, butter, smoked salt (L, E) 16,00€

### Lamb

lamb, white wine, rice with cereals, raisins, nuts, truffle oil (N, G) 22,00€

### Chicken

chicken fillet, summer salad, sweet pumpkin, pumpkin seeds, sour cheese (L) 15,00€

### Octopus

barley, tarama, cherry tomatoes, tarragon (MO, CR, F, G) 18,00€

### Sea Bream

sea bream fillet, vegetables, kelp, kakavia sauce (F, CR) 20,00€

### Vegetable Ragout

seasonal vegetables, tomato, Mangiri (cretan pasta), anthotyro with pepper, basil, olives (L, G, V) 10,00€

### Smoked Eggplant

oatmeal, sun-dried tomato, vegetables, balsamic, mint (V, VE, G) 11,00€

\* Nuts (N) Peanuts (P) Sesame (SE) Soy (S) Mustard (M) Gluten (G) Lactose (L) Eggs (E) Celery (C) Seafood (CR) Mollusks (MO) Fish (F) Sulfites (SU) Lupin (LU) Vegetarian (V) Vegan (VE) Frozen (FR)

All the above dishes are prepared in the same kitchen area as products that contain flour, milk, nuts, sesame, eggs, soy, mustard, seafood, fish, mollusks, peanuts, lupins, sulfites, and celery. As a result, they may contain traces of these allergens. For more information regarding allergenic substances in our dishes, we are at your disposal to answer any questions.