

# 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, almonds, citrus olive oil (N, L, V)

#### Beetroot

beetroot, walnuts, capers, orange, extra  
virgin olive oil (N)

#### Vegetable Bruschetta

white baguette, seasonal vegetables,  
olive paste, parsley olive oil (G,N)

### DESSERTS

#### Chocolate cream

chocolate, carob, fresh fruit (N,G)

#### Cretan Turkish Delight

petimezi, Aegina pistachio, flower water  
(N, L, P)

#### Sorbet of the day

## MAIN COURSE

### Mushroom risotto

rice with cereals, variety of mushrooms, nuts, truffle oil (N,G) 16,00€

### Vegetable ragout

seasonal vegetables, tomato, Mangiri (Cretan pasta), basil, olives (L, G, V) 10,00€

### Smoked eggplant

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

\* Nuts (N) Peanuts (P) Sesame (SE) Soy (S) Mustard (M) Gluten (G) Lactose (L) Eggs (E) Celery (C) Seafood (CR) Mol-  
lusk (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.