

# EROS\* DINNER

## MENU

Eros Cocktail

Celery Soup with Cheese Quenelles and Flaked Almonds

### STARTERS

Sautéed Squids with Ouzo, Coriander Oil and Carrot Cream

Grilled 'Talagani' Greek Cheese with Dried Apricot Fruit Preserve

Prawns in Pastry Crust with traditional Corfiot 'Savoro' Sauce

Orzotto with Baby Mushrooms and Cardamom

Corfiot Limoncello liqueur

Refreshing Green Salad (Iceberg, Valeriana, Lollo Rosso) with Sun-Dried Tomatoes, Orange, 'Graviera' Greek Cheese, Red Pepper Sauce and Herbs

### MAIN COURSE

'Tomahawk' cut Beef Steak with homemade Béarnaise Sauce

or

Lobster à l'Américaine

### DESSERT

Pasteli and Pistachio Crumble, with Kumquat Cream and Chocolate Ganache  
Fresh fruits

The menu is accompanied with a bottle of wine from our wine list

Price per person 100 euro

Reservation required (Not available on Fridays)

Please advise us of any allergies or special dietary requirements

\* In Greek mythology, Eros is the Greek god of sensual love and desire

