

# LOUKOULOS

\* MARATHI \*



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## ENTRÉE

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### **Bread**

Sourdough, olive oil, olives, thyme, olive oil butter  
**3,5€**

### **Shrimps Tartare**

Prawn chips, dressing pineapple - chilly, herb cream,  
herring eggs, chives  
**22€**

### **Taramas**

Fish roe, lagana (flat bread)  
**9€**

### **Oyster**

Strawberry flower water, burnt lime and chilly  
**7€**

### **Sea urchins**

Olive oil, lemon zest  
**17€**

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## TO SHARE

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### **Tirandito**

Catch of the day sashimi, cucumber water, passion fruit, burnt fennel, chilly, herb olive oil  
**19€**

### **Tuna Tataki**

Unagi sauce, wakame, fresh onion, grapes  
**23€**

### **Mosaic**

Cod, kakavia fish sauce, green apple  
**22€**

### **Yakitori**

Octopus with soy glaze, fava with pearl onions, aromatic staka butter  
**24€**

### **Squid**

Fried with panko, prosciutto powder, herb olive oil and aioli  
**16€**

### **Saganaki**

Shrimps, bisque sauce, confi cherry tomato, feta  
**17€**

### **Fries**

Potatoes, thyme & oregano, grated  
**8€**

### **Goat cheese**

Seasonal fruits, nuts, fig marmalade  
**18€**

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## SALADS

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### **Spinach**

Baby leaves, cucumber flakes, sorbet cucumber-lime, radish, pear, herbs dressing  
**15€**

### **Cretan**

Cherry tomatoes, cucumber, vrovious pickles, baby potato, mousse mizithra,  
traditional rusk from Sfakia, kritamo, olive powder  
**15€**

### **Local Greens**

Seasonal wild greens, sashimi catch of the day, pickle onion, deep fries cappers,  
oyster broth & herbs olive oil  
**18€**

### **Quinoa**

Salmon gravlax with beetroot, red quinoa, pine nuts, avocado cream, olive oil and  
lemon, beetroot sprouts, strawberry, chilly  
**17€**

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## MAIN COURSES

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### **\*Catch of the day**

Sea salt / Grilled  
**88€ / kg**

### **\*Lobster**

Grilled with aromatic staka butter/ orzo / pasta  
**110€ / kg**

### **Fish fillet sautéed**

Catch of the day, shallot onions, plaki sauce, lemon pearls  
**28€**

### **Lasagne**

Octopus bolognese, dashi bechamel, bonito flakes  
**21€**

### **Calamarata**

Calamari, pesto, chorizo, squid ink tuile  
**17€**

### **Shrimp Pasta**

Malfadine, Bisque sauce, turmeric, chives  
**18€**

### **Orzo**

Catch of the day, zucchini, fennel, herbs, lemon zest  
**24€**

### **Risotto (vegan)**

Roasted cherry tomatoes, pine nuts, herbs  
**14€**

### **Chicken**

Chicken fillet with skin, gravy, king oyster mushroom, truffle oil  
**16€**

**\*Outside skirt**  
**48€ / 300 gr**

**\*Picanha**  
**42€ / 300 gr**

### **\*Side Dishes**

**Fries 5€ / Roasted baby potatoes 5,5€ / Seasonal greens 6€**

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## KID'S MENU

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**Cherry tomatoes - cucumber**

**6€**

**Pasta with butter**

**7,5€**

**Napoli**

**9€**

**Pizza Margarita**

**10€**

**Burger**

brioche bread, beef burger, ketchup, cheese with fries

**11€**



ΣΤΙΣ ΤΙΜΕΣ ΣΥΜΠΕΡΙΛΑΜΒΑΝΟΝΤΑΙ ΔΗΜΟΤΙΚΟΣ ΦΟΡΟΣ & Φ.Π.Α.

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Ο πελάτης δεν είναι υποχρεωμένος να πληρώσει αν δεν λάβει το νόμιμο παραστατικό (απόδειξη ή τιμολόγιο).

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