

# M E N U



## LOUKOULOS

\* LUNCH \*

12:00 - 18:00

### ENTRÉE

<b>BREAD</b>	3,5
Sourdough, olive oil, olives, thyme	
<b>BRUSCHETTA</b>	13
Marinated anchovies, avocado cream, mustard leaves, lemon pearls	
<b>TARAMAS</b>	9
Fish roe, lagana (flat bread)	
<b>OYSTER</b>	7
Strawberry infused rose water, burnt lime and chilly	
<b>SEA URCHINS</b>	17
Olive oil, lemon zest	

### TO SHARE

<b>TIRANDITO</b>	19
Catch of the day, cucumber water, passion fruit, burnt fennel, chilly, herb	
<b>YAKITORI</b>	21
Octopus with unagi glaze, fava with pearl onions, aromatic staka butter	
<b>SAGANAKI</b>	17
Shrimps, bisque sauce, confit cherry tomato, feta	
<b>SQUID</b>	16
Deep fried with panko, proscuitto powder, herb olive oil and aioli	
<b>FRIES</b>	8
Potatoes, thyme & oregano, grated feta cheese	
<b>SAMOSA</b>	12
Phyllo pastry, Briam vegetables, herbs, sheep yoghurt and pepper chutney	
<b>GOAT CHEESE</b>	16
Seasonal fruits, nuts and fig jam	
<b>BAO BUNS</b>	18
Confit lamb, metsovone cream, potatoes chips, pickle onion	

## SALADS

<b>SPINACH</b>	15
Baby leaves, cucumber flakes& sorbet, radish, grilled pear, herbs dressing	
<b>CRETAN</b>	14
Cherry tomatoes, cucumber, wild bulbs pickle, baby potato, traditional rusk from Sfakia, kritamo & olive powder, mousse mizithra	
<b>LOCAL GREENS</b>	18
Seasonal wild greens grilled,sashimi catch of the day, pickle onion, deep fried cappers, oyster broth & herbs olive oil.	
<b>POKE BOWL</b>	17
Shrimp tartare, Tabouleh, pickle carrot, red cabbage, beans, avocado cream,sesame	

---

## MAIN COURSES

<b>*CATCH OF THE DAY</b>	88 / KG
with sea salt / Grilled	
<b>*GRILLED LOBSTER</b>	110 / KG
with aromatic stake butter / orzo / pasta	
<b>FISH FILLET SAUTÉED</b>	28
Catch of the day, shallot onions, plaki sauce, lemon pearls	
<b>DEEP FRIED COD</b>	23
herbs crust with chilly, skordalia sauce	
<b>CALAMARATA</b>	17
Calamari, pesto, chorizo, squid ink touille	
<b>SHRIMP PASTA</b>	18
Malfadine, fresh turmeric, chives	
<b>ORZO</b>	24
Catch of the day, zucchini, fennel, herbs, lemon zest	
<b>RISOTTO (VEGAN)</b>	14
Roasted cherry tomatoes, pine nuts, herbs	
<b>CHICKEN</b>	16
Chicken fillet with skin, gravy , king oyster mushroom, truffle oil	
<b>*OUTSIDE SKIRT</b>	300GR / 48

**\*SIDES:** FRIES 5 / GRILLED BABY POTATOES 5,5 / SEASONAL GREENS 6

---

## KIDS MENU

SALAD 6 | PASTA WITH BUTTER 7,5 OR NAPOLI 9 | PIZZA MARGARITA 10 | BURGER 11