

NEFELI RESTAURANT

SOUPS

CHILLED TOMATO SOUP

With Fresh Vegetable Brunoise,
Galotiri And Basil Oil

FISH SOUP

From Aegean Rock-Fish With Vegetables
And Fresh Tomato Scented With Saffron

STARTERS

SEA BREAM CEVICHE

With Kumquat, Pear, Citrus Jus
And Saffron

GRILLED CALAMARI

With White Fish Roe Cream, Baby
Lettuce And Pickled Mustard Seeds

SHRIMPS

In Wine Sauce, Flavored With Estragon

SEA BASS CARPACCIO

With Wakame Seaweed And Olives

CALAMARI PESTO

Squid With Pesto Genovese, On A Crispy
Potato Nest And Tomato Confit

CRISPY SEA BREAM FILLET

On Sourdough With Tomato Marmalade
And Smoked Aubergine Mousse

VITELLO

Marinated Beef With Parian Caper And Dill Oil

TARAMOSALATA

Fish Roe Cream With Carob Rusk Bites

SALADS

QUINOA SALAD

With Shrimps, Pomegranate, Wakame
Seaweed And Aubergine Mousse

MIXED GREEN SALAD

With Grilled Artichoke, Citrus, Cherry
Tomatoes And Local Cheese

GREEK SALAD

With Cherry Tomatoes, Carob Rusks,
Caper And Feta Cheese

WARM BEET SALAD (V)

Two Coloured Beetroots, Carob Honey,
Baby Broccoli, Bearnaise Sauce

PASTA & RISOTTI

GROUPER LINGUINI With Fresh White Grouper, Shrimp And Cherry Tomatoes

SHRIMPS LINGUINI With Fresh Tomato And Lime Zest

VEGETTABLE RISOTTO (V) With Fennel, Grilled Artichoke And Dill Oil

CHICKEN RISOTTO With Porcini Mushrooms And Fresh Verbena

ORZO WITH SHRIMPS Scented With Limnos Wine And Boukovo

MAIN COURSES

WHITE GROUPER FILLET Honey-Glazed Beetroots, Baby Broccoli, Bearnaise Sauce

SEA BREAM FILLET With Artichoke Cream, Carrot Puree, Fishroe, Peas

TUNA PAILLARDE With Mushroom Salad, Cherry Tomatoes, Parmesan, Basil

WHITE GROUPER FILLET With Velvet Celeriac Cream And Pink Couscous

SEA BREAM FILLET With Seasonal Local Greens And Fennel Sauce

TUNA BALLS With Crispy Potato And Lime-Scented Fresh Tomato

12-HOURS COOKED LAMB SHANK With Celeriac Puree And Vegetable Couscous

RIB EYE With Caramelized Onion, Truffle Mayonnaise And Hand Cut Fries

BREAD SELECTION

with Olive Oil and Kalamata Olives

For kid friendly dishes, kindly ask our restaurant team

Consulting Chef
Lefteris Lazarou

Chef De Cuisine
Thanassis Tantanasis