

Plomari

WELCOME

Olives, fish roe salad, marinated sardines and a shot of ouzo

FIRST COURSE

Fish soup

Saganaki

Fried breaded white cheese in corn flour with black sesame and honey

Calamari

Fried squid

Cretan "Dakos"

Barley Rusk with tomato, white cheese, olive oil & oregano

Seafood "spetsofai"

Seafood in tomato sauce with peppers and creamy cheese

Octopus Carpaccio

Thin slices of octopus marinated with lime

Grilled Vegetables with balsamic

SALADS

Village salad

Tomato, onion, cucumber, green peppers, olives, white cheese, capers, oregano

Green Salad

Freshly cut green salad with mushrooms, parmesan cheese and lemon dressing

Traditional Greek Tzatziki

Yoghurt culture with garlic, cucumber, dill and olive oil

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MAIN COURSE

Veal "Pastitsada"

Traditional Corfiot Veal cooked in fresh tomato, red wine, served with pasta

Lamb chops

Grilled lamb chops served with freshly cut potatoes

Chicken fillets

Grilled chicken fillets with vegetables and pitta bread

Pork Souvlaki

Traditional Greek pork souvlaki served with pitta bread, tzatziki and freshly cut fried potatoes

Mousaka

Traditional Greek Mousaka

Vegetable Mousaka

Cod fish

Breaded cod fish with garlic dip and green salad

KIDS MENU

Spaghetti with fresh tomato sauce

Meat balls with freshly cut fries

Fillet of fish with French fries