



“Elia” Restaurant

Menu B’

Chef’s Welcome

(Cretan Dips Mix with crispy pita bread and cooled Raki)

Smoked salmon accompanied by wild radish sauce

*Chicken soup with Greek traditional sour wheat,
seasonal vegetables and local yoghurt*

Risotto with saffron and ‘Metsovone’ smoked cheese.

Spinach salad with smoking speck, orange and warm vinaigrette

*Pork tenderloin stuffed with sun-dried tomatoes,
Cretan ‘graviera’, pine nuts with Dijon mustard sauce
and musellin of potatoes with spring truffle oil*

Or

*Tenderloin of sea bass in the pan with lemongrass sauce,
green asparagus and zucchini paprika sauté.*

Chocolate Parfait with Strawberry Sauce

Bon Appétit!!!

