



**"THALASSA" RESTAURANT
FISH NIGHT**

'Chef's Welcome'

Mix of traditionally cooked shellfish accompanied by Cretan Ouzo dips.

**

Sea bass ceviche marinade with citrus fruits in cold tomato soup.

**

'Kakavia' traditional fish soup.

**

'Astakomakaronada'

Lobster pasta with cherry tomatoes ginger with bisque and saffron.

**

Mixed green salad with marinated prawns figs & walnuts vinaigrette dressing.

**

Whole fish baked in a salty crust served with fresh, steamed seasonal vegetables and olive oil & lemon sauce 'Ladolemono' accompanied by smoked tomatoes and smoked paprika

Or

Dover Sole filet stuffed with fresh Cretan spinach and mushrooms on a light Champagne sauce. Accompanied with fresh local vegetables.

**

Season's fresh fruit salad.

**

„Kantafi“ ice cream nest with warm syrup.

!!!Enjoy your Dinner!!!