



THE SECRET

KITCHEN BAR

FINE OUTDOOR BAR & CATERING SERVICES

CLASSIC BUFFET MENU

Corfiot Deli Welcome Table and Welcome Drink Prosecco

Pastries

Assortment of freshly baked pastries

Salads & Cold Appetizers

Greek salad with feta cheese, barley rusk and basil oil

Mixed fresh salad with quinoa, pumpkin seeds and pomegranate vinaigrette

Beetroot salad with walnuts, apple and fresh yogurt

Corfiot noumboulo salad with melon, cherry tomatoes, red chili peppers & baby rocket

‘Caprese’ salad with tomato and mozzarella

Potato salad with crispy broccoli, bacon, aged herbs and truffle oil

Tzatziki – Eggplant salad – Taramosalata

Eggplant and feta cheese roll with mint and thyme

Fava from Santorini with fresh onions and aromatic herbs

Zucchini rolls stuffed with manouri cheese cream and truffle oil

Hot Appetizers

Pouches with feta mousse flavoured with mint

Stuffed mushrooms with spinach like a “spinach pie”

Tart with turkey, onion and fresh mushrooms

Side Dishes

Steamed rice with ratatouille vegetables

Baked baby potatoes with thyme and butter

Steamed vegetables

Pasta

Farfalle with fresh tomato and basil

Main Course

Vegetarian ‘Moussaka’ with aubergine, minced vegetables, potatoes and vegan béchamel sauce

Chicken fillet with coloured peppers

Traditional Corfiot “Pastitsada” – veal cooked in tomato sauce with red wine & spices and thick macaroni added at the end

Traditional Corfiot “Bianco” – sea bass cooked with garlic, parsley, lemon juice & potatoes

Grilled pork, chicken or beef souvlaki

Grilled lamb chops