



THE SECRET

KITCHEN BAR

FINE OUTDOOR BAR & CATERING SERVICES

FINE DINING MENU

Canapés

Salmon rolls with cream cheese and herbs

Poached shrimps with vinaigrette from lime & aromatic herbs

Mini 'Caprese' with tomato and mozzarella

Zucchini rolls stuffed with manouri cream and truffle oil

First Course

Traditional Corfiot 'Savoro' – red mullet fillet cooked with olive oil, vinegar, bay leaf, raisins, garlic and rosemary

Second Course

'Kritharoto' - orzo pasta with cherry tomatoes, crawfish and shrimps

or

'Giouvarlakia' – crawfish, cod fish and rice in eggs & lemon sauce
Tart with mushrooms, onions, cheese & herbs

Main Course

Beef fillet served with potato purée, king mushrooms in red wine sauce

or

Veal cheeks served with sweet potato purée, king mushrooms in red wine sauce

or

Red snapper fillet served with parsnip purée, baby vegetables in lemon & honey
sauce