



THE SECRET

KITCHEN BAR

FINE OUTDOOR BAR & CATERING SERVICES

PREMIUM 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 cruller and basil oil

Shrimp salad served with avocado

Fresh green salad with Corfiot noumboulo, fig pie and orange vinaigrette

Mediterranean pasta salad

Mediterranean tabouleh

Beetroot burger with feta cheese mousse in toasted bread and rocket leaves

Poached shrimps with vinaigrette from lime and aromatic herbs

Zucchini rolls stuffed with manouri cheese cream and truffle oil

Hot Appetizers

Shrimps 'saganaki' with tomato sauce and feta cheese

Baked feta cheese in crust with sesame and honey

Quiches with salmon, zucchini and herbs

'Ladenia' – oil pie of Kimolos with onion and tomato

Side Dishes

Jasmine rice with mushrooms

Baked baby potatoes with thyme and butter

Grilled vegetables with olive oil and balsamic sauce

Pasta

Fresh capelli with spinach and ricotta cheese in parmesan cream

Main Course

Chicken stuffed with spinach, gruyere and coriander

Grilled salmon fillet with lemon, fresh onions and dill

Beef tomahawk (Irish prime) 1000gr

Pork or chicken 'kontosouvli'

Traditional Corfiot 'Sofrito' – veal dipped in flour, fried, layered with garlic & parsley
and simmered in oil & white vinegar

Traditional Corfiot 'Bourdeto' – cod cooked in tomato sauce with sauteed onions and a
pinch of hot red pepper quenched with orange juice