



THE SECRET

KITCHEN BAR

FINE OUTDOOR BAR & CATERING SERVICES

FINE DINING MENU

Canapés

Salmon rolls with cream cheese and herbs

Posse Shrimps with vinaigrette from lime & aromatic herbs

Mini 'Caprese' Tomato mozzarella

Zucchini rolls stuffed with manouri cream and truffle oil

First Course

Savoro (Corfiot) (VEGGIE – VEGAN – G/F – D/F – L/F)

Red mullet fillet | olive oil | vinegar | bay leaf | raisins | garlic | rosemary

OR

Burrata (VEGGIE – G/F)

Burrata / Cherry Tomato / Fresh Figs / Basil Pesto

Second Course

Kritharoto (D/F – L/F)

Orzo pasta | bisk | cherry tomatoes | crawfish | shrimps

OR

Giouvarlakia (D/F – L/F)

crawfish | shrimps | cod fish | rice | eggs and lemon sauce

Main Course

Beef fillet | Potato purée | king mushrooms | red wine sauce

OR

Veal cheeks | Potato puree | king mushrooms | red wine

sauce OR

Red snapper

Parsnip puree | baby vegetables | lemon & honey sauce

OR

Moussaka (VEGGIE – VEGAN – G/F – D/F – L/F)

Aubergine | minced vegetables | potatoes | vegan bechamel (oat milk)

or

Gemista (Stuffed tomato) (VEGGIE – VEGAN – G/F – D/F – L/F)

Tomato | Rice | Herbs | Fresh tomato sauce