

Aurora

WELCOME

Selection of Bread rolls accompanied with Tapenade (olives, capers & anchovies)
Extra Virgin Olive Oil & Butter

SOUP

Cream of Chick Peas with crispy spicy Salami & Rosemary infused Olive Oil

Cream of Tomato with Basil

APPETIZER

Tuna fish Carpaccio with Passion fruit “Leche de Tigre”, fresh Lime juice & Chili Olive Oil

“Spanakorizo” (Spinach Risotto) with local Capers & Feta Cheese Mousse

SALAD

Gem Lettuce, Radiccio & Citrus Vinaigrette salad, served with traditional
“Pitaroudi”(Chick peas’ pattie) & Greek Yogurt

Baby Spinach & Basil leaves Salad, with Goat’s white soft Cheese, Hazelnuts, Sesame Oil
& Raspberry’s Vinaigrette

MAIN COURSE

Ravioli, stuffed with Anthotiro Cheese (white & low in Salt), served with creamy
Parmesan Cheese sauce & Aromatic local Herbs

Sea Bass fillet with smoked Celery Root puree, garnished with Green Peas, local Herbs &
Extra Virgin Olive Oil with Lemon

Chicken fillet with with Okra & “Kalamon” Olives

Traditional Lamb, Slow Cooked & wrapped in Paper, with Baked Potatoes, “Ladotiri”
(Cheese with Olive Oil) & Sun Dried Tomatoes

Tender Beef, cooked with Artichoke hearts & Lemon, served with “Skioufikta” Pasta
& Shiitake Mushrooms

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DESERTS

Chocolate Tart with Coffee Extract

Lemon Pie

Choux with Cocoa & Cream of Hazelnut Praline

KIDS MENU

Pasta with Bolognaise or Napolitaine Sauce

Home Made Chicken nuggets with French fries

Pizza Margarita

Pizza Special

Ice Cream



Prices Include VAT & Other Taxes
Αγορανομικός Υπεύθυνος Γερεονικόλας Νίκος