

PERIPOUS

seaside restaurant

Homemade white sourdough bread

Homemade sourdough bread with carob syrup 3,00 €

Olive oil

Salads

Green salad [VG, GF] 11,00 €
avocado, anthyros soft cheese, pickled carrots, almonds, carob honey dressing

Beetroot Salad [VG, GL] 11,00 €
roasted beetroots, chards, orange, mizithra soft cheese, walnuts

Grilled Vegetables [VG, V] 11,00 €
mushroom puree, hazelnuts, balsamic vinegar

Tuna [GF] 14,00 €
cauliflower, cherry tomato, kale, avocado cream

Starters

Oysters [LF] price per piece 4,00 €
citrus sauce, cucumber, ginger

Sea Bass Tartare [LF, GF] 12,00 €
lettuce, chilli, local herbs sauce

Catch of the day Carpaccio [LF] 13,00 €
pickled zucchini flower, garlic sprouts

Fava beans puree [GF, LF, V] 9,00 €
roasted almonds, parsley oil

Brioche bread with Crayfish 13,00 €
leek with bacon, hollandaise sauce

Grilled flying Squid [GF] 12,50 €
fennel puree, fresh herbs, green apple

Grilled Octopus [GF] 15,00 €
chicpeas puree, sundried tomato cream,

Grilled Eggplants [LF, V] 12,50 €
chickpeas bolognese, red bell pepper cream, deep fried mushrooms

Black Angus short ribs 15,00 €
staka, fig marmalade

Main Courses

Papardelle 19,00 €
homemade Papardelle fish fillets, prawns

Deep fried Cod fillet 22,00 €
Taramosalata, beetroot textures

Catch of the day sauté [GF, LF] 27,00 €
cauliflower puree, cooked stamnagathi greens, mussels sauce

Cod fillet grilled 22,00 €
celeriac purée, carrot, fennel and fish sauce

Ravioli stew 19,00 €
rabbit "stifado", shallots

Chicken fillet 16,00 €
brown mushrooms, gravy sauce, carrot purée

Lamb 21,00 €
smoked leek, onion foam, vine leaf, lamp sauce

Hanger steak 31,00 €
crispy potato, shimeji mushrooms, demi glace sauce

Desserts

Tiramisu 8,00 €

Milk Chocolate mousse 9,00 €
peanut biscuits, caramel sauce, Madagascar vanilla ice-cream

Pistachio cream 9,00 €
fresh fruits, puff pastry

Lemon 9,00 €

Selection of homemade Ice-cream (scoop) 3,00€

LF Lactose Free | V Vegan
VG Vegetarian | GF Gluten Free