

PERIPOUS

seaside restaurant

Homemade bread,
"Taramosalata"(white fish roe dip) 3,00 €

Salads

Green salad [VG, GF] 13,00 €
*avocado, anthotyros soft cheese,
pickled carrots, almonds, carob honey dressing*
Grilled Vegetables [V] 12,00 €
mushroom purée, hazelnuts, balsamic vinegar
Fish Salad [GF] 17,00 €
vegetables, steamed fish, potato cream

Starters

Oysters [LF] price per piece 5,00 €
citrus sauce, cucumber, ginger
Fish tartare 14,00 €
cold butter sauce, dill, rice croquette
Catch of the day Carpaccio [LF] 14,00 €
pickled zucchini flower, oil and lemon, soy
Marinated catch of the day [LF, GF] 14,00 €
*chili oil, herring eggs,
red cabbage dressing, smoked olive oil*
Fava beans puree [GF, LF, V] 10,00 €
roasted almonds, parsley oil
Brioche bread with Crayfish 16,00 €
leek with bacon, hollandaise sauce
Smoked fish of the day [GF] 17,00 €
bean purée, pickled onion, confit cherry tomatoes
Grilled Octopus [GF] 18,00 €
chickpeas purée, sundried tomato cream,
Grilled Eggplants [LF,V] 14,00 €
*chickpeas bolognese, red bell pepper cream,
deep fried mushrooms*
Black Angus short ribs 18,00 €
staka, fig marmalade

Main Courses

Papardelle 22,00 €
*homemade Papardelle
fish fillets, prawns*
Catch of the day steamed [GF] 32,00 €
potato, cabbage, wine sauce with capers
Cod fillet grilled [GF] 27,00 €
celeriac purée, carrot, fennel, turnip, fish sauce
Deep fried Cod fillet 26,00 €
white fish roe with black garlic, beetroot textures
Chicken Terrine [GF] 19,00 €
burnt carrot purée, mushrooms, gravy sauce
Hanger steak 36,00 €
*crispy potato, shimeji mushrooms,
demi glace sauce*

Desserts

Tiramisu 9,00 €
Hazelnut 10,00 €
*milk chocolate mousse, hazelnut praline,
Madagascar vanilla ice cream*
Pistachio cream 10,00 €
fresh fruits, puff pastry
Passion fruit mousse 10,00 €
mango compote, basil sorbet
Selection of homemade Ice-cream (scoop) 4,00 €

V Vegan LF Lactose Free
GL Gluten Free VG Vegetarian