

PERIPOUS

seaside restaurant

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

Salads

Greek salad [GF] 13,00 €
*myzithra soft cheese, tomato, cucumber,
onion, olives, slipper, capers*
Green salad [VG, GF] 13,00 €
*avocado, anthotyros soft cheese,
pickled carrots, almonds, carob honey dressing*
Strawberry Salad [VG] 14,00 €
*cherry tomatoes, spearmint pesto,
feta cheese cream, lime*
Fish Salad [GF] 17,00 €
vegetables, steamed fish, potato cream

Starters

Oysters [LF] price per piece 5,00 €
citrus sauce, cucumber, ginger
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
Shrimps of the valley [GF, LF] 17,00 €
tomato cream, lime, fried quinoa
Brioche bread with Crayfish 16,00 €
leek with bacon, hollandaise sauce
Grilled Octopus [GF] 18,00 €
chickpeas purée, sundried tomato cream
Steamed Mussels [LF, GF] 15,00 €
tomato, white wine, garlic, leek
Amaranth local greens [LF, V] 14,00 €
*celeriac cream, grilled zucchini,
deep fried zucchini flower*
Grilled Squid 15,00 €
spinach, fennel, green olives
Catch of the day Sheftalia [GF] 15,00 €
*pickled onion, tomato,
yoghurt flavored with local herbs*
Black Angus short ribs 18,00 €
staka, fig marmalade

Main Courses

Papardelle 22,00 €
*homemade Papardelle,
fish fillets, prawns, mussels*
Orzo pasta with fresh lobster 38,00 €
cherry tomatoes confit, saffron, basil
Catch of the day sauté 32,00 €
*amaranth local greens, zucchini,
fish sauce with rosemary*
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
Catch of the day grilled [GF, LF] 90€/kg
steamed vegetables, lemon-olive oil sauce
Chicken Terrine [GF] 19,00 €
burnt carrot purée, mushrooms, gravy sauce
Hanger steak 36,00 €
*crispy potato, shimeji mushrooms
demi glace sauce*

Desserts

Tiramisu 10,00 €
Passion fruit mousse 11,00 €
mango compote, basil sorbet
Pistachio cream 11,00 €
fresh fruits, puff pastry
Hazelnut 11,00 €
*milk chocolate mousse, hazelnut praline,
Madagascar vanilla ice cream*
Selection of homemade Ice-cream (scoop) 5,00 €

GF Gluten Free LF Lactose Free
V Vegan VG Vegetarian