

PERIPOUS

seaside restaurant

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

Salads

Green Salad [VG, GF] 14,00 €
*avocado,anthotyros soft cheese,
pickled carrots,almonds,carob honey dressing*

Fish Salad [GF] 18,00 €
vegetables,steamed fish,potato cream

Fennel Salad [GF,VG] 14,00 €
*green apple cream,fennel marmelade,celery,
turnip,orange,pine nut*

Starters

Oysters [LF] price per piece 6,00 €
*cucumber/celery juice,bread crumbs,
furikake,chili*

Carpaccio [LF,GF] 15,00 €
catch of the day,lemon gel,thyme,kritamon

Sashimi [LF, GF] 15,00 €
*catch of the day fire cooked,burnt citrus sauce,
chili,leek,chives*

Hummus [V,GF] 11,00 €
fried chickpeas,salsa verde,fresh herbs

Brioche bread with Crayfish 17,00 €
leek with smoked pork,hollandaise sauce

Grilled Octopus [LF,GF] 19,00 €
*fava beans,burnt carrot puree,
capers,fresh herbs*

Seasonal Cretan Greens [V,GF] 11,00 €
tomato cream,fresh herbs

Short ribs 19,00 €
*potato puree,cured egg yolk,
beef mushroom sauce*

Main Courses

Tagliolini 24,00 €
*homemade tagliolini
fish fillets,shrimps*

Catch of the day Steamed [GF] 34,00 €
"bianco" sauce,potato,local greens,parsley

Catch of the day Grilled [LF,GF] 30,00 €
smoked mussel broth,vegetables,safran,mussels

Deep fried Cod fillet 28,00 €
beetroot textures,white fish roe with black garlic

Chicken Thigh 22,00 €
white parsley sauce,potato,chives

Lamb [GF] 28,00 €
*potato terrine,egg-lemon sauce,
mizithra soft cheese,pickled mustard seeds*

Beef Steak 38,00 €
celeriac textures,caramelized hazelnut,beef sauce

Desserts

Tiramisu 11,00 €

Pistachio cream 12,00 €
fresh fruits,puff pastry

Milk chocolate mousse 12,00 €
*caramelized peanut,caramel toffe
Madagascar vanilla ice cream*

Selection of homemade Ice-cream (scoop) 5,00 €

V Vegan LF Lactose Free
GF Gluten Free VG Vegetarian