



## **MENU 4**

### **APPETIZERS: (Per 4 people)**

- Tomato balls (local specialty)
- Smashed Bean's local with onion and olive oil (local specialty)
- Fish egg salad with smashed potatoes
- Grilled Octopus
- Fried eggplant and fried zucchini
- Baby squids fried
- Shrimps boiled with sauce of oil and lemon
- Smoked trout with onion, parsley and lemon
- Stewed mussels quenched with ouzo, tomato, celery

### **SALADS: (For 4 persons)**

- Seasonal salad mixed "Gardener" (lettuce, cabbage red and white carrot, red, roka with sauce of balsamic) or
- Roca parmigiano (roka, parmesan, nuts, sun-dried tomato, sauce balsamic with honey)

### **MAIN DISH:**

- Lamp "kleftiko" with vegetables and cheese or
- "Pyrgos Special" pork fillet stuffed with mushrooms, cheese, peppers, mustard and Chef's sauce
- Gild head bream served with boiled potatoes and chicory and sauce of oil and lemon
- Variety of boiled vegetables (vegetarian)

### **DESSERT:**

- Wedding cake which you will bring us
- Fresh season's fruits or handmade traditional sweets

### **DRINKS: Extra**

### **Price per person:**

The price includes white chair covers, table cloths and cloth towels.

If you wish any further suggestions, we realize them!