

en kai pan



restaurant menu

Appetizers

"Perikafti" bread

with grilled vegetables from our garden,
pearls of olive oil and fleur de sel

Eggplant salad

with tobacco aroma, roasted pine nuts,
"Katiki Domokou" (Greek cheese) and crispy
"Rhodian ladopittakia" (pickle from colorful
peppers, balsamic pearls, parsley oil)

Zucchini croquette

with Philadelphia cream with dill herb and
Florinis pepper gel

Cheese Dynamic Silence Trilogy

Philadelphia cheese flute rolled in pastry
sheet with cream of herbs, cold cheese ball
with feta cheese and poppy seed, Greek
feta cheese saganaki style fried with flour,
bread crumbs, served with honey and
sesame seed



Appetizers

Fried mushrooms

with Dijon mustard, thyme, black garlic and truffle

Savory mille-feuille

with goat cheese cream and kumquat sweet spoon

Squid

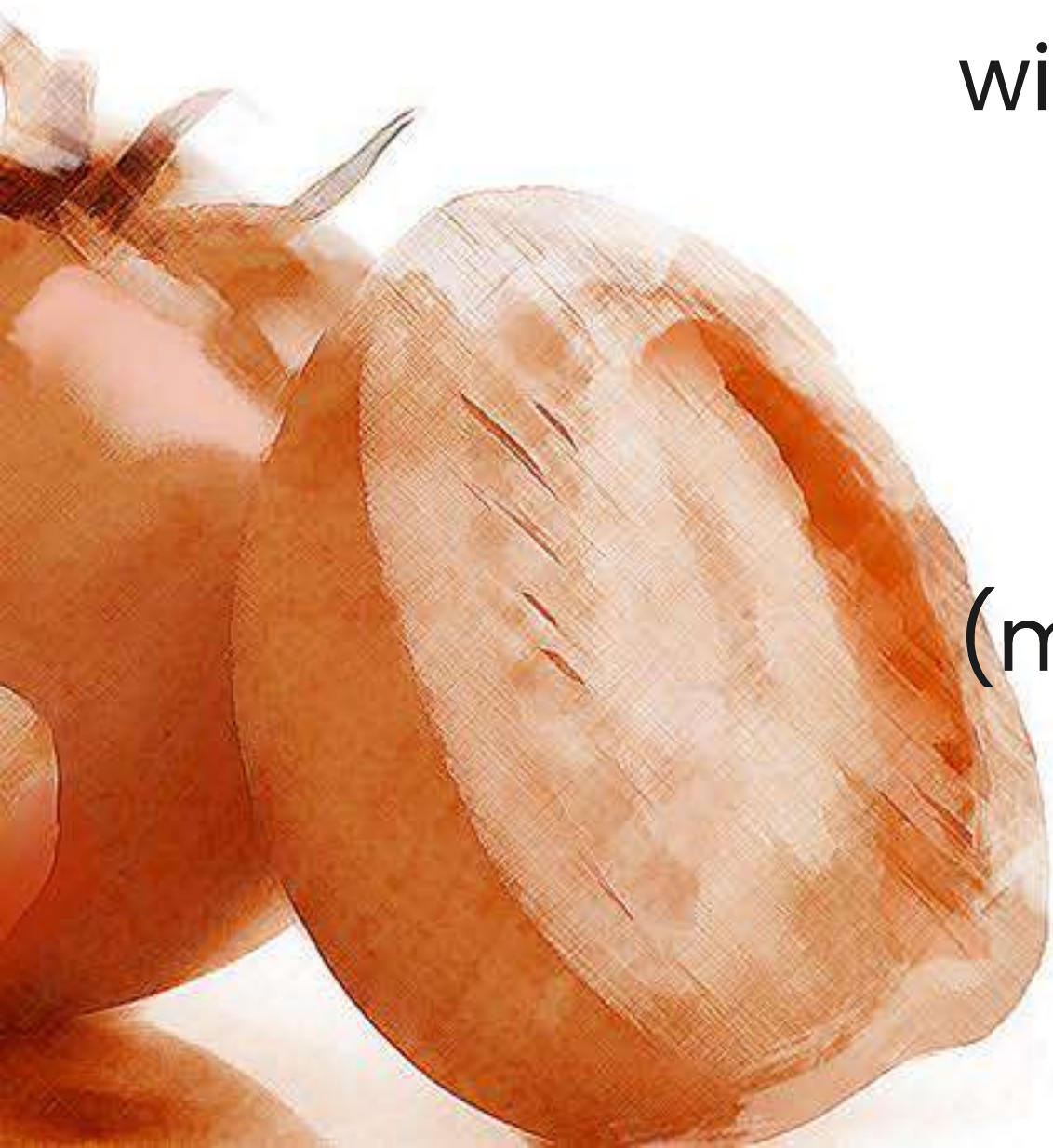
with herb lemon & oil sauce, chili oil and iced feta cheese

Grilled octopus

with black-eyed beans and olive ground
(bean cream, Piazza beans)

Sea

(mussels, shrimps, baby crabs, scallops)



Salads

Greek

with cherry tomatoes, cucumber, onion, color-mixed peppers, feta cheese, caper leaves and olive breadcrumb

Tuna

with crispy salads, pickled zucchini, roasted sesame, cucumber flakes and sweet chili sauce dressing

Wild Arugula

with quinoa, passion fruit, kumquat, musk lemon, caramelized hazelnut and hazelnut pesto

Pear

with San Michalis cheese, beetroot, grated walnut and white balsamic vinaigrette



Pasta and Risotto

Lobster linguine

Gnocchi

with tomato sauce, bocconcini cheese and basil

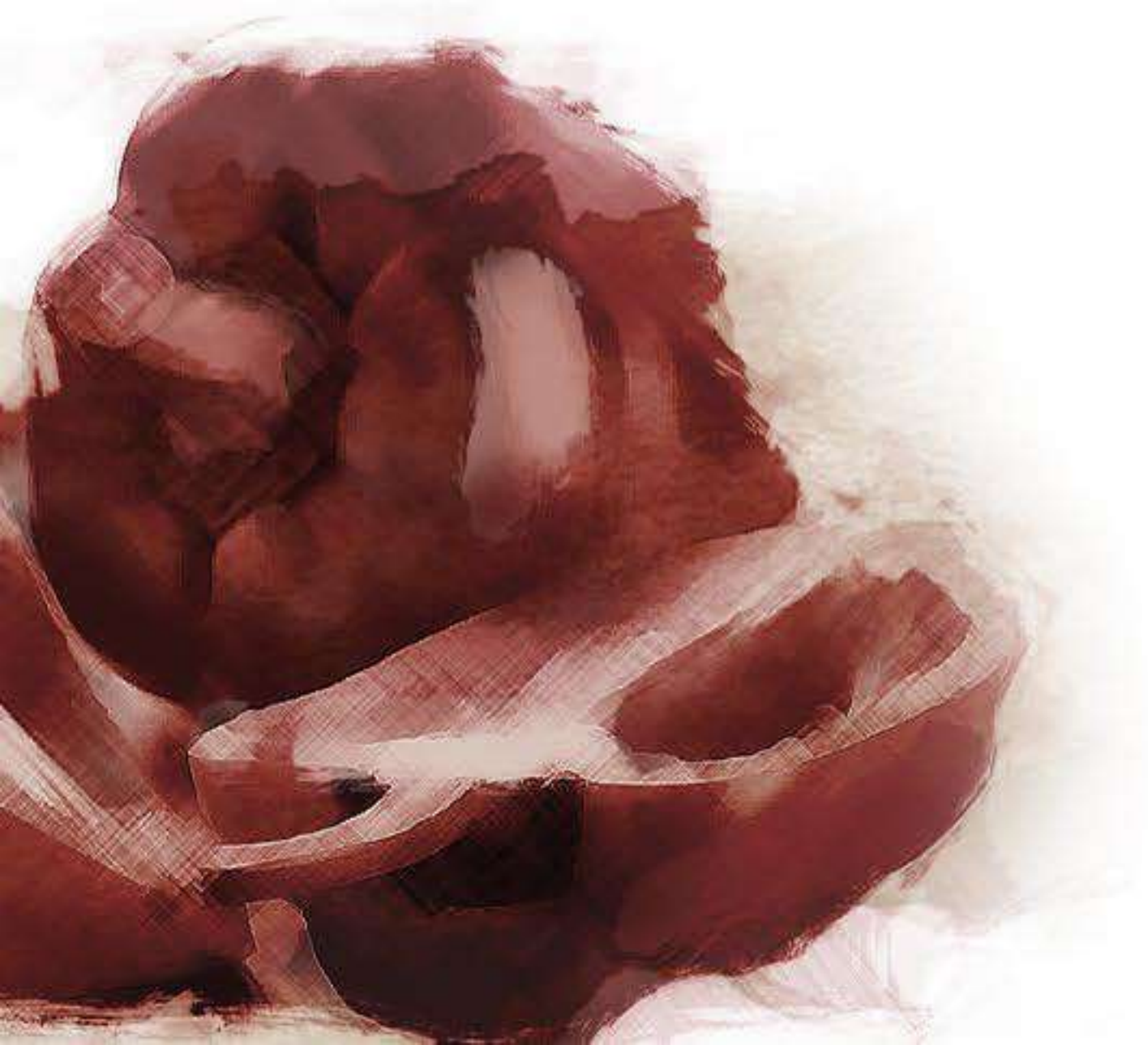
“Cretan Skioufihta” pasta

with beef stew and Xinomyzithra (sour Myzithra cheese)

Stuffed risotto

Mushroom risotto

with truffle



Meat main dishes

"Vine grower's lamb"
with baby potatoes

Black Angus Rib-Eye tagliata
with glazed baby carrots, potato cream with
truffle and wild arugula (chives, chive oil)

Chicken
with sweet potatoes, dates and lemon
sauce (sweet potatoes mash, baked sweet
potatoes)

Pork tenderloin
with burnt leek mash, leek straw, apple
chutney and coriander oil



Cooked main dishes

Moussaka

Slow-cooked lamb shank
with orzo and feta cheese

Ossobuco

with mashed potatoes and gremolata

Fish main dishes

Croaker

with wild boiled greens and vegetables
(baby carrot, parsley oil, caramelized
fennel)

Sea bream fricassee

