

BRATSERA RESTAURANT MENU

SNACKS

<i>Club sandwich with Smoked Pancetta and freshly fried potato cubes</i>	€11.00
<i>Multigrain seeded bread with smoked Salmon and cream Cheese</i>	€8.00
<i>Pastrami sandwich with caramelized onions, pickles and mustard mayonnaise</i>	€8.00
<i>Scrambled eggs with sour cream and caramelized onions</i>	€8.00
<i>Valrhona chocolate beverage with cereal, dried fruit and nuts</i>	€9.00

APPETIZERS

<i>Tiny whole fried shrimp* with tartar dip</i>	€10.00
<i>Saganaki (pan sautéed) octopus* with Florina red Peppers, Feta cheese, ouzo and boukovo</i>	€10.00
<i>Meat balls served with herb flavored yogurt dip</i>	€8.00
<i>Beef Carpaccio with Messinian "parmesan" with Truffle oil, lime and mustard seed dressing</i>	€14.00
<i>Crispy Bruschetta filled with flavored cream cheese and smoked salmon</i>	€7.00
<i>Crispy Bruschetta filled with pastrami and caramelized onions</i>	€6.00

SALADS

<i>Beetroot salad with green apple and walnuts</i>	€10.00
<i>Greek salad with cherry tomatoes, Greek bread rusks, feta and caper leaves</i>	€9.50
<i>Green salad with almonds, rapeseed vinaigrette, manouri and crispy prosciutto</i>	€11.00
<i>Potato salad with smoked codfish, peas and rocket</i>	€10.00
<i>Oriental salad with tomatoes, cucumbers, walnuts and Pomegranate sauce</i>	€10.00

All our salads are made with pure virgin olive oil.

PASTA and RISOTTO

<i>Octopus* orzo risotto with fennel, fresh tomato, thyme and oregano</i>	€13.00
<i>Cretan penne with caramelized onion</i>	€9.00
<i>Risotto with calamari* and ginger</i>	€14.00
<i>Linguine with fresh tomato sauce and basil</i>	€9.00

SEAFOOD

Salmon with Lemon pepper and orange served with rice €17.00

Grilled shrimps in lemon and olive oil dressing served with couscous* €20.00

MEAT and POULTRY

Special Chicken Souvlaki served with potatoes €14.00

Beef Burger patty served with coleslaw and chips €14.00

Marinated chicken breast served with salad €13.00

Boneless rib-eye served with sautéed asparagus, carrots and mushrooms (for two persons) €30.00



DESSERTS

<i>Lime pie with lemon paste</i>	€8.00
<i>Walnut cake glazed with tahini chocolate and ice cream with chopped dried figs</i>	€9.00
<i>Chocolate soufflé with vanilla ice-cream</i>	€10.00
<i>Chocolate almond dust with mango sorbet topped with fruit sauce</i>	€10.00
<i>Chef's Millefeuille</i>	€8.00
<i>Ice cream (scoop): Belgian chocolate, Madagascar Vanilla , Mastixa and pink pepper, Pistachio, Sorbet Mango</i>	€4.00
<i>Fresh Seasonal fruit</i>	€9.00

Bread and dip per person: €2.00

We use only the best quality fresh foods and ingredients available and therefore apologize if we are unable to grant your request due to lack of fresh products.

**Refers to frozen ingredients used*

*Prices include all the legal charges.
Service is not included.*

Liable to market police: Christina Nevrou

SERVICE HOURS: **08.00 – 11.00 Breakfast Buffet**
 11.00 – 23.30