

APPETIZERS

Santorini Fava Bean Purée

With smoked mackerel, fried kritamos fennel,
caramelized onions and dill oil

18.00€

Eggplant

Grilled with feta cheese, tomato and oregano

14.50€

Marinated Anchovies

Marinated with citrus and rose ground pepper

18.00€

Homemade Meatballs

Served with French fries and yogurt dip

17.50€

APPETIZERS

Steamed Mussels

Scented with Halkidiki's tsipouro

18.00€

Monkfish White Saganaki

With onion juice mustard and fennel

19.50€

Deep Fried Squid

Served with lemon dip

17.50€

Fried Stathori's Farm "Agiotiri" Cheese

Served with watermelon marmalade and black sesame

16.50€

APPETIZERS

Peinirli

Stuffed with Macedonian kaseri cheese, truffle and egg

18.50€

Octopus Croquettes

Served with tartar dip

19.00€

Grilled Sardines

Grilled on lemon leaves and scented with peppermint lemon olive oil

sauce

17.50€

Fried Zucchini

Served with tzatziki sauce

16.00€

SALADS

Greek Salad

Juicy tomatoes, cucumber, peppers, feta cheese,
onion, fresh oregano and extra virgin olive oil

14.50€

Rocket Salad

Roasted peaches, pine seeds, Limnos' 'Melichloro' cheese
and apple vinegar vinegrette

17.000€

Kritamos

Cherry tomatoes, Halkidiki's olives, barley rusk,
Stathori's Farm 'Petroto' cheese and caper dressing

16.00€

MAIN COURSES

Linguini Vongole

Scented with ginger, coriander and fresh tomato
29.00€

Octopus Orzo Pasta

Traditional monastic recipe from Mount Athos
27.00€

Pan-Fried Pork

With lemon and thyme. Served with Greek wedges potatoes
24.00€

Skewer with Chicken

With lime-lemon verbena pesto sauce. Served with baby vegetables
22.00€

MAIN COURSES

Rib Eye Ω3 Tagliata

Served with tomato confit and refreshing green salad
36.00€

GRILLED CATCH OF THE DAY

Seabass, Dorado, Grey Snapper

Served with grilled vegetables and tomato
98.00€/kg

Grilled Prawns

Served with grilled vegetables and tomato
98.00€/kg

GRILLED CATCH OF THE DAY

Calamari

Grilled and served with grilled vegetables and tomato
62.00€/kg

Lobster

With pasta or grilled with aromatic butter
140.00€/kg

DESSERTS

Eagles Palace 'Tapsato'

Served with 'kaimaki' ice cream

10.00€

Choco Pie

With liquid chocolate and ice cream

10.00€

Ice Cream

Belgian Chocolate with Choco Chips

Madagascar Vanilla

3.50€ per scoop

Fruit Salad

10.00€

Annex II outlines the 14 allergens (and products thereof) that can cause allergic symptoms:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats.
 2. Eggs and Egg products
 3. Fish
 4. Peanuts
 5. Soybeans
 6. Milk (including lactose)
7. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
 8. Celery (including celeriac)
 9. Mustard
 10. Sesame
11. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit
12. Crustaceans for example prawns, crabs, lobster, crayfish
13. Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
 14. Molluscs like, mussels, whelks, oysters, snails and squid

All prices include VAT and municipal tax