

Dinner Menu

2019

STARTERS

AVOCADO TARTARE

with bacon and pumpkin seeds
9€

MOUSAKA ROLLS

gratin with sheep's milk yogurt
9€

CRETAN CHEESES TART

mint and lamb comfit in extra virgin olive oil
13€

SPINACH PIE IN A SALAD

green salad with spinach, feta cheese, crispy filo
8€

GRILLED SQUID

on tabbouleh salad
12€

FRESH TUNA TARTAR

smoked bottarga cream
12€

SUMMER VEGETABLES

Mitzithra Cretan soft cheese in thyme and nut crust
8€

“SAGANAKI” FRIED CRETAN GRUYERE AND TIROMALAMA CHEESE

mint pesto and bitter orange jam
10€

AVOCADO SALAD, STAMNAGATHI GREENS, ROCKET

orange fillets and citrus fruits vinaigrette
9€

MAIN COURSES

RISOTTO

shrimps, mussels and squid

14€

FRESH TUNA FILLET

grilled zucchini, purslane & sweet red pepper chutney

18€

SEA BASS FILLETS

extra virgin olive oil sauce and mashed baked potatoes

18€

ORGANIC PORK STEAK

spicy tomato sauce and stamnagathi greens

14€

LAMB

on mashed artichoke and honey glazed onions

15€

RIGATONI IN ZUCCHINI CREAM

shrimps and zucchini flowers

14€

CHICKEN FILLET

on grilled vegetables and tzatziki with avocado

13€

PICANHA BLACK ANGUS

sautéed potatoes and green salad

22€

FILLET MINION

sautéed potatoes and green salad

24€

LINGUINE

with sea food

14€

PASTA WITH GRUYERE CREAM

crispy pork belly, baked vegetables and pine nuts

12€

DESSERTS

DARK CHOCOLATE CAKE

framboise sauce and vanilla ice cream
7€

WHITE CHOCOLATE CREAM

caramelized baklava filo with sesame
7€

LEMON TART

caramelized hazelnuts and sorbet strawberry
7€

For more information visit the official website:

www.mamasdinnerkaliviani.com