



*KITCHEN CLUB*

# DINNER MENU

Taking inspiration from the local tradition of sharing and gathering, our menu features inspiring twists on delicious dishes from Greece and its Mediterranean neighbours, plus tasty fare from the charcoal grill.

From healthy to indulgent offerings, our focus is on fresh and high quality ingredients, most sourced from the island's own producers.

*Enjoy!*



*APPETISERS*

## **SELECTION OF MEZEDES**

Meze is a collection of appetisers  
and a big part of the dining  
experience in the Eastern  
Mediterranean and Mid East regions.

The word “Meze” means “Taste”  
and / or “Snack”. Mezes are perfect  
for sharing with friends,  
both old and new.

APPETISERS

## SELECTION OF MEZEDES

### FRESH TZATZIKI

flavoured with garlic  
and fresh dill

### MANNITES

fried mushrooms with onions  
flavored with cumin

### MELITZANOSALATA

smoked eggplants, anothyro  
sheep's milk fresh cheese, pine  
nuts & onions

### OVEN-BAKED FETA OF EPIRUS

feta wrapped in baking paper  
and cooked with fresh tomato,  
bell pepper & chili

### YIAPRAKIA

stuffed vine leaves with  
rice & fresh herbs with strained  
yoghurt dip

### GRILLED FORMAELLA OF ARACHOVA

semi-hard sheep's milk cheese  
topped with tomato marmalade &  
chili

### TRUFFLED FRENCH FRIES

topped with talagani semi-hard  
cheese & Kozani's fresh  
truffle zest

### FETA LADORIGANI

feta from Epirus, extra virgin  
olive oil & fresh oregano

APPETISERS

## MEZEDES FROM THE SEA

### MARINATED MACKEREL

fresh mackerel fish marinated  
in extra virgin olive oil,  
fresh herbs, spices & served  
with samphire

### PILAF SUSHI

a Middle-eastern version of  
Japanese maki rolls with marinated  
octopus & pilaf rice

### GRILLED OCTOPUS

with olive oil & fresh herbs

### OVEN-BAKED SMOKED HERRING

with extra virgin olive oil

APPETISERS  
**SALADS**

**GREEK SALAD**

tomatoes, onions, capers,  
Kalamata olives, Rhodian olive  
oil rusks, anchovies

**SPANAKOTYROPITA**

fresh spinach, feta cheese  
from Epirus, crunchy phyllo  
crust & herbs

**FRESH GREENS**

with goat cheese, prosciutto  
from Evrytania & grilled  
country bread

**ROCKET & DUCK**

rocket, duck fillet, smoked  
mayonnaise & orange dressing

**ARABIC FATTOUSH**

crispy pita bread, cherry  
tomatoes, mint & Arabic  
sumac spice

**PELOPONNESIAN  
SALAD**

with Corinthian raisins,  
smoked pork "Syglino" from  
Mani & katiki  
fresh cream cheese

The background features a light gray grid pattern. Large, dark silhouettes of palm fronds are positioned in the top right and bottom left corners. A thin, vertical red line runs along the right edge of the page.

*KITCHEN CLUB*

# MAIN DISHES & DESSERTS

Let us tempt you with sumptuous meats and straight-from-the-sea delights, all grilled to perfection. Pasta lovers are indulged with rich or light variations, all homemade with lots of love.

And for a sweet finish, try our delectable desserts.

KITCHEN CLUB

# PASTA & RISOTTO

## **MATSI PASTA FROM ARCHAGGELOS VILLAGE**

with slow-cooked duck ragu dressed  
with truffle oil

## **XEROHIMISTA**

spaghetti with goat cheese &  
brown butter

## **MOUNTAIN & SEA**

linguine with mussels, scallops &  
mushrooms

## **ORZO PASTA**

with baby squid, smoked eel,  
parmesan biscuit, hazelnut oil

## **RISOTTO**

with Greek coffee & fresh  
myzithra cheese

## **TRAHANOTO RISOTTO**

sweet frumenty with slow-cooked  
lamb shank in tomato sauce

KITCHEN CLUB

# GRANDMA'S RECIPES

## **SPETSOFAI**

traditional sausage stew from  
Thessaly with bell peppers from  
Florina

## **VEAL CHEEKS**

slow-cooked veal cheeks with sweet  
red wine "Mavrodaphne of Patras"  
glaze & polenta

## **MOUSSAKA**

layers of eggplants, potatoes,  
minced beef & béchamel

## **STIFADO BEEF STEW**

slow-cooked beef cooked in red  
wine with sweet onions,  
nutmeg & cinnamon



KITCHEN CLUB

# PYROSTIA / FROM THE GRILL

THE FISH MARKET

## THE DAY'S CATCH

fresh from the sea and caught  
by local fishermen  
per kilo/market price

## JUMBO SHRIMP

over-sized shrimp

## GRILLED LOBSTER

dressed with olive oil & fresh herbs  
per kilo/

## LOBSTER PASTA FOR 2

linguine with fresh tomatoes,  
extra virgin olive oil & fresh herbs

## TUNA FILLET

served with a warm  
Mediterranean salad

BUTCHER'S CORNER

## CHICKEN ROLL

grilled chicken rolled up  
with herbs

## FRENCH CUT LAMB CHOPS

tender lamb chops marinated in  
olive oil & fresh herbs

## PORK FILLET SOUVLAKI

traditionally grilled with  
spices & vegetables

## COUNTRY-STYLE SAUSAGES

from Empona village with a unique  
blend of spices

KITCHEN CLUB

# PYROSTIA / FROM THE GRILL

## RIB-EYE STEAK

prime cut beef steak  
300gr

## T-BONE STEAK

prime cut beef steak  
matured for 40 days  
900gr

## T-BONE "TOMAHAWK" STEAK

an extra large prime cut beef steak  
1100 - 1300gr

## BEEF TENDERLOIN FILLET

the most tender cut of beef

## GYROS

traditional pork gyros served with  
tzatziki, grilled pita bread & french fries

## MIXED GRILL TO SHARE FOR 2

variety of grilled meats served with  
tzatziki, grilled pita bread & french fries

---

## SAUCES

- Sauce made from a variety of crushed peppers
- Gravy with rosemary and crushed garlic
- Oil, lemon, mustard and oregano sauce
- Homemade barbeque sauce

## SIDE DISHES

- Baby potatoes
- Grilled vegetables
- Mashed carrot
- Steamed, mixed white and wild rice



KITCHEN CLUB

# DESSERTS

## KATAIFI

shredded phyllo pastry topped  
with pistachios from Aegina,  
kaimaki ice cream & grape molasses

## KORMOS

cocoa, dried figs & Souma  
eau de vie

## SIROPIASTA

traditional Greek phyllo pastries  
with dried nuts & honey syrup

## SEASONAL FRUIT SALAD

with lemon sorbet topped with  
basil & lime syrup

---

# ICE CREAM & SORBET

- Madagascar Vanilla
- Valrhona Jivara Chocolate
- Kaimaki milk ice cream with salep
- Loukoumi turkish delight & Roses
- Lemon Sorbet
- Strawberry Sorbet sugar-free
- Greek Frozen Yoghurt low fat

KITCHEN CLUB

# DESSERT WINES

## MUSCAT DE RHODES CAIR

Muscat Trani, Rhodes

## MUSIC OF THE SPHERES VAKAKIS

Fokiano, Samos

## SAMOS ANTHEMIS EOSS SAMOS

Muscat of Samos

## MAVRODAPHNE RESERVE ACHAIAS CLAUSS

Mavrodaphne of Patras

## VINSANTO BOUTARIS

Assyrtiko, Athiri, Aidani, Santorini

KITCHEN CLUB

# DIGESTIVES

## EAU DE VIE

Muscat Hamburg Distillage Tsililis | Trikala

Dark Cave 5 y.o. Tsililis | Trikala

## DIGESTIVES

Tentoura "Kastro", Amaro Averna

Jägermeister, Fernet Branca, Underberg

Benedictine

## METAXA

Metaxa 5\*, Metaxa 7\*, Metaxa 12\*

## COGNAC

Martel V.S.

Remy Martin V.S.O.P.