



*Periyali*



## DINNER MENU

### APPETIZERS

- Soupa Avgolemono** 7.00  
Rich chicken soup finished with egg and lemon
- Oktapodi Scharas** 12.00  
Octopus in red wine marinade over charcoal
- Calamarakia Tiganita** 9.00  
Crisp calamari with tossed salad greens, and caviar mousse
- Glikadakia** 10.00  
Sauteed sweet breads served over warm giant beans with natural sauce
- Sikotakia Me Fakes** 10.00  
Sauteed chicken livers served over warm lentils with onions and carrots
- Ortiki Me Spanaki Kai Agriomanitaria** 11.00  
Grilled marinated quail with fresh spinach and wild mushrooms
- Kotopoulo Souvlaki Me Maratho** 9.00  
Chicken and fennel brochette with eggplant and semolina salad
- Pestrofa Kapnisti Me Anitho** 10.00  
Smoked Trout in dill, scallion, lemon and olive oil marinade over mixed salad
- Spanakopita - Tiropita** 8.50  
Spinach and cheese pies
- Paradosiaka Orektika** 9.50  
Traditional Greek regional (vegetarian) appetizers on display
- Fava Me Kremidaki** 8.00  
Pureed yellow split peas with red onion, lemon and olive oil
- Gigandes Skordalia** 9.00  
Giant white beans and garlic sauce
- Taramosalata, Melintzanosalata, Tzatziki Salad, Skordalia** 10.00  
Caviar mousse, grilled eggplant puree, cucumber with yogurt dill and garlic sauce
- Horiatiki**  
Greek country salad  
Small 8.00 Large 12.00
- Anamikti**  
Mixed green salad 7.00
- Assorted Greek Cheese** 10.50

## MAIN COURSES

- Moscharaki Scharas me rigani kai Agriomanitaria** 24.00  
Grilled marinated medallions of veal with oregano and wild mushrooms natural sauce
- Souvlaki Arniso** 23.00  
Shish kebab of lamb grilled over charcoal
- Paidakia Thendrolivano** 29.00  
Lamb chops grilled over charcoal with fresh rosemary
- Fileto Scharas** 26.00  
Charcoal grilled filet mignon with brown butter garlic
- Sikoti Moscharisio Scharas** 21.00  
Grilled calves liver, with natural sauce and caramelized onions
- Kotopoulo Fournou** 19.00  
"Naturally farmed" roasted chicken with oregano and country rice
- Moussaka** 18.00  
Casserole dish with layers of eggplant, ground lamb, bechamel sauce
- Kouneli Stifado** 22.00  
Rabbit stewed in tomato with red wine and tiny onions
- Solomos Exochiko** 24.00  
Filet of salmon baked in fillo with spinach and feta cheese
- Tonos Sta Karvouna** 24.00  
Grilled Tuna with warm tomato, potato salad and horta
- Lavraki Plaki** 23.00  
Filet of stripe bass baked with tomato, vegetables and garlic
- Garides Santorini** 24.00  
Baked shrimp with tomato, scallion, brandy and feta
- Horta** 5.00  
Steamed greens with olive oil and lemon
- Our Dessert selection will be described by your waiter

15.00 minimum charge per person



