Starters
Seasonal Olive Oil Braised Vegatables
Bruschetta Plate
mushroom / dry meat and dry tomato / olive and feta cheese
Cheese Plate
gouda, parmesan, aged yellow cheese, smoked circassian cheese, walnut, apricot, chutney and crunchy
Beef Carpaccio
rocket, parmesan
Delicatessen Platter
dry meat, smoked antrecote, chutney, slice green apple and pickled silver onion
Appetizers
Stuffed Zucchini Flower (4 piece)
cottage cheese and pesto sauce
Grilled Oyster Mushroom
pan seared pepper
Grilled Hellim with Leaf Beet (2 piece)
tomato souce
Aegean Herbc Balls
aegean herbs, mushroom, saur dry tomato sauce

Grill Octopus

seasonal vegetables, olive and red kidney bean

Fried Crispy Shrimp

with sweet chili sauce

Salad
Greek Salad
feta cheese, cherry tomato, california pepper, capia pepper, parsley, cucumber and onion
Baby Spinach Salad
wheat, date, cherry tomato, hazelnut and pomegranate
Mediterranean Salad with Beetroot
mixed green, lentil, cottage cheese, walnut, dill
Toscana Salad
crispy mozarella, mixed greens and balsamic sauce
Daily Special Salad
please ask the waiter
Risotto and Pasta
Davioli with Spinach
Ravioli with Spinach sweet basil sauce or mushroom and creamy sauce
sweet busit stude or mushroom and creamy stude
Penne Siciliano
eggplant, tomato sauce and parmesan cheese

Porcini Risotto

Asparagus Risotto

Red Beet Risotto

red beet, marrow sauce and parmesan cheese

Main Course -

La Mahzen Meatball

smoked eggplant, grilled potato, meatball stuffed with cheddar and mozarella

Hamburger

beef patty, slice of smoked entrecôte, cheddar, caramelized onion served with french fries

Wiener Schnitzel

spicy lemon flavoured butter and coleslaw

Grilled Antrecote

fried potatoes and cafe de Paris sauce

Bodigo

whole - grain mashed potato puree and vegetables

Grilled Beef Tenderloin Medallion

220 gr tenderloin, served with baby potatoes and caramelized cabbage

Veal Cheek

walnut, spinach pureé

Grill Rock-Bass Fish

vegetables and butter lemon sauce

Surf 'n' Turf with Lamb Shank

lamb shank, shrimp and tortilla

Dallas Steak (350 gr.)

cauliflower and jerusalem artichoke pureé P.S. only served medium rare

Desserts	
Pumpkin Cremè Brûleé	
Cheesecake	
lemon sauce	
Chocolate Mahzen Cake	
milk jam sauce	
Panna Cotta	
fresh mint, oreo and raspberry sauce	
Fruits Magnolia	
Drinks	
DI VIVIOS	
Non - Alcoholic Beverages	
S. Pellegrino	
Hot Beverages	
Turkish Tea - Herbal Tea	

Turkish Coffee