

## **VOLKAN DINNER**

Homemade Sourdough Bread served with Kalamata olives & Extra virgin Olive Oil

### **STARTERS**

Spicy carrot and feta mousse/ pickled carrot/ served with potato chips

Smoked glazed eggplant/ Roasted sesame seeds/ cherry tomato/ colliander/ chili broth

Graviera cheese in crispy "Kantaifi" / Homemade cheese of the day / Cured egg yolk/ Spicy honey

Octopus/ Burnt shallots / Squid ink tuille/ Vinsanto sauce

Oven baked potato/ Beef ragout/ Smoked staka cream / Herb butter

Caramelized onion in crunchy Phyllo pastry/ Arugula/ Goat cheese mousse

### **SALADS**

Tomato salad

Local cherry tomato/ Tomato sauce/ Spring onion/ Garlic/ Tomato meringue/ Xigalo from Sitia

Beetroot salad

Beetroot tartare/ Coconut yogurt/ Mint/ Orange/ Grilled corn / Pickled beetroot

Wild greens salad

Seasonal wild greens/ Tzatziki dressing/ smoked mussels

## **MAIN COURSE**

### Chicken Filet

Stuffed with asparagus and thyme graviera /Greek prosciutto / lemon & thyme gel / parsnip puree/ toasted hazelnuts/ truffle chicken jus

### Pork Belly

Caramelized pork belly/ Potato risotto / Burnt leek/ Celeriac root sauce / Apple and carrot compote

### Rib-Eye

Smoked glazed salsify / Salsify chips/ Orange, beef & dill sauce

### Fish Of The Day

Zucchini and watercress puree/ Chorizo crumble/ Citrus emulsion

### Oven Baked Lamp

Lemon Verbena Tarhana/ Eggplant crème/ Eggplant confit/ Slow cooked smoked lamp/ Tomato heart/ Citrus

### Ravioli

Staffed with wild mushrooms/ Porcini cream with truffle/ mushroom puree/ parsley chips

## **VOLKAN DESSERTS**

Tiramisu/ coffee meringue/ mascarpone ice cream

Lemon and basil cream/ Crunchy Phyllo Pastry/ Lime namelaka / fresh basil/ citrus gel/ lime sorbet

Rosemary "Kazan Ntipi"/ Mountain Tea Namelaka/ Honey tuille /Honey parfait with goat cheese / Crunchy yogurt/ Rosemary olive oil