



THE ART OF SLOW FOOD

# Thigaterra

Per 4 Person

**Salty traditional treat & accompaniment from Karafaki multi-variety raki**

## **Shepherd's handbag**

**Grilled bread (rustic, whole wheat), carob rusk, frumenty rusk, whole-grain cheese breadsticks, dip «Ziro Bio» extra virgin olive oil, salt blossom, Koroneiki olive paste «Priansos»**

## **Organic Greek Salad**

**Lettuce, green and red lola lettuce, red arugula, mustard greens, red mizuna, valerian, nasturtium, «myrons», red cabbage, carrot, Louza stuffed with «Galen» cream cheese, hazelnuts, Fig of Evia, vinaigrette from citrus fruits with carob honey**

## **Platter of Greek tapas starters**

**Homemade «Tirokafteri» (spicy cheese dip) with sheep and goat's PDO feta cheese «Amari», beetroot tzatziki, whitefish roe mousse, eggplant salad «politiki», Mediterranean sauce «Saza» with capers and basil**

## **Shepherd's Pie With Culinary Herbs**

**Slices of organic tomato, grilled cheese Talagani from Messinia area, orange sauce, broad-leaved basil, extra virgin olive oil and aromatic herbs**

## **Fresh french fries**

**With grated gruyere cheese & thyme**

**Fried shrimp in phyllo pasty from sweet spoon rose with pepper sauce, cretan hard cheese 'anthotiro' and ouzo**

**Octopus grilled in oil pan with artichokes and sauce of various local herbs**

**Semolina halva with butter caramel nuts and orange sorbet ice cream**

**Price Per Person 26€**



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## VEGAN MENU

### Shepherd's handbag

Grilled bread (rustic, whole wheat), carob rusk, frumenty rusk, whole-grain cheese breadsticks, dip «Ziro Bio» extra virgin olive oil, salt blossom, Koroneiki olive paste «Priansos».

### Greek Salad

Cherry tomatoes, cucumber, onion, colorful peppers, Kalamon olives, Cretan olives, black basil, «Kritharokouloura», vinaigrette aged balsamic, blossom honey, extra virgin olive oil «Ziro Bio Sitia».

### Fresh french fries

Accompanied with tomato sauce

### Mushrooms Fricassee

Pleurotus, portobello, agaricus, lettuce, dill, spinach, vegan cheese flavored with lime, royal mushrooms, extra virgin olive oil «Skoutari».

### Chickpea Stew

Sauteed greens, lemon stewed chickpeas, «eptazimo» (seven-dough) rusk.

### Schinoussa Island Fava (Split Peas)

Capers chips, tomato confit, green olive oil of Sitia.

### «Vegan» Moussaka

Croquet with moussaka vegetables, soya mince, vegetal cream.

Semolina halva with butter caramel nuts and orange sorbet ice cream

Price Per Person 26€