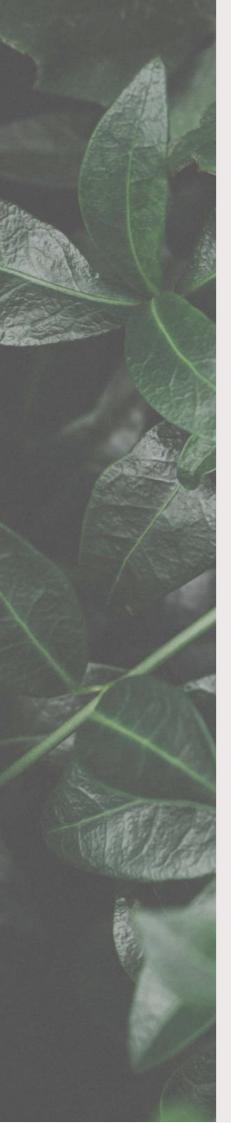




SALTY UNDER THE STARS

LOUNGE EATERY



Soup

Chicken coconut soup with fresh vegetables

€ 8.00

Chicken breast, fresh lemon grass, lime, leave, red pepper chili, fresh coriander, tomato, lime juice, coconut milk

Tomato soup with fresh basil and drops fresh cream (milk)

€ 8.00

tomato, white onion, fresh basil, fresh cream

Starters

Ceviche sea bream (fish)

Sea bream, orange, lime lemon, coriander, olive oil, red chili pepper

€. 16.00

Ceviche mushroom

mushroom, orange, lime lemon, coriander, olive oil, red chili pepper

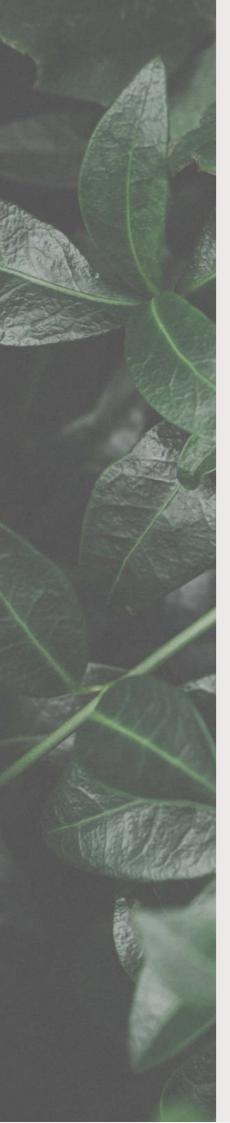
€ 12.00

Feta & Anari cheese with kataifi pastry, fresh strawberries & lemon sorbet (milk, wheat) Kataifi, feta cheese, anari cheese, fresh strawberries, lemon sorbet and micro leaves

€ 12.00

Choritos a la chalaca (molluscs)

mussels, red onion, tomato, lime lemon, parsley, olive oil



Salads

Peruvian lima causa salad

(mustard, milk, egg) potato, avocado, chicken breast, mayonnaise, sour cream.

€ 12.00

Smoked salmon salad

(fish, egg, mustard) mixed leaves salad, smoked salmon, avocado, boiled egg, mustard dressing

€ 15.00

Grilled beef fajitas salads

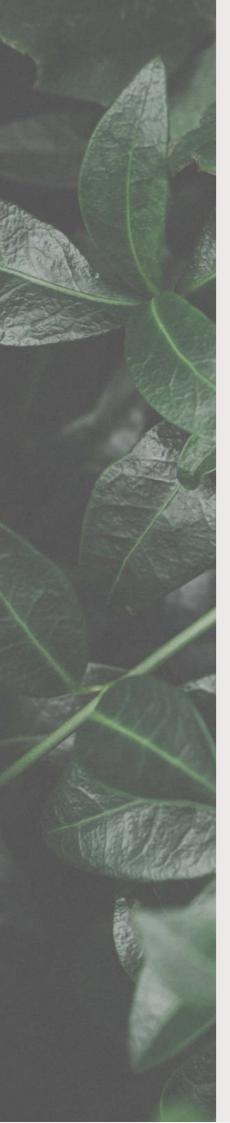
with chimichurri dressing green leaves salad, grill beef fajitas, avocado, bell peppers, red onion, chimichurri dressing

€ 14.00

Tuna, salmon and edamame salad

(fish, egg, sesame) mixed leaves salad, tuna cubes, salmon cubes, edamame, boiled egg and sesame sauce

€ 15.00



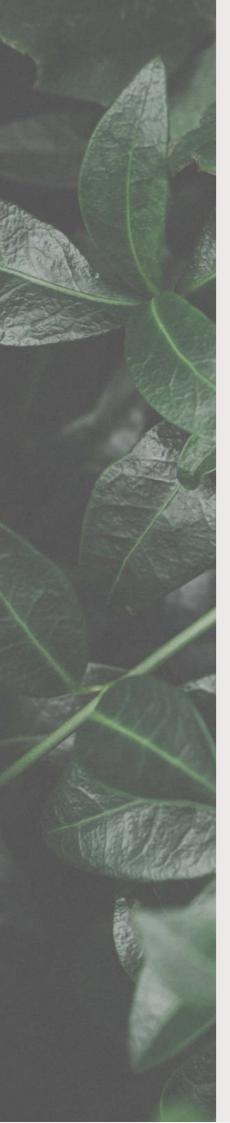
Pasta

Spaghetti with shrimps, tomato, capers & basil (crustaceans, milk)
pasta with sauté shrimps, homemade tomato sauce,
capers and fresh basil. Served with parmesan cheese
€ 16.00

Spaghetti with prosciutto & fresh cream (milk) pasta with prosciutto, white wine, fresh cream. Served with parmesan cheese

€ 15.00

Farfales with sundried tomatoes, broccoli & almonds nuts milk, nuts) pasta with sundried tomatoes steam broccoli almonds nuts. Served with parmesan cheese



Platters

Sushi platter with 24 pieces

(egg, wheat, mustard, fish, soya) Maki rolls, California, tempura, with salmon, shrimps, vegetables, crab, mango, unagi

€ 30.00

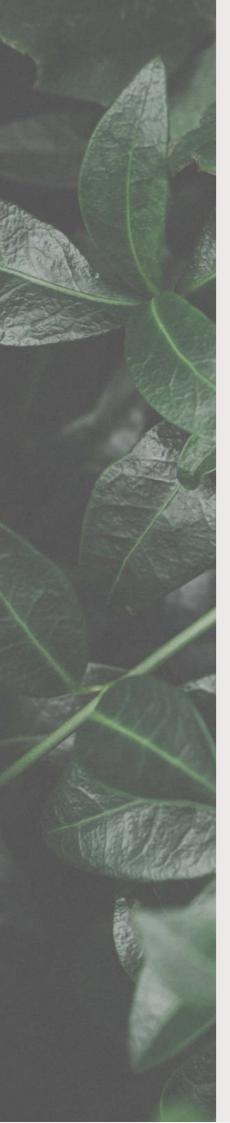
Cheese platter

(wheat, milk, nuts) Variety of selected cheese, nuts, dry fruits, marmalade, critsini

€ 25.00

Fruit Platter

variety of fresh seasonal fruits



Main corse

Beef tagliata (milk)

Served with baby rucola leaves, parmesan flakes, tomato cherry and crispy baby potatoes

€ 30.00

Pork fillet medallion with comandaria sauce & fresh cream (milk)

Served with steam rice and grilled vegetables, balsamic

€ 16.00

Stuffed chicken ballotine with halloumi cheese, dry tomatoes & light creamy spinach sauce (milk)
Served with steam rice and grilled vegetables balsamic

€ 16.00

Grilled salmon steak with teriyaki sauce (fish, soya, wheat)

Served with steam rice and spinach baby leaves, avocado and cherry tomatoes

€ 20.00

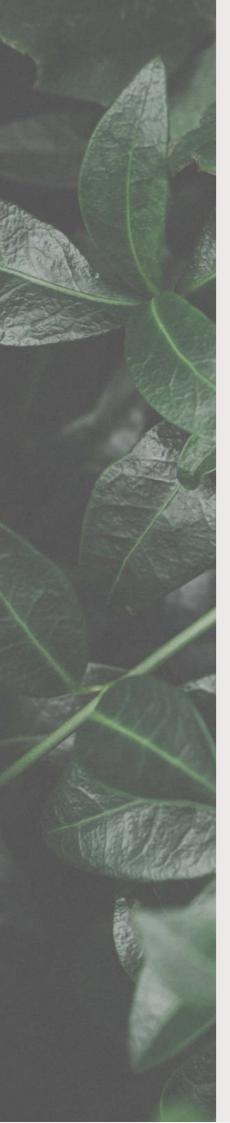
Shrimps a la cream flamed with ouzo

(crustaceans, milk)
Served with steam rice

€. 20.00

Grilled tower spring vegetables, balsamic dressing and tomato sauce (so2)

Fresh seasonal grilled vegetables, balsamic dressing and homemade tomato sauce with fresh basil



Desserts

Hot crumble apple pie served with vanilla ice cream and fresh cream.

(wheat, milk, nuts, egg)

€ 8.00

Mini profiteroles served with hot bitter chocolate sauce.

(milk, egg, wheat)

€.8.00

Lemon meringue tart with ice cream.

(wheat, milk, nuts, egg)

€ 8.00

Pineapple cake with yuzu cream.

(wheat, milk, nuts, egg)

€ 8.00