



LOUKOULOS

* MARATHI *

Weddings & Events Menus

Appetizers

Spring roll

Chicken apaki, gruyere cheese, cherry tomatoes, pepper's chutney

Potatoes

Fries, thyme& oregano, feta cheese crumble

Bao buns

Lamp "tsigariasto", metsovone cheese cream, potatoes chips

Gyoza

Steam pork, ginger, fresh onion, soya caramel

Salads

Cretan

Cherry tomatoes, cucumber, pickled local onions "vorvious", baby potatoes, mizithra cheese mousse, Cretan rusk from Sfakia, kritamos, olive powder.

Main Dishes

Chicken

Fillet sous vide with skin, gravy, king oyster mushroom, truffle oil

Appetizers

Saganaki

Shrimps, "plaki" sauce, feta cheese, mint

Bruschetta

Sardines marinated, avocado cream, lemon pearls, mizouna leaves

Potatoes

Fries, thyme & oregano, feta cheese crumble

Squid

Deep fried with panko, prosciutto powder, fish roe salad

Salads

Quinoa

Red quinoa, pine nuts, fresh herbs, gravlax salmon with beetroot, chilly,
lemon & olive sauce, beetroot sprouts

Main Dishes

Sautéed fillet

Catch of the day, onion shallot, "plaki" sauce, lemon pearls

Appetizers

Fish roe salad

Fresh onions, pita bread with oregano, herbs olive oil

Tiradito

Catch of the day, passion fruit, burnt fennel, fresh onion, herbs oil, lime

Squid

Deep fried with panko, prosciutto powder, ayoli sauce

Bruscetta

Sardines marinated, avocado cream, lemon pearl, mizouna leaves

Yakitori

Octopus skewer, “stifado” onions, fava beans, staka butter, chilly& lime

Salads

Seasonal Greens

Burnt greens, Sashimi amberjack, onion pickle, sour grape, deep fried cappers,
oyster broth, herbal olive oil

Main Dishes

Shrimp Pasta

Fettuccine , bisque sauce, turmeric, chives

Amuse bouche

Tarte

Shrimp valley tartare, cilantro cream, fresh onion, chilly, black caviar

Appetizers

Tiradito

Catch of the day, passion fruit, burnt fennel, fresh onion, herbs oil, lime

“Mosaiko”

Cod sous vide, fumet sauce, olive powder, lime zest

Tataki

Fresh tuna, unagi sauce, wakame, fresh onion & grape

Scallops

burnt scallops, cucumber sorbet, berreblanc with dashi

Salads

Seasonal Greens

Burnt greens, Sashimi amberjack, onion pickle, sour grape, deep fried cappers,
oyster broth, herbal olive oil

Main Dishes

Orzo Pasta

Catch of the day sous vide, fumet broth, zucchini, fennel, herbs, lemon zest

Sauted fillet

Catch of the day, onion shallot, “plaki” sauce, lemon pearls