

PANOPTIS ESCAPE

MENU

Pita bread & Mykonian dip 8
with sour cheese, olives, lemon and parsley

Our
MUST HAVE

Tuna tartare Lemon/cucumber/harissa/yoghurt	GF	24
Prawn croquettes Baby rockets salad/smoked pork /Mykonian gruyere		27
Charcoal cheese pie Honey/Truffle	V	19
Bulgur kofta Beef/Cumin yoghurt/Chopped salad		24
Roasted beetroots Herb mayonnaise/sesame seeds	V GF	18
Grilled cauliflower florets Cream cheese/salsa verde/cherry tomatoes	V	20

Our
SALADS

Greek salad Cherry tomatoes/Cucumber/Peppers/Capers/Olives	GF V	19
Grilled iceberg Corn/Mushrooms/Parmesan/Cherry tomatoes/Ranch dressing	GF V	21
Corn & cherry tomatoes salad Jalapeño/Avocado/Lime/Coriander	GF V	21
Fattoush salad Tomatoes/Cucumber/Radish/Lettuce/Spring onion/ Pita bread	V	20

Our MAIN COURSE

Seabass Fillet Fennel ragout/tomatoes/crispy herb potatoes	GF	32
Glazed salmon Cabbage/jalapeño/coriander/rice vinegar		34
Shrimp orzo. Spring onion/Fennel/tomatoes/lemon		27
Veal cheeks tagliatelle Gruyere/tomatoes/cinnamon		28
Lamb rack Baby potatoes/charred Broccolini/harissa	GF	32
Prime meat cuts (per kilo) Herbed baby potatoes/seasonal vegetables	GF	160
Catch of the day (per kilo) Grilled OR Papillote	GF	90
Fresh lobster (per kilo) Grilled OR Pasta		125

Our DESSERTS

Piña colada Caramelized pineapple/coconut/white chocolate/lime	CN	23
Soft chocolate cookie Salted caramel ice cream		24
Chocolate tart Milk chocolate/amaretto ice cream	CN	20
Seasonal fruits	GF V	19
Handmade ice cream & sorbets	GF	12

