**Tomato**

Cycladic salad with tomatoes, kritamo, paximadi, onion and “xinomizithra” cheese from Sifnos

”Manouri” cheese

Green leaves salad, lime vinaigrette, marinated vegetables, carob croutons and grilled “manouri” cheese

Quinoa

Quinoa with tender vegetable leaves, passion fruit vinaigrette and grilled squid

Almira

Steamed summer greens, grilled sweet red peppers, “manoura” cheese and peach vinaigrette

**Salmon tartar**

Salmon tartar flavored with scotch whiskey, dill, soya sauce and sea pearls

Tomato fritters

Summer tomato fritters with yoghurt and mint sauce

Mini shrimps

Fried mini shrimps from the Aegean sea with white fish roe

Sifnian cheese

Fried Sifnian cheese bites with crispy kataifi and honey

Greek cod

Fried cod with beer batter, dry pea fava, beetroot chips and grated fish egg

Char grilled octopus

Char grilled octopus with fava from Santorini, caramelized onions, caper and cherry tomatoes

”Revithada”

Chick peas from Sifnos cooked at a clay pot with smoked herring

Phyllo rolls

Crispy phyllo rolls with feta cheese, leek and apricot chutney

Beef skirt steak

Grilled beef skirt steak with oven baked potatoes and truffle oil



Sifnian burger

Beef burger with tastes from Sifnos, manoura cheese, caper, caramelized onions and tomato chutney

Greek style couscous

Greek style couscous pasta with fresh sea food and herbs

Beef mousaka

Beef mousaka with smoked eggplant béchamel sauce (served at an average temperature)

Salmon

Grilled salmon fillet with quinoa salad and avocado

Pork fillet

Stuffed pork fillet with crayfish, bisque sauce and celeriac puree

Chicken tenders

Chicken tenders, sweet wine from Limnos and herbs, casserole with summer mashed potatoes

Sea-bass

Baked sea-bass in herb salt crust with ladolemono sauce

Shrimps

Greek style spaghetti with fresh shrimps, cherry tomatoes and ouzo

Ribeye

Grilled beef ribeye with fried potatoes and truffle mayonnaise

Lamb

Slow-cooked lamb "gyros", yoghurt and mint sauce, cherry tomatoes and handmade pita





Ravioli

Ravioli filled with anothyro cheese with fresh and wild porcini mushrooms sauce

Picanha

Grilled picanha with fried potatoes and truffle mayonnaise (served for two persons/600gr.)



-  Sifnian honey stands out for its purity, quality, aroma and exquisite flavor due to its high thyme content, a herb that is found in abundance all over the island.
-  A big variety of herbs (such as oregano, sage, savory, thyme and many more) thrive in Sifnos, however, the island is widely known for its caper, which germinates in most parts of the island.
-  The Sifnian anothyro (Manoura) is a semi-hard cheese made from sheep and goat milk, and the taste is due to the free grazing of animals.
-  Fresh vegetables and fruits of Greek origin produced by local growers are used in all dishes.



Valrhona

Ball of Valrhona chocolate with peanut butter ice cream, cookies and salted butterscotch

Kataifi

Ekmek kataifi with pistachio mouse, vanilla ice cream and spoon sweet of sour cherry

Mango

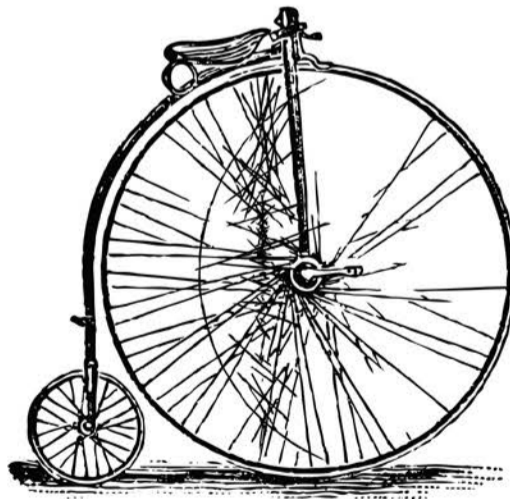
Mango ice cream with burned meringue and lime cookie powder

Better than sex

Chocolate brownie, bitter chocolate ganache with pink pepper and chocolate mousse with soya caramel



Handmade bread with sundried tomato paste, oregon and feta



Handmade bread with sundried tomato paste, oregon and feta



☞ The management would like to inform you that the shrimps, the cod, the octopus and the squid are frozen.
The oil used is virgin olive oil. Oil used for frying is sunflower oil.



Pantayás