



# TARATE

bar | restaurant

## DINNER

### Intros

Selection of village bread, Rhodian pita & bread sticks with homemade dip	3,50
Tzatziki   Greek yogurt   cucumber   garlic   olive oil	6,00
Houmous   mashed chickpeas   tahini   lemon juice   cumin	6,00
Tarama   carp roe   breadcrumbs   lemon juice	6,50

### Appetizers

Egg noodles   tarama cream   mackerel   cherry tomato confit   sea urchin   cured egg yolk	15,00
Baby octopus   lentil stifado   king oyster mushroom   Mavrodaphne reduction	14,00
Sea bass ceviche   sour milk   cucumber & garlic jus   dill oil	15,00
Soutzouki Bao Buns   beef & lamb patty   chips   Florini ketchup   Galotiri   pickles	12,00
Calamari filet   cauliflower-truffle puree   sea urchin vinaigrette   roasted almonds	15,00
Fresh greens from our farm   goat cheese brûlée   melekouni touille   sundried figs	12,00

### Main Course

Lamb chump   spring peas   mint cream   colored carrots   wheat salad	25,00
Dry aged Beef short rib stifado   fava purée   Naxos Graviera   charred shallots	22,00
Saganaki risotto   Carabineros prawns   feta cream   ouzo foam   Florini pepper powder	26,00
Sea bass fillet   garlic & thyme infused potato cream   zucchini flower tempura   Florini pepper coulis	22,00
Spanakopita ravioloni   spinach coulis   feta cream   fresh herbs from our farm   dill oil	20,00
Red mullet   crayfish demi-glace   garlic infused tarama   caper leaf tempura	25,00

## Dessert

Meringue sphere   pavlova cream   fresh summer fruits   strawberry coulis	12,00
Burned Halva cream   salted almond crumble   kaimaki ice cream   Mavrodaphne syrup	12,00
Galaktombourekoi   banana cream   salted caramel   toasted peanuts   cinnamon ice cream	12,00
Cheese board   local cheeses from the Greek Islands   walnuts   greek honey   breadsticks	12,00

## Dessert Wines

Samos Doux   100% Moshato   Samos, Greece	<i>Glass</i> 6.00	<i>Bottle</i> 22.00
Mavrodaphne   100% Mavrodafne   Ktima Karela   Patra, Greece	<i>Glass</i> 6.00	<i>Bottle</i> 22.00

## Dessert Cocktails

<b>Espresso Martini</b>   Vodka   kahlua   cane Sugar Syrup   shot of Espresso	10.00
<b>Brandy Alexander</b>   Brandy   crème de Cacao   milk   grated nutmeg	10.00

### Digestives

Jagermeister	7.00
Fernet Branca	7.00
Amaro	7.00
Amaretto	7.00
Masticha	7.00
Limoncelo	7.00

### Brandy & Cognac

Metaxa 3*	7.00
Metaxa 5*	8.00
Metaxa 7*	9.00
Metaxa Gran Resèrve	16.00
Hennessy Gran De Cognac	16.00

### Coffee & Tea

Nescafe, Frappe	3.50
Selection of Tea	3.50
Espresso	2.50
Espresso Macchiato	3.00
Freddo Espresso / Cappuccino	4.00
Latte	3.50
Cappuccino	3.50
Americano	3.00