

## Ouzeri Psaroyiannos

### Ala cart menu



Enjoy the traditional tavern-style cooking of this amazing selection of appetizers, fresh salads, catch of the day fish and other delicious dishes. Each of these specialities is freshly prepared using the finest local ingredients and is complemented by our fabulous choice of refreshing drinks and wine

## **Soups**

Soup of the day	15.50€
Fish soup	18.50€
Chicken soup	16.50€

## **Salads**

Seafood salad (Mussels, squid, octopus, shrimp, olive oil, balsamic vinegar, parsley)	17.50€
Greek salad (Tomato, cucumber, green pepper, onion, olives, feta cheese, oregano and olive oil)	14.50€
Tomato and cucumber salad	10.50€
Mixed green salad with feta cheese and cherry tomato	14.00€
Avocado tomato, rusk, "xino-mizithra", capers	13.50€
Boiled greens	9.00€
Boiled beets	9.00€
Boiled zucchini	9.00€

## **Starters**

Stuffed red peppers with feta cheese and "katiki" soft cheese	12.50€
Hummus	11.50€
Feta cheese	8.50€
Feta cheese baked in the oven	11.00€
Stuffed pita bread with feta cheese, tomato and olives	15.00€
Spicy green pepper	5.00€
Feta cheese spread	9.50€
Tzatziki	9.00€
Fish roe spread "tarama" salad	9.50€
Grilled halloumi cheese with cherry tomatoes onion capers and white vinegar	13.50€

Fava beans puree	9.50€
Greek yellow fried hard cheese "kefalotyri"	12.00€
Traditional Greek stuffed vine leaves with rice	13.00€
Sweet fried green peppers	9.50€
Fried zucchini	10.50€
Zucchini flowers with scallops, crab, gruyere cheese, graviera, chili and lemon zest, served with yogurt and thyme	21.00€
Grilled mushrooms with garlic, balsamic vinegar and parsley	13.00€
French fries	9.80€
Grilled eggplant yogurt, tahini, pomegranate, peanuts	13.50€
Eggplant baked in the oven with spicy tomato sauce and yogurt	13.50€
Ouzo meze assortment Tzatziki, "tarama" salad with fava beans puree, hummus, feta cheese spread, stuffed vine leaves with rice, smoked mackerel, grilled octopus and pita bread	38.00€

### **Sea Food**

Smoked mackerel fennel, manouri cheese, bukovo	16.50€
Marinated anchovies in vinegar, garlic and wine	16.00€
Ceviche with sea bass	24.00€
Sea bass carpaccio	27.00€
Fried squid	20.00€
Grilled squid	20.00€
Grilled octopus with fresh grated tomatoes, verde sauce, olives, and olive oil	21.00€
Steamed mussels sautéed with wine, tomato sauce and feta	19.00€
Steamed mussels with white wine	18.00€
Oysters with kiwi sauce (6 pcs) upon availability *	32.00€
Shrimps sautéed Saganaki with tomato sauce, feta cheese and spicy pepper	28.00€
Fried anchovies	15.00€

Grilled sardines	16.00€
Spaghetti with prawns and tomato sauce	31.00€
Sea food spaghetti	31.00€
Orzo pasta with crab and shrimps	32.00€
Grilled shrimps with orzo pasta and vegetables	31.00€
Mix grilled Seafood-Fish Platter (Grilled octopus, squid, shrimps, langoustines, scallops, sea bass, served with tarama, grilled cherry tomatoes and chives)	80.00€
Grilled prawns (per kilo)	90.00€
Fresh fish (per kilo)	95.00€
Grilled jumbo prawns (per kilo)	99.00€
Langoustines (per kilo)	99.00€
Lobster (per kilo)	99.00€
Lobster with orzo pasta and tomato sauce	110.00€
Shellfish assortment Lobster, langoustines, prawns, oysters, mussels, clams	180.00€

### **Meat**

Lamb chops with mashed potatoes and mushrooms and avocado sauce	33.50€
Lamp leg with aromatic herbs in oven served with potatoes, onion and sauce romeskou (per kilo)	80.00€
Grilled beef steak with grilled baby potatoes and asparagus	37.00€
Pork steak with tomato salad, feta cheese, onion and sourdough bread	26.00€
Grilled beef patties with feta cheese, onion, pita bread and yogurt sauce	23.50€
Grilled half – chicken with cherry tomatoes, potatoes and onion	28.50€

### **Traditional Greek dishes**

Mousaka	21.50€
Traditional Greek grilled minced meat rolls (Soutzoukakia) with rice	20.50€
Seasonal vegetables stuffed with rice, accompanied by oven baked potatoes	15.50€
Oven baked potatoes	9.50€
Special dish of the day	23.00€
Special vegetarian dish of the day	12.00€

### **Desserts**

Assortment of traditional Greek sweets in syrup	11.50€
Profiterole	12.00€
Orange pie	10.00€
Mocha tart with chocolate mouse and strawberry syrup	12.00€
Selection of Ice creams (3 scoops)	9.00€
Fresh Seasonal fruits	10.00€

## Kids Menu

### An Exclusive Menu for Little Guests

Whether you have a baby, toddler or child, at Sani Resort you can introduce them to a world of flavour and fun with our world-class menu EXCLUSIVELY designed by global food expert Annabel Karmel, MBE. With lots of super-tasty, balanced meals to choose from – including vegetarian, vegan and free-from options

Little Guests are in for a real treat this season with Annabel's trusted recipes.

#### Starters & Salads

Steamed vegetables V, EF, DF, NF 7.00€

Giant couscous salad with rainbow veggies V, EF, DF, NF 9.00€

Creamy vegetable soup V, NF, EF, GF 8.00€

Mini Greek salad V, EF, DF, NF 8.00€

#### Mains

Grilled meatballs with pasta NF 12.00€

Moroccan Meatballs NF 12.00€

Beef with tomato sauce and potato puree NF 11.00€

Penne with fresh tomato sauce V, DF, NF 11.50€

Fresh chicken breasts in oven with fresh french fries,  
served with tartar sauce and ketchup GF, NF 12.00€

Fried squid with French fries DF, NF 10.00€

#### Desserts

Fresh fruits V, DF, EF, NF 7.00€

Banana & strawberry ice cream 6.50€

Fruity frozen yoghurt ice cream 7.50€

**GF** Gluten free **EF** Egg free

**DF** Dairy free **V** Vegetarian

**NF** Nuts Free

Health Inspector: Christos Plevritis

Consultant Chef: Annabel Karmel

Executive Chef: Isaku Edlir

The prices include all legal taxes

The consumer is not obliged to pay if the notice of payment

(Receipt – Invoice) has not been received

In case the customer is allergic to any product, he is asked politely to contact the manager in charge of the restaurant of the Chef

