

UN

# PELICAN



# MENU

## COUVERT

<b>Bread with dip</b>	2,50€
<b>Homemade pita</b> <i>With olive oil and oregano</i>	2,00€

## SPREADS

<b>Tzatziki</b> <i>With homemade pita bread and olive powder</i>	8,00€
<b>Fish roe spread</b> <i>With croutons, tobiko* and fragrant herb oil</i>	8,00€
<b>Chickpea hummus</b> <i>With toasted pine nuts and crispy Rhodian oil-pita bread</i>	6,00€
<b>Smoked eggplant spread</b> <i>With fluffy pita bread and pepperoncino threads</i>	9,00€

## BRUSCHETTE

<b>Traditional sausage</b> <i>Smoked pepper cream and Mykonian xinotyro cheese</i>	13,00€
<b>Grilled shrimp*</b> <i>'avocado tzatziki', cucumber pickles and radish</i>	14,00€
<b>Greek with feta cheese cream</b> <i>Variety of marinated olives, grilled Santorinian cherry tomatoes and spearmint oil</i>	12,00€

## SALADS

<b>Cherry tomato salad</b> <i>With goat's cheese and katiki cheese, grilled peppers, garlic bread, and basil oil with spinach and spring onions</i>	15,00€
<b>Grilled shrimp* salad</b> <i>Green with olive oil lemon and ginger, boiled zucchini and herb mayonnaise</i>	19,00€
<b>Green salad</b> <i>With Mykonian pork louza, grilled cherry tomatoes, grilled zucchini, geremezi goat's cheese and carob honey vinaigrette</i>	17,00€
<b>Chicken salad</b> <i>With arugula, butter string beans, croutons and apricot jam vinaigrette</i>	16,00€
<b>Beef fillet salad</b> <i>With asparagus, arugula, spinach, arseniko cheese from Naxos and a molasses and truffle oil vinaigrette</i>	19,00€
<b>Quinoa salad</b> <i>With green apple, cranberries, wine syrup and tahini and pomegranate vinaigrette</i>	16,00€
<b>Greek salad</b>	11,00€

## APPETIZERS

<i>(Ask us for the soup of the day)</i>	
<b>Fried zucchini</b> <i>With 'avocado tzatziki' and Mykonian xinotyro cheese</i>	10,00€
<b>Fried feta cheese</b> <i>With rose petal preserve, lemon confit and pepperoncino threads</i>	12,00€

<b>Beef fillet carpaccio</b> <i>Arugula pesto, grilled onions, fresh truffles and Florina peppers powder</i>	18,00€
<b>Grilled talagani cheese from Messinia</b> <i>With sautéed vegetables and Cretan carob syrup</i>	15,00€
<b>Fried eggplant mille-feuille</b> <i>With katiki cheese cream, sweet pumpkin chutney and turkey bacon powder</i>	13,00€
<b>Grilled beef patties</b> <i>With graviera cheese from Naxos, homemade tzatziki, peppers sauce and handmade pita bread</i>	13,00€
<b>Fresh french fries</b>	6,00€

## SEAFOOD APPETIZERS

<b>Sea bass carpaccio</b> <i>With lime, olive oil and sea lettuce powder</i>	19,00€
<b>Steamed fresh mussels</b> <i>With white wine, olive oil lemon and herbs</i>	15,00€
<b>Grilled octopus*</b> <i>With fava, vinaigrette made with its broth and Tinos' capers stew</i>	17,00€
<b>Fried calamari*</b> <i>With tartar sauce</i>	14,00€
<b>Shrimp* saganaki</b> <i>With cherry tomatoes, peppers, feta cheese, ouzo and bisque sauce</i>	16,00€
<b>Codfish croquettes*</b> <i>With aromatic greens and roasted garlic cream</i>	14,00€

## PASTA & RISOTTO

<b>Chicken penne</b> <i>With broccoli and basil pesto, cherry tomato confit and parmesan cream</i>	14,00€
<b>Homemade Tagliolini</b> <i>With squid ink, shrimp*, truffle oil and salmon roe</i>	23,00€
<b>Seafood* linguine</b> <i>With zucchini and sour cream</i>	21,00€
<b>Sea urchin spaghetti</b> <i>With Mesologgi bottarga and greens</i>	22,00€
<b>Wild mushroom risotto</b> <i>With truffles, chives and parsley oil</i>	18,00€
<b>Gorgonzola risotto</b> <i>With Black Angus tagliata, porcini, baby spinach and a red wine and cardamom syrup</i>	21,00€

## SEAFOOD

<b>Sea bass fillet 400 gr</b> <i>With artichoke cream and butter vegetables with Kozani saffron</i>	24,00€
<b>Salmon* fillet</b> <i>With soy glaze, rice, broccoli and avocado purée</i>	22,00€
<b>Grilled calamari*</b> <i>Grilled carrots, spinach salad, olive oil lemon dressing</i>	23,00€
<b>Seafood platter for 2 persons</b>	58,00€
<b>Fresh lobster</b>	120,00€/kg
<b>Fresh fish</b>	70,00€ / 85,00€/kg

## MAIN COURSE

<b>Grilled chicken</b> <i>Marinated in yoghurt, with pul biber spices and grilled vegetables</i>	18,00€
<b>Black Angus tagliata 300 gr</b> <i>With grilled carrot purée, baby potatoes, graviera cheese sauce and fresh truffles</i>	37,00€
<b>Argentinian rib-eye steak 350 gr</b> <i>With parsley root purée, roasted potatoes and a grilled onion and szechuan pepper sauce</i>	36,00€
<b>Pork tenderloin</b> <i>Cooked at 72°C, with prosciutto, vegetable couscous, turmeric, goat's cheese and aged balsamic vinegar sauce</i>	20,00€
<b>Black Angus Burger 300 gr</b> <i>With BBQ sauce, caramelized onions, tomato, iceberg lettuce, pickle mayonnaise and fresh french fries</i>	22,00€

## TRADITIONAL DISHES

<b>Pork gyros</b> <i>In Rhodian oil-pita bread with tzatziki, onion, marinated tomato, Florina peppers sauce and fresh french fries</i>	14,00€
<b>Chicken souvlaki</b> <i>With homemade pita bread, tzatziki and fresh french fries</i>	15,00€
<b>Grilled lamb chops</b> <i>With Cypriot halloumi cheese, roasted potato salad and olive oil lemon with sun-dried tomatoes and sweet red pepper</i>	23,00€

<b>Rooster orzotto</b> <i>Baked in a clay pot, with Mykonian xinotyro cheese</i>	18,00€
---	--------

<b>Moussaka</b>	14,00€
-----------------	--------

## VEGETARIAN

<b>Mushroom gyros</b> 🌱 <i>With jackfruit in oil-pita bread</i>	15,00€
<b>Penne with tomato sauce</b> 🌱 <i>With broccoli pesto and cherry tomato confit</i>	13,00€

## PIZZA

<b>Pizza with mushrooms</b> <i>Goat's cheese, pork prosciutto, truffles and arugula</i>	18,00€
<b>Greek pizza</b> <i>With cherry tomatoes, onion, feta cheese, olives, peppers and oregano</i>	13,00€
<b>Pizza Margherita</b>	11,00€

*Pizza is served until 20:00*

## CLUB SANDWICH

<b>Club sandwich</b> <i>With chicken, bacon, omelette, mayonnaise, tomato, iceberg lettuce and fresh french fries</i>	14,00€
<b>Club sandwich on whole wheat bread</b> <i>With beef pastrami, arugula, spicy mustard, black cherry tomatoes and mozzarella, with fresh french fries</i>	17,00€

*Club sandwiches are served until 13:00*

## DESSERTS

<b>Chocolate soufflé</b> <i>With hazelnut croquant, white chocolate sauce with bitter almond and vanilla ice cream</i>	12,00€
<b>Crème Brûlée</b> <i>Orange and ginger flavoured, with fresh berries</i>	11,00€
<b>Orange pie</b> <i>White chocolate whipped cream and Aegina pistachio powder</i>	12,00€
<b>Homemade baklavas</b> <i>With kaimaki ice cream</i>	14,00€
<b>Meringues</b> <i>Orange flavoured, with lemon cream and homemade kiwi marmelade</i>	15,00€

## SOFT DRINKS

Coca Cola / Light / Zero	3,50€
Fanta orange / lemon	3,50€
Sprite	3,50€
Ginger beer	4,50€
Pink grapefruit soda	4,50€
Red Bull	6,00€
Tonic water	3,50€
Soda water	3,50€

## WATER

Zagori mineral water	750ml	3,00€
San Pellegrino sparkling water	750ml	7,00€
Perrier sparkling water	330ml	4,50€

## BEER

EZA draught	330ml	5,00€
EZA draught	500ml	7,00€
EZA alcohol free	330ml	5,00€
Mythos	330ml	5,00€
Budweiser	330ml	5,00€
Corona	330ml	6,00€
Estrella	750ml	19,00€

## OUZO - TSIPOURO

Oúzo glass		4,00€
Tsipouro glass		4,00€
Ouzo Plomari carafe	200ml	9,00€
Ouzo Barbayanni carafe	200ml	9,00€
Ouzo Mini carafe	200ml	9,00€
Tsipouro Tsilili carafe		10,00€
Tsipouro Tsilili Premium, Muscat Hamburg distillate, carafe 200ml		15,00€
Tsipouro Tsilili Dark Cave bottle 700ml		95,00€

\*frozen products

Manager in charge of market inspection:  
Ana Istrate

For salads, cooked dishes and appetizers we use virgin olive oil, and sunflower oil for frying.

In case of allergies or intolerances please notify our staff.

Prices are in Euro and include municipality taxes and VAT. Tips are not included.

The establishment must provide printed forms for the reporting of any complaints near the exit.