

# LACHANIA

## • DINNER MENU •

### SMALL BITES

|   |     |
|---|-----|
| FRESH BAKED BREAD, GRISSINI & DIPS / V  | 3.0 |
| RHODIAN PITTA & BREAD BASKET / V<br><i>olive oil, sea salt, fresh oregano</i> | 3.0 |
| TRADITIONAL GARLIC BREAD<br><i>Greek 'Kasseri' cheese for two</i>             | 3.5 |
| BRUSCHETTA BASILICA (FOR TWO) / V<br><i>tomato, olive oil, basil</i>          | 5.0 |

### STARTERS

|  |      |
|--|------|
| SOUP OF THE DAY<br><i>please advise the server</i>   | 9.0  |
| TRADITIONAL TZATZIKI,<br>OR HUMMUS OR EGGPLANT SALAD / V                                       | 5.0  |
| GREEK SALAD / V, GF<br><i>fresh tomato, cucumber, olives, feta cheese, onion, capers</i>       | 12.0 |
| GREEK TABOULEH / V<br><i>bulgur, cucumber, tomato, peppermint, onion, local cheese, greens</i> | 9.0  |
| GREEK ZUCCHINI FRITTERS / V<br><i>yoghurt sauce, peppermint, cucumber</i>                      | 11.0 |

V: Vegetarian

Vn: Vegan

GF: Gluten Free

## APPETIZERS

|  |      |
|--|------|
| FETA CHEESE IN SESAME CRUST / V  | 11.0 |
| <i>'Oximelo' Greek honey, phyllo dough, tomato jam, anise</i>          |      |
| GRILLED OCTUPUS  | 14.5 |
| <i>'Fava' split pea puree, white Tarama (fish egg) coulis, oregano</i> |      |
| FRIED CALAMARI   | 17.5 |
| <i>mayonnaise, garlic &amp; lemon sauce</i>                            |      |
| GRILLED VILLAGE SAUSAGE  | 13.5 |
| <i>mustard &amp; honey dressing</i>                                    |      |
| FRENCH FRIES / V, GF   | 7.0  |
| <i>Greek olive oil, local Gruyere cheese</i>                           |      |

## MAIN DISHES

|   |          |
|---|----------|
| SMOKED SHRIMPS  | 32.0     |
| <i>pea puree, salami powder, pickled cherry tomatoes</i>                                  |          |
| GRILLED SEA BREAM / GF  | 22.0     |
| <i>wild greens, celery root puree, 'tarama' fish roe croquette, lemon &amp; olive oil</i> |          |
| GREEK MOUSSAKA / GF   | 16.5     |
| <i>ground beef, vegetables, yoghurt</i>   |          |
| TRADITIONAL GEMISTA / V, Vn   | 15.0     |
| <i>tomato, zucchini, mushroom, eggplant, potatoes fondant</i>                             |          |
| GRILLED PORK STEAK  | 23.0     |
| <i>jacket potatoes, sour cream, tzatziki, fresh salad</i>                                 |          |
| BLACK ANGUS RIB-EYE STEAK   | (*) 48.0 |
| <i>baby potatoes, cherry tomatoes, carrots, rocket, pepper sauce</i>                      |          |

*Guests on Premium All Inclusive board can enjoy items with (\*) with a discount of 50%*

## DESSERT

|  |     |
|--|-----|
| TRADITIONAL BAKLAVA / V                    | 9.0 |
| <i>vanilla ice cream, Rhodian honey</i>    |     |
| FRESH GREEK YOGHURT / V                    | 9.0 |
| <i>fresh fruit, walnuts, Rhodian honey</i> |     |
| TIRAMISU / V                               | 9.0 |
| <i>cacao powder, espresso</i>              |     |
| VANILLA PANACOTTA / V                      | 9.0 |
| <i>sweet cherry preserve</i>               |     |
| FRESHLY CUT SEASONAL FRUIT PLATTER / V, GF | 9.0 |
| ICE CREAM OF YOUR CHOICE / V               | 5.0 |
| <i>2 scoops, choice of toppings</i>        |     |

*\*Kindly inform our team of any allergies or dietary restrictions*

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