

ilios (noche)

RESTAURANT : BAR : LOUNGE

:: QUAIL CORNERS ::

SPECIAL GUEST CHEF EVENT WITH Chef Pano I. Karatassos

SATURDAY • FEBRUARY 23^{R.D}

MENU

SPREADS MEZE

(served with grilled pita)

cucumber-yogurt: "tzatziki"

yogurt spread with cucumber, garlic and dill

potato-caper: "caparisalata"

potato puree with capers, garlic, olive oil and dill

eggplant: "melitzanosalata"

grilled eggplant puree with yogurt and walnuts

SIGNATURE MEZE

calamari "pasta":

thin sliced calamari sautéed with zucchini, olives and capers, saffron yogurt

octopus "Efstratios":

oak-wood grilled with marinated onions, olives and capers

spicy lamb pie:

braised leg of lamb baked in country filo with arugula-olive salad and yogurt

SALAD MEZE

tomato salad: "horiatiki"

cucumber, holland pepper, red onion and chef Pano feta cheese

baby beet salad:

warm sheep's milk cheese "manouri", buttered walnuts and beet sorbet

ENTREE

lavraki:

Aegean sea bass, mild flavor, tender, delicate

lamb chops:

3-day marinated, oak wood grilled, Greek fries, "tzatziki"

SIDES MEZE

gold quinoa salad:

Greek olive oil, lemon juice, preserved lemon, pine nuts, scallions

tomato potato:

napflion style tomato-potatoes

DESSERT

(served with a platter of local organic fruit and sorbets)

blueberry pie:

custard pie "galaktoboureko", blueberry sorbet

Greek donuts: "loukoumades"

chef Pano mount olympus honey

baklava:

"Fotis" rolled version, candied pistachios, pistachio ice cream

Pano I. Karatassos, Efstratios Lambos,
Angelo Kaltsounis, Frank Kaltsounis