



BALCONY

restaurant & bar

A small bite to start...

Cucumber gazpacho with Greek yogurt and gin 4

Cured fish roe “Tarama” mousse with almond and anise, served on crunchy chips made from the traditional unleavened bread “lagana” 7

Lamb kebab bytes with grilled tomato and flatbread, served with smoked sweet peppers sauce. 7

Fried calamari with ginger and lemongrass 8

Greek sea bass “ceviche” with coriander, gin and lime 7

Tasting Greece all over again...

Green salad “almyra” with marinated monkfish and fennel mousse 9

Greek “sasimi” from smoked octopus with eggplant mouse, cherry tomatoes and lime 12

Grilled pies with cheese and wild greens 7

Smoked fish “gouna” from Paros with kous- kous salad 7

Mussels stuffed with rice, raisins and pine seeds 7

Triplet cheese “saganaki” with tomato chutney 8

Salads

Balcony salad with spinach, caramelized pear and cheese bread rolls 8.5

Rocket salad with Greek sour cheese “ksinomitzithra” 7.5

Mesclun salad with caramelized “talagani” cheese and dried tomato vinaigrette 9

Greek salad with caper leaves and feta cheese 7

Main courses...

Greek sea food risotto with smoked traditional cheese "klostotiri" 12.5

Black Angus Sirloin with smoked eggplant puree 21

Chicken crusted with herbs and fennel sauce 11.5

"Trahanoto" pasta with mushrooms, sweet paprika and cheese cream from "ladotiri" 10

Slipper lobster with tagliolini pasta with shrimps and vegetable bisque 23

Sea bass in sea salt crust with vegetables 16

Skewers "Balcony" (2 persons)

Black Angus beef with Mediterranean herbs 28

Marinated Chicken with herbs 17

Desserts

Greek yogurt crème with marinated fruits 4

Millefeuille with chocolate mousse, levander and strawberry sauce 4

Traditional "halvas" stuffed with cinnamon ice-cream and strawberry sauce 4

Chocolate cake 5

