

# Dinner Menu

# CAMARES

POOL RESTAURANT

#### Dinner Menu

#### **Breads & Spreads 18**

Selection of bread, pita bread, tzatziki, grilled eggplant salad, spicy feta cheese

#### **Appetizers**

#### Mykonian bruschetta 17

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with barley rusk, fresh tomatoes and Kopanisti cheese

#### Grilled octopus 21



with rocket salad, fennel and red sweet peppers

#### Pan fried feta cheese 18



with honey & sesame seeds

#### Shrimps ''saganaki'' 24



with fresh tomato, ouzo and feta cheese

#### Calamari 22



with lemon, black pepper and kefalograviera cheese







#### Zucchini croquettes 18



with fresh herbs and feta cheese

#### Hand cut fried potatoes 7





with sea salt or shredded Mykonian gruyere

#### Spinach pie 18



with yoghurt sauce and herbs

#### Traditional beef meatballs 20

with hand cut fried potatoes and yoghurt sauce

#### Salads

#### Greek salad 19





with tomatoes, cucumber, green peppers, olives and feta cheese

#### Caesar's salad 20

with crispy chicken, smoked pork, croutons and Mykonian gruyere





#### Baby rocket 19







with grapes, almond and Mykonian sour cheese

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#### Seasonal salad 20

with pickled cucumber, radish, baby lettuce, black tomatoes

#### Pasta

#### Linguini & shrimps 29

with fresh tomato sauce and lemon verbena

Ravioli stuffed with mushrooms 22 and cheese creamy sauce



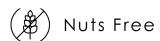
#### Spaghetti 19



with olive oil, chili, garlic, parsley, and capers







#### Main Course

# Moussaka with beef ragu OR Mushrooms ragu 24

eggplant, potatoes, bechamel sauce

#### Gyros Pork OR Chicken 25

with pita bread, tzatziki, hand cut fried potatoes, tomato and onion salad

#### Traditional Greek dish of the day 27

Ask your waiter

#### Grilled Seabass fillet 32

with mashed potatoes, green and ladolemono

#### "Gemista" 22

Tomato and pepper with rice and herbs

#### Grilled half chicken 42 (2 persons)

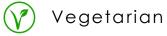
with french fries, oregano, mustard and lemon

#### Greek Lamb chops 32

with hand cut fried potatoes, fresh oregano and ladolemono



Gluten Free





#### Baked Seabream fillet 30

In fresh tomato sauce, potatoes, olives and caper

Grilled Greek beef steak (per kilo) 145 with crispy baby potatoes and sauce bearnaise



Fresh fish of the day (per kilo) 90 boiled vegetables, ladolemono, sauce tartar

Fresh lobster from Mykonos (per kilo) 125 grilled or pasta







#### Traditional Desserts

#### Armenovile 18



Vanilia semifreddo with pistachio and chocolate flakes

#### Chocolate lava cake 22

with dark chocolate and vanilla ice cream

#### Baklavas 18

with pistachios and vanilla ice cream

### Homemade frozen Mykonian yoghurt 16



With honey and caramelized nuts

#### Homemade ice cream 12



in seasonal flavors

#### Platter of seasonal fruits 19





Seafood, vegetables and fruits stated on the menu are locally sourced.



