



# PAPAGALOS

*restaurant*

O I A • S A N T O R I N I

New Greek cuisine with focus on organic, farm-direct produce and seafood from the Mediterranean

**MENUS PROVIDED ARE SUGGESTIVE, OUR CHEFS WILL BE HAPPY TO WORK WITH YOU AND CREATE A PERFECT GASTRONOMIC EXPERIENCE FOR YOUR RECEPTION, ACCORDING TO YOUR REQUIREMENTS, FOR AS LOW AS 35 EUROS PER GUEST. MENUS INCLUDE THE FOLLOWING:**

**WELCOME APERITIF**

a glass of mastic gum liquor with lime juice and fresh mint or traditional ouzo of Mitilini will be offered to your guests upon their arrival.

**FREE REFRESHMENTS**

bottled water of high quality will be served at all times, unlimited consumption of refreshments.

**HOMEMADE BREAD & DIPS**

baskets of at least two different kinds of breads will be offered, escorted by traditional Greek dips.

**DESSERTS INCLUDED, CHOICE OF:**

**CHOCOLATE SOUFFLÉ**

Runny warm dark chocolate in a fluffy chocolate cake combined with orange sorbet and chocolate flakes. Or,

**CRUNCHY RICE PUDDING**

coconut milk risotto, wrapped in crispy rice pastry with strawberry syrup and cinnamon flavored ice cream. Or,

**ESPRESSO MILLE-FEUILLE**

caramelized pastry with espresso espuma topped with roasted coffee beans and caramel pastello.

**TEA JELLY**

green tea flavored with lime, garnished with fennel root poached in grenadine and peach foam. Or,

**CAKES**

**COMPLEMENTARY COFFEE AND BISCUITS**

wide selection of coffees and teas accompanied by assortment of biscuits and marmalades



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## Menu A: fifty euros

### **FRIED FETA APPETIZER**

in a nutcrumb crust laying on a bed of seasonal herbal leaves, paired with refreshing watermelon syrup.

### **GREEK SALAD**

tomato, cucumber, spring onion and feta vinaigrette, sprinkled with mint leaves and roasted bread bites.

### **CHOICE OF MAINS :**

#### **ROOSTER ROLLS**

coq au vin served with papardelle in cinnamon spiced tomato sauce and crumbled mature mizithra cheese.

**OR**

#### **MUSHROOM RISOTTO**

italian arborio rice with wild mushrooms, truffle oil, sprinkled with fresh tarragon and parmesan flakes.

**OR**

#### **BONELESS PORK CHOPS**

marinated in brine, with sour cherries and balsamic vinegar sauce and herbal potato napoleon.

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## Menu B: fifty five euros

### **AUBERGINE WRAPS**

filled with anothiro and katiki cheese, sun dried tomatoes and fresh mint, served with spicy tomato coulis.

### **SPINACH SALAD**

with grilled haloumi cheese and sautéed onions, cherry tomatoes, olives in balsamic vinegar and beetroot syrups.

### **CHOICE OF MAINS :**

#### **LAMB SHANK**

braised in fresh thyme and demi glace sauce, combined with rice pasta risotto and tomato flesh cubes.

**OR**

#### **CRAB RAVIOLI**

hand made ravioli filled with fresh crabmeat and spring vegetables in light tomato, saffron and basil sauce.

**OR**

#### **PRAWN SOUVLAKI**

shellless tiger prawns, char grilled, coupled with cracked wheat with sun dried tomatoes and pine seeds.



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## Menu C: sixty five euros

### CHOICE OF APPETIZERS:

#### **BABY OCTOPUS**

in sweet chilly and white balsamic vinegar sauce, escorted with smoked fava purée and fried capers.

OR

#### **SARDINE FILLETS**

stuffed with fennel root and gruyere cheese, in ouzo sauce laying on marinated zucchini papardelle.

#### **ASPARAGUS SALAD**

with butterfly prawns, escarole, red leaf lettuce, pomegranate and almond filets in white balsamic and strawberry vinaigrette.

### CHOICE OF MAINS :

#### **SEA BASS FILLETS**

fresh fried sea bass in peanut crust served with aromatic potato salad and cold tomato vinaigrette sauce.

OR

#### **GROPER FRICASSEE**

fillets of aegean sea groper with casseroled wild greens and leeks in traditional egg and lemon sauce.

OR

#### **RED SNAPPER**

fresh fish fillets in olive and caper sauce, laying on top of artichoke, lemon and dill purée.



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#### **HOUSE WINE:**

local organically grown grape wines, choice of white or red , at unlimited consumption for all your guests, at €9.50 per person. Also available a wide selection of bottled wines.

#### **RECEPTION COCKTAILS:**

sangria or Fruit Punch can be offered to your guests upon their arrival for €5.50 per person or champagne cocktails for €9.00 per person.

#### **FULL OPEN BAR:**

A wide choice of alcoholic beverages and cocktails for all of your guest, at unlimited consumption, for €28.00 per person.

#### **ALSO AVAILABLE, UPON REQUEST:**

- three types of table decorations.
- flower decorations.
- balloon decoration.
- fireworks.
- photography and video.
- live music or DJ.
- special shows.