

THE BEACH HOUSE

M E N U



### **Sourdough bread and breadsticks**

With olive mousse and extra virgin olive oil €2

## **A P P E T I S E R S**

### **Tomato Gazpacho (v)**

Cold soup with Mediterranean vegetables and extra virgin olive oil €7

### **Tomato Bruschetta (v)**

With feta mousse, olive paste, kritama and thyme oil €9

### **Grilled Vegetable Bruschetta (v)**

Mixed grilled vegetables with romesco, baby spinach, roasted sesame and extra virgin olive oil €9

### **“Tarama”**

Salted fish roe cream served with aromatic olives, fresh onion and extra virgin olive oil €9

### **Tuna Tartare**

Cubes of tuna marinated with lemon, lime and fresh herbs, in avocado cream with cucumber, chilli pepper and pretzel sippet €15

### **Tuna Carpaccio**

Thinly sliced tuna with hot peppers, coloured cherry tomatoes, lemon zest, baby arugula and extra virgin olive oil €12

### **Marinated Anchovies**

With mixed spices, garlic, kritama and extra virgin olive oil €9

### **Fried Calamari in Panko**

With shrimp salt, taramasalata cream and lemon zest €13

### **Steamed Mussels**

In white wine, garlic, extra virgin olive oil, fennel and sweet dried chilli flakes €15

### **Grilled Octopus**

With Santorini fava cream, dry onion and extra virgin olive oil €18

### **Shrimp Saganaki**

In a fresh tomato sauce, with ouzo, peppers, locally produced feta and herbs €15

### **Aubergine & Courgette (v)**

Fried aubergine and courgette sticks served with tzatziki €9

### **Seasonal Greens or “Horta” (v)**

With grilled cauliflower, beetroot confit and lemon cream with mint €9

### **Homemade French Fries (v)**

Seasoned with smoked paprika and dried Skiathos oregano, chilli mayonnaise and homemade ketchup €8



## SALADS

### **“The Beach House” Greek Salad (v)**

Coloured cherry tomatoes, tomatoes, cucumber, peppers, onion pickles, locally produced feta, and black olive biscuit €12

### **“Dakos” (v)**

Dried bread from Kythira, grated tomato, locally produced feta, sliced olives, capers, fresh herbs and extra virgin olive oil €13

### **Mesclun Salad**

Baby spinach, roasted pear, radish, green apple dressing, caramelized hazelnuts and sous vide chicken breast €14

### **Purslane Salad (v)**

Cretan dry Mizithra cheese, crispy okra, courgette, cherry tomatoes, caper leaves, green beans, lemon oil and wild Skiathos mint €13

## MAIN DISHES

### **Beef Fillet Linguine**

With fresh rosemary, red wine, Worcestershire sauce and cherry tomatoes €18

### **Prawn Kritharoto**

Small barley shaped pasta with handmade bisque, ouzo, confit tomato, tarragon and roasted peppers €16

### **Seafood Paella**

With saffron from Kozani and fresh herbs (for two people) €40

### **Tuna Fillet**

With fresh sautéed beans flavoured with lemon, tomatoes, capers and roasted sesame €21

### **Sea Bass Fillet**

Sautéed with butter cream and tarragon, served with parsnip puree and boiled greens €18

### **Briam (v)**

Roasted aubergine, courgette, red pepper, fresh tomato sauce, carrot, mint and yogurt cream €11

### **Chicken Breast**

Sous vide chicken, baby sautéed carrots, baby sautéed potatoes and parsnip puree €16

### **Three Meat Patties**

Beef, pork and lamb mixed mince, French fries, tomato with fresh oregano, thyme and spicy paprika oil €16

### **Pork Fillet Souvlaki**

Pork fillet skewer with marinated tomato, homemade tzatziki, pita bread and French fries €17



## DESSERTS

### **Traditional Orange Cake (v)**

With Madagascar vanilla ice cream €8

### **Chocolate Mousse (v)**

With caramelized hazelnuts and butterscotch sauce €8

### **Fruit Salad (v)**

Freshly cut fruit on crushed ice €9

*The Beach House uses the following oils to prepare the various dishes on offer:*

*- Extra virgin olive oil for salads*

*- Sunflower and olive oil for frying*

*(v) Suitable for vegetarians. For vegan options please ask us.*

*The Beach House also uses non-dairy products. Some dishes contain frozen products.*

*Please notify us of any possible allergies.*

*The Beach House is subject to market controls.*

*Owner Adamantios Mathinos.*

