

Topos 1910 Restaurant lunch menu

Our little mezedes (appetizers)

Octopus ceviche with tomato water and mini salad

Sole paupiette with artichoke purée and bacon powder

Sardines marinated with tomato and basil on anise flavoured Focaccia

Pea purée with truffle oil, caramelised onions and pea puree balls

Scallops with potato purée and truffle froth

Courgettes stuffed with sea food and hollandaise sauce

Salads

Green salad with our own produced extra virgin olive oil accompanied with a selection of anthotiro (traditional Hellenic cottage cheese) mousse

Cretan salad with barley bites, xinotiro (traditional Hellenic sour milk cheese), tomato and arugula pesto dressing

Asparagus salad with endive, sun dried tomato and bacon dressing

Pasta

Black tagliatelle with crayfish, shrimp bisque and courgette/pumpkin

Paella risotto with chicken confit

Pappardelle with Porto Bello and cheese selection cream

Lobster pasta for two people

Main dishes

Sea bass with eggplant purée and veal sauce

Gilthead bream with herbs, yogurt and oregano sauce

Scorpion fish with Cretan cooked meat, tomato confit and aioli sauce

Deserts

Valrhrona white chocolate mousse with passion fruit

Cretan turnover with mini chocolate dips

Semolina cake with kaimaki (mastic cream) ice cream