



A symphony of the senses.

IOSIF SIKIANAKIS

14 November 2025
Golf Clubhouse Restaurant

MENU

Tyrokouloura - spicy feta, rakomelo sauce and black sesame

Tarama with summer Italian truffle

Moussaka croquettes with beef ragout, green apple, roasted pepper vinaigrette and Metsovone flakes

Spicy prawns, chili oil, vongole veraci, cherry tomatoes and halloumi

Italian focaccia, extra virgin olive oil

Wine Pairing: Zambartas Semillon-Sauvignon Blanc 2024

Island-style salad, caper leaves, kritamo (sea fennel), cherry tomatoes, pichtogalo cheese, fleur de sel and oregano

Wine Pairing: Zambartas Xynisteri 2024

Sea bream, cherry tomatoes, purple potato croustillant, orange powder and citrus-truffle sauce

Wine Pairing: Zambartas Promara 2024

Octopus braised with Vin Santo wine, Ikaria honey, potato chips

Wine Pairing: Single Vineyard Not-Orange 2024

Grouper Bourdeto, smoked tomato sauce, baby carrots and potato foam

Wine Pairing: Single Vineyard Margelina 2023

Balloon Bougatsa with vanilla cream, cinnamon and vanilla ice cream

White Chocolate Baklava with baklava ice cream, crispy filo pastry, almonds, pistachios, syrup and white chocolate flakes

Magic Muffin (orange chocolate soufflé with bitter couverture ice cream)

Wine Pairing: Melusine Commandaria 2012

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