



# S M O K E Y G R I L L



MITSIS  
HOTELS

NORIDA

BEACH HOTEL





## APPETIZERS

### VITELLO TONNATO

marinated veal tenderloin, tuna cream,  
tempura capers, chilli oil

### GRILLED CHEESE TALAGANI

marmalade of multicoloured cherry tomatoes,  
fresh salad with valerian and baby rocket, aged vinegar

### TAPENADES

tzatziki flavoured with avocado, smoked aubergine dip,  
spicy hummus with fresh coriander

## SALADS

### TRADITIONAL GREEK SALAD

tomatoes, feta cheese, capers, olive oil,  
cucumbers, peppers, olives, samphire

### GREEN GARDEN SALAD

marinated mesclun, sweet corn,  
marinated artichokes, croutons,  
mayonnaise dressing infused with black truffle

### BABY ROCKET SALAD WITH PARMESAN FLAKES

salad with baby rocket, frisée lettuce, iceberg lettuce,  
parmesan flakes, crispy prosciutto, dry farmed tomatoes,  
pomegranate dressing, red currants

### SUMMER SALAD

mixed greens, Manouri cheese, watermelon,  
roasted pistachios, mandarin dressing, basil



## PASTA

### SPAGHETTI ALLO SCOGLIO

aromatic butter, dried onion, crushed red pepper,  
parmesan, garlic flavouring

### MUSHROOM RISOTTO WITH PUMPKIN

risotto mixed together with pumpkin cream,  
thyme paste, soya, cream cheese, basil oil

### SPAGHETTI WITH TOMATO SAUCE

spaghetti, tomato tartar, basil, pecorino cheese

## MAIN DISHES

### MILK-FED VEAL SIRLOIN STEAK WITH DAUPHINOISE & BEARNAISE SAUCE

with potato terrine infused with thyme, baby carrots

### PORK FILLET WITH CELERY ROOT PURÉE & HERB SAUCE

marinated pork fillet, celery root purée,  
green apple confit, mushroom tartar, Vadouvan butter

### BEEF BURGER & CHIPS

beef burger, caramelised onion sauce, Hannibal sauce,  
cheddar cheese sauce, iceberg lettuce, tomato

### CHICKEN BURGER & CHIPS

crispy breaded chicken, pickles, lettuce,  
Edam, black garlic mayonnaise

### BRAISED LAMB SHANK & BABY POTATOES

lamb shank, mashed potatoes, brown butter,  
lamb fond sauce, Mavrodaphne wine, fresh vanilla



## DESSERTS

### FLEXI CHOCOLATE GANACHE

flexible milk chocolate,  
pastry cream flavoured with passion fruit,  
strawberries, mango sorbet, ginger, jasmine

### AMERICAN CHEESECAKE

baked cheesecake, red fruit mousse,  
salted caramel infused with espresso

### PROFITEROLE

EAT | ENJOY | LOVE