

# MUZZZEIN

· Cliffside Experience ·



# APPETIZERS

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## **Trio Surf and Turf Tacos**

Tacos with myconian sausage, octopus, mayo served with Daikon coriander topping

## **Saganaki Shrimps Gyoza Style**

Gyoza Style shrimps served with tomato sauce, mousse feta and ouzo gel

## **Myconian Scallion Pie**

Myconian Scallion Pie served croustis style with herbs water and tyrovolia cheese mouse and pasteli pieces

## **Greek Dolmadakia Sushi Style**

Sushi Style Dolmadakia with wine leaves filled with rice and chopped herbs smoked eel and mayo yogurt coffee bisque sauce

## **Gaspacho Soup**

Gaspacho Soup with Greek tomatoes and strawberries marinated with local cherry vinegar, served with sea bass marinated tartar and crispy sourdough flakes

# SALADS

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## **Salad with Beluga Lentils**

Salad with Beluga Lentils, onion, tomatoes, coriander, anthotyro, chili marinated with lime vinaigrette served on top with marinated charcoaled octopus

## **Greek Salad**

Greek salad with colorful cherry tomato from Santorini marinated with carob honey vinaigrette, rusk bread, fresh oregano, olives fillet, mousse feta cheese and cucumber sorbet

## **Green Salad**

Green salad with strawberry sauce and infused with mint, fermented peaches, served with gratin Greek goat cheese and candied walnuts

## **Spinach Pie Salad**

Spinach pie salad style with fresh herbs, baby spinach, scallion, crispy fyllo, fried poached egg and feta crumble

# MAIN DISHES

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## **Vegan Risotto**

Vegan Risotto with buried cauliflower flavor, nutritional yeast, cauliflower tartar marinated in vinegar just, sweet green peas and lemon foam

## **Seafood Linguine**

Seafood Linguine cooked in tomato bisque sauce and topped with wild herbs

## **Wild Tuna Tataki**

Tuna Tataki served on top of lemon orzo, green pea sauce and black and white sesame paste

## **Grilled Sea Bass**

Grilled Sea Bass fillet served with orange carrot puree, stifado sauce and black truffle flakes

## **Pan Seared Cod**

Pan seared cod wrapped with Greek smoked pork served with etoupe vegetables and freshly chopped herbs and passion fruit aioli sauce

## **Rooster Fillet**

Rooster Fillet brined and cooked sous vide, served with white onion puree, potato from Naxos chips and pastisada sauce and crispy rooster skin

## **Flap Steak**

Flap steak black Angus marinated with summer fruits paste, ginger, coriander served with sweet corn and green hot pepper paste

# DESSERTS

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## **Baklava Napoleon**

Baklava Napoleon with chocolate peanut mousse served salted caramel sauce and ice cream

## **Greek Rice Pudding**

Rice Pudding sticky rice with glazed burnet peach, served with local harvest milk cream infused with Tonka beans and vanilla

## **Paros Loukoumades**

Loukoumades served with mastic anglaise and pistachio ice cream

## **Fondant chocolate**

Fondant chocolate with instant coffee melted heart caramelized salted peanuts and caramel ice cream