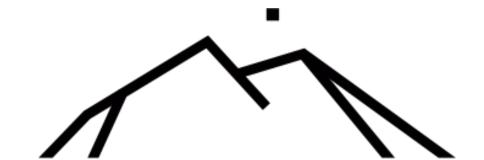
MUZZEIN

- Cliffside Experience -



APPETIZERS

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 cromesquis 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 choppedherbs 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

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

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 etouve 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

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