

MENU

SALAIR

DINING EXPERIENCE

noun

/SAL:.ER/

compound word

(n.) salt *αλάτι*

a common white substance found in sea water and in the ground,
used especially to add flavour to food or to preserve it.

(n.) air *αέρας*

the mixture of gases that surrounds the earth and that we breathe.

HOMEMADE BREAD

SOUP

Argos Melon

Kalamansi | Louisa | Cucumber Chutney

MARINATED

Black Angus Beef Tartare

Aegina Pistachio Mayonnaise | Tart | Capers | Pickled Cucumbers

Marinated Sea Bass

Samphire | Chives | Chili | Dill Oil | Tomato | White Taramas

HOT APPETIZERS

Scallops

Samos Wine | Lefkada's Salami | Avocado | Spinach

Simmered Octopus

Vine leaf | Zucchini | Yogurt | Lime

Eggplant

Florina's Pepper | Baby Vegetables | Marjoram | Bacon

SALADS

Beetroot

Smoked Eel | Walnuts | Mint | Yogurt | Orange | Black Garlic Vinaigrette

Lefkada's lentils

Handmade kavourmas | Tamarisk trees | Lemongrass | Wine | Cardamom | Coriander vinaigrette

Green Salad

Shrimp | Cashews Confit | Parian Mango | Strawberry Vinegar | Maple Vinaigrette

PASTA RISOTTO

Cappelletti

Shrimp | Crayfish | Cuttlefish Ink | Fennel | Saffron | Sweet Garlic | Tomato | Basil

Risotto

Guanciale | Sweet Potato | Sage | Ithaca's Lazareto

MAIN COURSES

Sea Bass

Egg Lemon | Savoy Cabbage | Nori Seaweed

Monkfish

Tarragon Cream | Celery Root Ravioli | Vegetable | Leek | Watermelon Radish

Lamb Brazier

Potato Cream | Fresh Truffle | Roasted Yeast

Black Angus Beef Fillet

Arbaroriza | Glaze | Potato | Mustard Seed | Mushroom

Pancetta

Sweet And Sour Sauce | Sweet Potato Chips | Jerusalem Artichoke | Roasted Hazelnut

Lobster Tail

White Carrot | Caper Beurre Blanc | Pollen | Vaduvan Oil

SEA FOOD

Grilled Lobster

Grilled Fish of the Day

ISLAND CHEESE

from our basket

Responsible for the law: George Bizas

In case of a food allergy, please inform your waiter. The customer is not obliged to pay if no receipt has been issued. Taxes and local vat are included on all rates.