# VICTORIA A





Menu Suggestions

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Meet Anastasios Kostas,

Creative Head Chef, Anastasios Kostas, originally started his career as a kitchen assistant. It wasn't long however, before his culinary skills and forward ideas were applicated by his colleagues and his supervisors. Anastasios puts passion and a lot of thought in his creations, and constantly strives for innovation in his cooking. He loves working with fresh materials and is versatile when it comes to his clients' requirements.

#### Menu One

Beef tartare, spicy mayo, lime zest and chives

Mesclun salad with pomegranate, cashews, warm falafel and fresh onion vinaigrette

Salmon Fillet with thyme, Verde sauce and spinach purée

Greek yoghurt panacotta with sour cherry

Please ensure to highlight any allergies to the staff

#### Menu Two

"Arancini" rice balls with mushroom and parmesan

Green salad with asparagus, avocado and sundried tomato vinaigrette

Slow cooked lamb with buffalo milk made pasta in traditional Greek tomato sauce and gruyere

Fruit Tarte with citrus cream

#### Menu Three

Feta cheese and hot pepper, fried in filo with honey and black sesame seeds

Beetroot salad with sherry vinegar, garlic and Greek yoghurt

Cod Pasta "piccata" with lemon and caper

Chocolate cheesecake

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#### Menu Four

Grilled Squid with fish roe salad and spinach chips

Greek Salad with avocado and grilled guyere

Shrimp risotto with red peppers infused with grapa

Tiramisu with berries

#### Menu Five

Gazpacho soup with grilled cheese crouton

Green salad with spinach and rocket, goat cream cheese, figs, almonds and sweet Dijon vinaigrette

Tuna fillet grilled with corn sauce, crispy cauliflower and chives oil

Strawberry Millefeuille