





## Our philosophy...

Innovative and modern Greek cuisine, featuring the best of the season's ingredients interpreted into fascinating dishes while taking in the magnificent breathtaking view of the Aegean coastline.

Our Executive Chef, Valantis Xrisakis, and his team have managed to create elegant yet understated dishes full of flavors. At Peruzzi, fine-dining takes a whole new meaning and a new fresh and modern approach.



*\*Please inform our service staff in case of any possible allergies.*



Vegetarian



Lactose



Pescatarian



Gluten Free



Vegan



## Starters-Mezes

### SQUID "KARAFAKI"

Smoked fish roe emulsion(tarama), seaweed, local tomato spoon sweet, black olive crumble, ouzo, caper popcorn, vinaigrette yuzu

€ 18

### "DOLMADAKIA" Tartare

Red sea bream tartare, wild chard, lemon, fresh herbs, puffed rice, Greek grey mullet bottarga

€21.50

### OCTOPUS "SOUVLAKI"

Chargrilled octopus, organic split pea cream, Greek chimichurri, nori, mung bean confit, Florina pepper chutney

€16.00

### "KATIMERIA" (Local Cheese Pie)

Wine-aged local cheese, feta, whipped cream katiki Domokou, thyme honey, sesame seeds

€16.00

### SOUTZOUKAKIA FROM SMYRNA

Greek yogurt bougiourdi, spetzofai cream, ladopita tacos (Rhodes local pita bread), potato vermicelli, chorizo oil

€16.00

### "PASTITSIO" (GREEK LAZANIA)

Gyoza, slow-cooked veal, Naxos aged gruyere cheese, roasted tomato cream, shimeji mushrooms

€18.50

### "GEMISTA"

Rice loukoumades(croquette), fresh herbs, briam cream, feta cheese, tomato glace, basil oil

€19.50





## Salads

GREEK SALAD MERMIZELI (KALYMNIAN STYLE) 🌿 🌿

Colorful cherry tomatoes, pickled cucumber, onion, dried olive, caper leaves, kopanisti (Mykonian soft sheep cheese), eftazymo rusk (Greek aniseed sweet bread)

€16.00

"GREEK STYLE CAESAR" 🌿

Iceberg, grilled chicken, Cretan gruyere, smoked apaki, Sfakian pita bread nachos, Aegina pistachio, vinaigrette yogurt with anchovies

€16.00

HIPPOCRATES SALAD 🌿 🌿 🌿

Baked beetroot, nuts, fennel, vinaigrette petimezi (grape molasses), fennel, almond "Anthotyro" cheese, rosemary crumble, forest fruit sorbet

€15.00

"POLITIKI" 🌿 🌿

Cabbage "wakame", carrot, shrimp, pickled ginger, mango, Corinthian raisin, carrot vinaigrette, sesame oil

€16.00





# Main Courses

## NEW AGE GREEK BEEF STEW (STIFADO) 🌿🍷

Strip loin steak Black Angus, potato textures, sizzled anothyro cream, kokkari (onion), baby vegetables in ashes, onion glaze sauce

€26.50

## LAMB KLEFTIKO

Slow roast leg of lamb, carrot puree with cumin, metsovone cheese custard "potato parchment", vegetables in ashes, Agiorgitiko red wine sauce

€26.50

## CHICKEN LEMONY

Sous vide chicken, wild mushrooms, roasted potato gnocchi, corn chips, oregano, pecorino of Amfilochia, black garlic emulsion

€24.00

## GREEK MOUSAKA PERUZZI STYLE

Black Angus beef ragout, eggplant, zucchini, potato textures, sour cream cheese xinotyri (Greek sheep cheese), tomato confit

€24.00

## "SHRIMP SAGANAKI" 🍷🌿

Ravioli pasta, shrimp, bisque cream, tomato cherry confit, char-grilled Florina pepper, ouzo, barrel aged feta cheese

€25.00

## SEA BREAM ON CHARCOAL 🌿🍷🍷

Head to tail sea bream, stir fry seasonal greens, steamed vegetables, oil & lemon sauce

€26.00

## BAKALIAROS SKORDALIA (GREEK FISH AND CHIPS) 🌿🍷

Cod fillet in bread crust, almond skordalia (Greek garlic dip), pickled fennel, grilled lemon, lukewarm marinated zucchini, crispy capers

€23.00

## PUMPKIN RISOTTO 🌿🍷🍷

Sweet pumpkin, tofu steak, coconut cream, crispy bacon, pumpkin seeds

€22.00





## Dessert

### WALNUT PIE

Chocolate pastry cream, Walnut macaron, Raspberry compote,  
White chocolate, Salepi Ice cream

€10.00

### GALAKTOBOUREKO

Custard whipped cream, orange ganache, Caramelized phyllo,  
Florentine, Elderflower ice cream

€10.00

### LEMON PIE

Cheesecake cream, Lemon curd, Ginger financier, Sable, Thyme gel,  
Olive oil ice cream

€9.00

### BANOFFEE

Banana cream, Peanut, Nuts praline, Banana bread, Vanilla ice  
cream

€10.50

### SEASONED FRUIT SALAD (for one)

€10.00



*Created by Executive Chef  
Vasilios Xrisjakis*