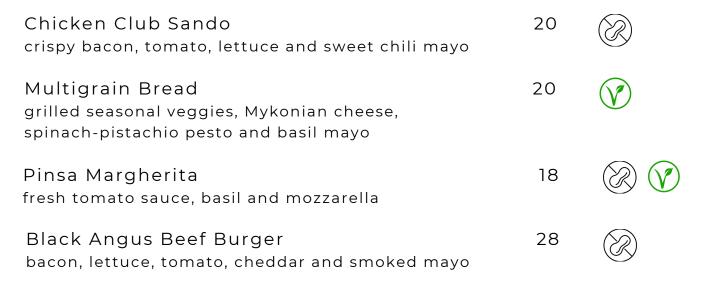
# PANOPTIS ESCAPE

# LUNCH MENU

#### Bread Selection and Assortments 8

#### **SNACKS**



#### **SALADS**

Traditional Greek cherry tomatoes, cucumber, onion, peppers, carob rusk and feta cheese	20	
Caesar's sous-vide chicken, corn seeds, parmesan flakes	21	
Strawberries cherry tomatoes, mesclun, zucchini, lime, ginger and goat cheese	21	

## **APPETIZERS**

Greek Dips fresh baked pita bread	16	V
Smoked Eggplant confit garlic, pepper, parsley and virgin olive oil	17	
Tuna Tartar local Greek tuna, lime, berries and passion fruit	25	
Prawn Ceviche citrus, virgin olive oil, chili and ouzo	26	
Crispy Feta sesame, breadcrumbs, tomato chutney, chili and basil	20	V
Charcoal Greek Seasonal Pie mykonian cheese, local greens and toasted sesame	19	<b>V</b>
Grilled Octopus creamed cold roe, capers, samphire and aged vinegar oli	21 ve oil	8

# **PASTA & RISOTTO**

Prawn Tagliolini prawn tartare, prawn bisque, lime and chervil	26	
Beetroot Risotto baked beetroot, asparagus, orange segments, spearmint	22	

### **MAIN COURSES**

seasonal veggies, buttered baby potatoes, red sweet wine

#### **DESSERTS**

sauce and chimichurri sauce

Yogurt Mousse honeycomb or fruits	17	
Lemon & Berries lemon curd, berries textures and vanilla crumble	18	
Platter of Seasonal Fruits	18	
Pistachio Tart pistachio crémeux, pastry phyllo and madagascar vanilla ice-cream	18	<b>V</b>



