



FLAME

HEMGROWN MEAT & VEGETABLES

OUR CHEF'S WELCOME

Onion Soup

Classic onion soup with cheese crostini

Haloumi

Haloumi, pita bread, tomato, oregano, olive oil

CHOICE OF STARTER

Greek Salad

Local Tomatoes, compressed cucumber, green capsicums, Kalamata olive tapenade, 12 month aged feta cheese from Kostarelos cheese factory, pickled shallots, oregano, tomato Flavored vinegar, virgin olive oil

or

Flame Salad

Mesclun salad, pickled beetroots, marinated and grilled nectarine, glassy pecans, Kopanisti cheese and a balsamic and petimezi dressing

or

Classic Beef Tartare

Beef, cornichons, shallots, cured egg yolk, mustard emulsion, baguette crisps

or

Brisket Croquette

Slow cooked and pulled brisket croquettes with asiago cheese, Pickled Simeji and Black Garlic Mayonnaise and a Rucola Salad

CHOICE OF MAIN COURSE

Grilled Chicken Breast

with sweet potato puree, Sautee mushrooms and Pepper Sauce

or

Seabass

Smoked Root ratatouille, Celeriac Pure and Mushroom Beurre Blanc

or

Braised Lamb Leg

"Trahanoto" with Metsovone cheese, smoked black eggplant puree, sheep's yoghurt, lamb jus

or

Beef Rib Eye

With Mash potato, asparagus, Wine jus

CHOICE OF DESSERT

Le Petit Antoine

Praline croustillant, gianduja chocolate cremeux, milk chocolate chantilly, wild strawberries

or

Flame Dessert

Caramel ice cream, salted caramel, chocolate sauce, macademia, forest fruits

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients.

Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.



1st course

Choice of appetizer / salad

Bruschetta

Focaccia bread, smoked tomato drizzled, ricotta, basil pesto

or

Giardino

Arugula leaves and mesclun salad, roasted sweet potatoes, asparagus, caprino, pasteli, honey-lemon dressing

or

Burrata salad

Burrata cheese, heirloom cherry tomatoes, pine kernel, basil pesto, bruschetta

or

Arancini

Traditional rice croquets with amatriciana flavors, pecorino Romano cream and fried parsley

2nd course

To share

Pizza Margherita

Mozzarella fior di latte, tomato sauce, mozzarella di buffalo, tomatoes cherry and basil

3rd course

Choice of Main Course

Rigatoni alla Sorentina

Oven roasted tomato sauce, basil fresh, tomatoes cherry and mozzarella

or

Funghi

Wild mushrooms, truffle oil & black truffle fresh, parsley

or

Lasagna Bolognese

Pasta lasagna fresh, beef ragout sauce, parmesan cream with truffle, basil, tomatoes cherry

or

Pollo alla Griaglia

Slow cooked chicken breast, mini broccoli crusted, sinnapi sauce, red rice with thyme and garlic

or

Baccala

Cod fish, lentils puree with squid ink, asparagus, topinambur cream with espresso flavors, sundried tomatoes, capers and leaves, lemon-ginger foam

4th course

Choice of Dessert

Tiramisu

Layers of homemade Savoyard, mascarpone cheese cream, Tia Maria foam

or

Torta Caprese

Traditional chocolate cake named from the island of Capri accompanied by vanilla Madagascar ice cream and mint coulis

or

Almond Panna Cotta

Almond panna cotta, cinnamon crumble, mandarin foam



Denotes vegetarian

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Appetizers

Παραδοσιακή σαλάτα με σφέλα
Traditional cheese salad

Φάβα
Fava

Καλαμάρι σχάρας
Grilled squid

Σαρδέλες σχάρας
Grilled sardines

Main course

Φιλέτο λαβράκι με χόρτα βραστά
Sea bass fillet with boiled greens
ή /or

Κριθαράκι με ντοματα και γαρίδες
Orzo with tomato sauce and shrimps

Dessert

Ekmek kataifi



Cold Appetizers to share

Hommos

Chickpeas purée blended with tahini sauce and topped with olive oil

Moutabbal

Grilled eggplant purée blended with tahini and topped with Pomegranate seeds and olive oil

Fattoush

Mixed salad with lettuce, rocket, tomato, radish, cucumber, mint leaves
And topped with sumac, crispy bread and lemon oil sauce

Hot Appetizers to share

Kebbé

Fried meatballs stuffed with minced meat, onion and pine nuts

Falafel

Fried chickpea patties blended with Lebanese spices, garlic and coriander. Served with tahini sauce dip

Cheese Rakakat

Cheese spring rolls filled with parsley, feta & akawi cheese

Main Course by choice

Shish Taouk

Skewers of tender marinated chicken breast served with garlic dip

Or

Kebab Nargile

Classical skewers of minced lamb meat with onion

Or

Kebab Chicken

Classical skewers of minced chicken

With mustard sauce

Main course served with French Fries Freshly homemade

Dessert to share

Mohalabieh

Custard with rosewater, mastic, chopped banana, strawberries and topped with pistachios



Appetizers / Salads

Selection of

Μελανούρι σεβίτσε με αλμυρίκια, τοματίνια, αχινό & σούπα τομάτας
Melanouri seviche with tamarisk, cherry tomatoes, sea urchin & tomato soup

or

Γαρίδα κοιλιάδος ταρτάρ μαριναρισμένη με χυμό μανταρίνι, αβοκάντο Κρήτης, πικάντικη μαγιονέζα & φύκια
Shrimp Valley tartar marinated with tangerine juice, Cretan avocado, spicy mayo & seaweed

or

Κρεατοπιτάκια παραδοσιακά με κονφί τομάτας, βασιλικό & γιαούρτι πρόβειο με ταχίνι
Meat pies traditional with tomato confit, basil & sheep yogurt with tahini

or

Χαλούμι με ψητό μαρούλι, πίκλα μουστάρδα, κρέμα αβοκάντο & βινεγκρέτ δυόσμου V
Halloumi cheese with grilled lettuce, mustard pickle, avocado cream & mint vinaigrette V

or

Ελληνική σαλάτα με τοματίνια, κρέμα μαλακής φέτας, παξιμάδια χαρουπιού & καπαρόφυλλα V
Greek salad with cherry tomatoes, soft feta cream, carob rusk & capers V

or

Καψαλισμένα Λαχανικά με χούμους, κατσικίσιο τυρί, καρύδι, ρόδι & βινεγκέρ τρούφας V
Roasted Vegetables with hummus, goat cheese, walnut, pomegranate & truffle vinaigrette V

Main

Selection of

Κριθαρότο με ψητές Καραβίδες, παλαιωμένη γραβιέρα σπηλιάς Κρήτης & ζωμό καραβίδας
Barley with grilled crayfish, aged Cretan cave graviera & crayfish broth

or

Αρνί σιγομαγειρεμένο για 12 ώρες με γεμιστή πιπεριά Φλωρίνης, πουρέ μελιτζάνας & γιαουρτιού με κόλιανδρο
Lamb simmered for 12 hours with stuffed Florin pepper, eggplant & yogurt puree with coriander

or

Γουρουνπούλα με τραγανό baby χοιρινό με δημητριακά, σταφίδα, αμύγδαλο, κρέμα καρότου & χαρίσσα
Piglet with crispy baby pork with cereal, raisin, almond, carrot cream & charissa

Desserts

Selection of

Μπακλαβάς με παρφέ φυστίκι Αιγίνης, παγωτό λουκούμι τριαντάφυλλο και ζεστό σιρόπι τριαντάφυλλο
Baklava with Aegina pistachio parfait, rose "loukoumi" ice cream and hot rose syrup

or

Ρυζόγαλο με μπισκότο αμυγδάλου, παγωτό γιασεμί και ροδάκινο
Rice pudding with almond cookie, jasmine ice cream and peach