

PEROVINO

GREEK COMFORT FOOD

Much of Greek life revolves around the family dinner table, as dining - for the Greeks - is all about celebrating life and enjoying the moment.

It consists of a gastronomic parade of home-cooked dishes and delicacies, served in the middle of the table so that all members can have their share.

Customs may have changed through time but the delicious food remains the same, bringing back a nostalgic effect to those sharing it.

Located in the area of The Romanos Resort, Perovino promises a multi-sensory and social dining experience, where Mediterranean gastronomic traditions are interpreted with a contemporary flair. Savour the best of Greece's authentic comfort food and experience firsthand the pleasure of sharing between your family and your friends.

WE MILL THE GRAINS

BENEFITS

- More complex flavor
- More complex aroma
- Less ecological footprint as we mill whole grain with less energy
- More nutritional value
- More digestible food as we break down the starch better by the process of slow fermentation

NUTRITIONAL VALUE OF WHOLE WHEAT

- Low in fat
- High in carbohydrate
- High in insoluble dietary fibre
- High in proteins

APPETIZERS

Variety of Greek flavors 20

Legume salad, eggplant salad, Greek greens, dolmadakia with yogurt, mini potato salad

Roasted feta cheese € 16

Tomato, chili pepper, fresh herbs

Traditional meatballs 22

Sun dried tomato sauce, crispy fyllo, sweet spoon cherry tomatoes, burnt volaki cheese from Andros island

Monkfish “loukoumas” 28

Sweet potatoes ‘skordalia’, lime zest, greek greens with vinegar

Revithada from Sifnos island 28

Grilled octopus with vinegar, Florina peppers, rosemary

Stuffed squid 24

With groats & greek herbs, black eyed beans cream

Shrimp “saganaki” 24

Fennel, tomato sauce, peppers, tsipouro, sfela cheese from Messinia

SALADS

Greek salad in village bread € 18

Xinomizithra cheese, cucumber, cherry tomatoes, olives, sea fennel, crouton from ‘koulouri’

Green salad € 18

Goat cheese, caramelized hazel, fig, pear, raisin, handmade brittle, rakomelo dressing

Perovino salad 22

Grouper fillet, mayonnaise, lemon zest & juice, parsley, baby leaves, radish

MAIN COURSES

Traditional sioufixta pasta 32

With fresh tomato sauce, siglino & xinomizithra cheese

Traditional spanakorizo € 28

Green risotto, chlorophyll from spinach & fresh herbs, yogurt, strawberry, berries, dill oil

Pork gyros 32

Crispy pita, salad from parsley, tomato, onion, yogurt flavored lime & chives, tirokayteri

Yellow chicken 28

Greek ‘gigantes’ beans cream, coos cous, with chicken brown sauce, stifado sauce

Slow cooked lamb 36

Mushrooms fricassee, spinach, avgolemono sauce

Beef fillet 58

Cream from baked potatoes, mushrooms flavored with greek truffle, “tzatziki”

Fresh grouper fillet 68

Bouillabaisse soup, baby vegetables, ouzo

Seafood orzo pasta 52

Bisk sauce, saffron, herbs, lemon zest

DESSERTS

Tsalafouti and bergamot Cheesecake 14

“Tsalafouti” soft feta cheese cheesecake with bergamot with pistachio base. Traditional “Dipla”, orange and cardamom coulis. Kumquat sorbet

Messinian Figs with thyme and goat cream 14

Messinian figs compote, Namelaka with figs leaves, goat cheese cream. Moustokoulouro

Greek coffee and rose cremeux 14

“Caraibe” dark chocolate cremeux with Greek coffee, chocolate fyllo pastry. Coffee coulis and Almond biscuit from Andros island