



## WINES MÈNUS

### MÈNU I

#### Unlimited House wine

**white** Moschofilero - **rose** Moschofilero - **red** Cabernet Sauvignon

#### Beers & Beverages

*price per person: 32,00€  
(all VAT included)*

### MÈNU 2

#### Unlimited House wine

**white** Moschofilero - **rose** Moschofilero - **red** Cabernet Sauvignon

#### Thema Ktima Pavlidis

*Assyrtico, Sauvignon Blanc*

#### Thema Ktima Pavlidis

*Agiorghitiko, Syrah/Shiraz*

#### Beers & Beverages

*price per person: 42,00€  
(all VAT included)*

4, Lyssikratous Str., Plaka - Tel./Fax: +30 210 322 7971  
www.daphnesrestaurant.gr - Facebook: Daphne's Restaurant  
email: [info@daphnesrestaurant.gr](mailto:info@daphnesrestaurant.gr)



## MÈNU GROUPS

*Suggested by:*  
**THE NEW YORK TIMES,**  
**FINANCIAL TIMES of London,**  
*the CNN, et.al.*

  
MÈNU 1 “TRADITIONAL”

**Bread with olive pate**

**Traditional spinach pie**

**Tzatziki** (per 2 persons)

**Greek traditional salad** (per 2 persons)

(Tomato, cucumber, onion, peppers, olives, feta cheese, oregano, kritamo, barley flakes & virgin olive oil)

**Authentic Greek Moussaka**

(in a clay pot) **or**

**Lamb baked in clay pot**

(cooked with vegetables, potatoes & salty gruyere) **or**

**Greek beef & orzo casserole Giouvetsi**

(in a clay pot with Naxos gruyere)

**Traditional Mpaklava with vanilla ice cream**

**Mineral water**

price per person: 46,00€  
(all VAT included)

  
MÈNU 2 “FROM OUR GRILL”

**Bread with olive pate**

**Traditional spinach pie**

**Greek Split pea puree** (per 2 persons)

(with olive oil and fresh onion)

**Cesar** (per 2 persons)

(Crispy iceberg, bacon, croutons, grilled chicken, parmesan & the famous Cesar sauce)

**Shish chicken skewer**

(with french fries & grilled tomato) **or**

**Shish lamb skewer**

(with french fries & grilled tomato)

**Orange pie with vanilla ice cream**

**Mineral water**

price per person: 43,00€  
(all VAT included)

  
MÈNU 3 “FISH & SEAFOOD”

**Bread with olive pate**

**Mixed sea food** (per 2 persons)

(shrimp, grilled squid Calamari & grilled octopus)

**Daphne's** (per 2 persons)

(fresh green salad with apple, orange, blackberries, walnuts & strawberry vinaigrette and aged balsamico)

**Grilled fresh white grouper**

(with vapeur vegetables & black rice) **or**

**Grilled fresh gilthead seabream**

(with vapeur vegetables & black rice) **or**

**Grilled fresh salmon**

(with vapeur vegetables & black rice)

**Crème brûlée**

**Mineral water**

price per person: 58,00€  
(all VAT included)

\* VEGAN & VEGETERIAN MEAL OPTIONS:

**Gemista (stuffed vegetables)**

(tomatoes - peppers with rice & vegetables)

**or**

**Wild mushroom risotto**

(with truffle, creamed with butter & Greek pecorino)