



STARTERS

- Sauteed Mushrooms with Garlic and Rosemary - €8
- Bruschetta with Cherry Tomatoes, Fresh Onions, Mozzarella, Garlic and Basil Pesto - €10
- Aubergine Parmigiana Croquettes - €12
- Tigania Chicken with Feta, Peppers and Chipped Potatoes in a Creamy Mustard Sauce - €14
- Fried Calamari with Fresh Chilli and Fennel Aioli - €15
- Grilled King Prawns with Chilli Jam - €15
- Tuna Soutzoukakia with Salsa Tonnata and Herb Yoghurt - €16
- Fish of the Day Tartar with Citrus Fruits, Savoury Frumenty and Nuts - €17

SALADS

- Dakos Salad with Tomatoes, Xinomizithra and Capers - €12
- Grilled Chicken Salad with Corn, Fennel, Lettuce Hearts and Fresh Herbs - €14
- LO&LA Salad of Mixed Leaves, Grilled Manouri, Dried Figs, Caramalised Almonds with Sesame Oil and Apple Cider Vinaigrette - €13

PASTA

- Linguine Pomodoro - €14
- Calamarata with Smoked Salmon and Broccolini - €16
- Pappardelle with Beef Ragu - €18
- Rigatoni with Chicken Fillet, Mushrooms and Truffle Sauce - €17
- Linguine con la Bottarga - €22
- Shrimp Linguine - €19

FRESH PASTA

- Tortellone stuffed with Lobster and Crab, with Zucchini and Cherry Tomatoes - €23
- Panciotti stuffed with Scallops and Prawns in a Turmeric and Parmesan Sauce - €22
- Ravioloni stuffed with Buffalo Ricotta and Spinach in Fresh Tomato Sauce - €20

MAINS

- Pork Medallions with Mushrooms and Baby Potatoes in a Creamy Tomato and Parmesan Sauce - €17
- Local Skiathos Lamb Chops with Baby Potatoes, Parmesan Cream, mustard and Oregano - €23
- Fish of the Day Savoro with Cauliflower Cream and Vegetables - €19
- Tuna Fillet with Baby Vegetables and Chimi Churri - €24
- Beef Fillet with Cream Potatoes, Baby Vegetables and Pepper Sauce - €32

DESSERTS

- Tiramisu - €10
- Cannoli Bougatsa with Kaimaki Ice Cream - €10
- Wood Grilled Strawberries with Vanilla Ice Cream - €10