## LIMANI

#### RESTAURANT WEEK JULY 21ST-AUGUST 10TH

# SUMMER 2025 DINNER PRIX FIXE

Monday-Friday 3:00pm-7:30pm Sunday, Available all evening

### FIRST COURSE

Choice of:

Tomato Salad ~ Cucumbers, onion, peppers, olives and feta cheese
Fried Calamari ~ Rings of fresh local squid, lightly fried
Grilled Vegetables ~ Eggplant, zucchini, peppers and halloumi cheese
Grilled Octopus ~ Tunisian, sashimi quality octopus (\$10 supplement)

## **MAIN COURSE**

Choice of:

Loup de Mer ~ Moist and mild Mediterranean Sea Bass
Salmon ~ Scotland; organic filet served with steamed vegetables
Organic Chicken ~ Half bone-in, marinated and grilled with rosemary and thyme
Lamb Chops ~ French cut and served with Greek fries and vegetables (\$10
supplement)

## **DESSERT**

Choice of:

**Portokalopita** ~ Orange & vanilla cake, honey, lavender ice cream

Sorbet/Ice Cream ~ Chef selection

Baklava ~ Greek pastry with almonds (\$5 supplement)

\$60.00

Beverage, tax and gratuity not included

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#### RESTAURANT WEEK JULY 21ST-AUGUST 10TH

## SUMMER 2025 LUNCH PRIX FIXE

Monday to Friday,11:30am – 3:00pm Sunday,11:30am – 3:00pm

## **APPETIZER**

Choice of

Mediterranean Meze ~ Taramosalata, Tzatziki, Hummus, Ktipiti, Tiropita, Dolmades

Tomato Salad ~ Cucumbers, onion, peppers, olives and feta cheese

Fried Calamari ~ Rings of fresh local squid, lightly fried

## **MAIN COURSE**

Choice of:

**Fish of the Day (Loup de Mer or Royal Dorado)** ~ Served with steamed vegetables **Organic Salmon** ~ Grilled to temperature and served with steamed vegetables

**Chicken Kebab** ~ Chicken breast cut into cubes skewered with onion, peppers, tzatziki, served with a side of pita bread and Greek Fries

Tuna Burger ~ Served with white radish salad and shredded fried zucchini

## **DESSERT**

Choice of:

**Portokalopita**~ Orange & vanilla cake, honey, lavender ice cream

Sorbet ~ Lemon or strawberry

**Yiaourti** ~ With Greek thyme honey

\$30.00

Beverage, tax and gratuity not included