

LIMANI

RESTAURANT WEEK JULY 20TH-AUGUST 9TH

SUMMER 2026

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 20TH-AUGUST 9TH

SUMMER 2026 LUNCH PRIX FIXE

Monday to Friday, 12:00pm – 3:00pm
Sunday, 12:00pm – 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