



# Menu *GOURMET*



## STARTERS

### Fish

**Coquilles Saint-Jacques gratin**  
(breadcrumbs, parsley, EVO oil)

**Octopus carpaccio with capers in lemon sauce**

### Meat

**Beef tartare**  
(lemon, capers, olives, red onion, garlic, EVO oil)

**Skewers of bites of Parma ham and melon with basil**

### Vegetarian

**Spelled pie with fresh tomato and mozzarella in basil sauce**

**Baked mushrooms stuffed with gorgonzola**  
(gorgonzola cheese, garlic, parsley, EVO oil)



## FIRST COURSES

### Fish

#### **Homemade tagliatelle with sea urchins**

(garlic, EVO oil)

#### **Homemade tagliolini with red mullets**

(cherry tomatoes, red onion, almonds, mint, garlic, EVO oil)

#### **Spaghetti with cuttlefish ink with shrimps and basil**

(garlic, EVO oil)

#### **Penne with fresh swordfish & eggplant**

(fried aubergines, cherry tomatoes, mint, garlic, EVO oil)

### Meat

#### **Risotto alla milanese**

(luganega, saffron, garlic, red onion)

### Vegetarian

#### **Homemade tagliolini with white truffle\***

(white truffle, EVO oil) \* only period Oct-Dec. if available

#### **Maccheroni alla Picasso**

(gorgonzola cheese, walnuts, garlic, curry)

#### **Risotto alla Frida Khalo**

(gorgonzola cheese, pears, thyme, grappa)



## **SECOND COURSES**

### **Fish**

#### **Baked sea bass**

(cherry tomatoes, potatoes, wild sage, EVO oil)

#### **Grilled tuna steak in sesame crust**

(sesame, EVO oil)

#### **Grilled king prawns with pepper and turmeric sauce**

### **Meat**

#### **Chateaubriand**

(whole beef fillet rare / medium cooked, butter, EVO oil)

#### **Grilled fillet of beef with rosemary**

(rare / medium cooked, EVO oil)

### **Vegetarian**

#### **Baked feta in foil**

(feta cheese, red onion, peppers, cherry tomatoes, olives, capers, oregano, EVO oil)

#### **Polenta pie with cheese**

(polenta / cornmeal stewed with butter and melted cheese)



## **SIDE DISHES**

### **Baked stuffed zucchini**

(cheese, breadcrumbs, olives)

### **Roast potatoes**

(red onion, oregano, EVO oil)

### **Grilled aubergines & courgettes**

(EVO oil, garlic, mint)

### **Grilled peppers**

(EVO oil, garlic, mint)

### **Insalata El Greco**

(green salad, red onion, olives, capers, croutons, lemon, EVO oil)

## **DOLCI**

### **Diplomat with custard**

### **Tiramisu**

### **Fruit jam tart**

### **Tart With Lemon Cream**

### **Gelo di melone**

(watermelon pudding, pistachio, chocolate)

### **Seasonal fruit skewers in caramel sauce**



## DRINKS

(every 2 people)

1 Bottle of Italian vintage prosecco

2 liters of organic white or red wine in jug  
(produced in the village of Kiparissi)

33 cl of tsikoudia (raki) aged 5 years in oak barrels  
(produced in the village of Kiparissi)

1 liter of still or sparkling water in jug

Caffé Espresso (with Moka, traditional Italian machine)

or

Diktamos tea (mix of aromatic mountain herbs from the island of Crete)

60 Euro per person

For information and reservations, write to:

[info@bluekipos67.com](mailto:info@bluekipos67.com)



**Blue Kipos 67**

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