

MAIAMI SEAFOOD RESTAURANT

Gala Dinner

MENU

By Chef Sofia Teftsi

WELCOME AMUSE BOUCHÉ

STARTERS

Gazpacho with crab, guacamole cream, zucchini and eggplant peels,
cherry tomatoes, caper and tuille

Stuffed zucchini with seafood
Shrimps | Squid | Herbs

OR

Stuffed vine leaves (VEGAN)
Rice | Herbs | Pita bread | Yogurt

Arugula Salad

Grilled peach | Cucumber | Fenel | Apricot vinaigrette with Gin

MAIN COURSE

Sea Bass fillet stuffed with salmon seedlings puree

OR

Mushroom moussaka (VEGAN)
Potatoes | Eggplant | Minced mushrooms

DESSERT

Dessert Cart selection

Lemon pie | Profiterole | Tiramisu | Millefeuille | EtC

OR

Traditional Semolina halva (VEGAN)

Bottled Water , Beverages

White wine Malagouzia Mylona Estate (2 glasses per person)