



La Terrasse

Restaurant & Cocktail Bar



by Enavlion Hotel

MENU

La Terrasse

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La Terrasse is a family run restaurant, which opened doors in June 2010 with the expectation to meet with your anticipations and bring the level of experience in high standards.

The Batagiannis family is involved in the hospitality industry for more than 30 years. We are of the belief that a good meal makes your day and is an integral part of your ideal holidays, which everyone waits for more than a year.

We have the passion, the knowledge and the experience to serve you in the best possible way.

*We would like to welcome you and wish you
"Bon Appetit"*

Batagiannis Family



Enavlion Boutique Hotel Batagianni

In salads we use extra virgin olive oil.
Potatoes are fresh and fried in sunflower oil.
Products with * are frozen.
You can find a complaint box inside the restaurant.
Prices are in Euros and include VAT, and all legal charges.

Person in charge: Boukoutsou Eleni

Chef's Signature Menu

Appetizer

Freshly Baked Baguette with homemade dips made of pure local ingredients and herbs.

First Course

Vegetable Soup Veloute with carefully picked fresh vegetables and cream.

"La Terrasse" salad with a combination of different types of salad, grilled Talagani Cheese (kind of Greek delicacy), grilled mushrooms, figs, nuts, raisins, crispy prosciutto, parmesan biscuit and bacon vinaigrette.

Camembert cheese in breadcrumbs with sesame, under a smooth raspberry dressing.

Second Course

Shrimps in flavored crust baked in oven with a touch of garlic, served with potato puree, vegetable spaghetti and spicy orange marmalade.

Sea-Bream fillet in Crust of sun-dried tomatoes, almonds, herbs and spices, served with potato puree, and baby tomatoes confit.

*Fruity sorbet follows up before the main course.

Main Course

Lamb Special slowly baked in a cooking vessel with spices, rosemary, thyme and a touch of garlic, served with potato puree and a velvet sauce.

Fillet Porto from fine beef, under a smoked cheese crust, with a unique sauce made of sweet wine Porto, served with flavored rice with three cereals, sweet potato chips and caramelized carrots.

Caramelized pork belly in wine-honey and orange, slow roasted and served with smooth celery root puree.

Dessert

Chocolate Soufflé, a delicious stuffed soft chocolate cake, served hot with a crispy biscuit and vanilla ice-cream.

Mille-feuille with layers of homemade puff pastry alternating with patisserie cream and butter caramel, served with soft vanilla ice-cream

Homemade digestive Lacquer

34,90 €

Breakfast & Snacks

- Breakfast in American type buffet** from 08:00 to 11:00 with more than 30 delicacies, coffees and juices. 13,00 €
- ✓ **English Breakfast** with two fried eggs, bacon, mushrooms, tomato, toasted bread, butter, honey, marmalade and orange juice. 8,90 €
- Club Sandwich** with three layers of toasted bread with cheese, ham, crispy bacon, chicken, lettuce, tomato, mayonnaise and French fries. 7,20 €
- ✓ **Special Omelet** with cheese, ham, bacon, peppers, onions, mushrooms and tomato. 7,50 €
- ✓ **Greek Omelet** with feta cheese, Gouda and tomato 6,90 €
- ✓ **Pancakes with cheddar sauce**, bacon and fried egg. It comes with rucola salad and cherry tomatoes. 7,20 €
- Pancakes with chocolate and Bueno spread**, oreo cookies and vanilla ice cream. 6,20 €
- Pancakes "Red Velvet"** with cream cheese and blueberry marmalade. 6,80 €

**All snacks are served daily until 18:00*

- Bread Basket** (per person) accompanied by homemade delicacies. (In case you don't desire to have bread with your meal please let us know during the order.) 1,60€

Soups

- Fish Soup** with fresh fishes of the day and vegetables. 9,20 €
- Shrimp Soup Veloute** with shrimps, fresh vegetables and cream. 9,80 €
- ✓ **Vegetable Soup Veloute** with carefully picked fresh vegetables and cream. 7,40 €
- ✓ **Veloute Mushrooms Soup** with mushrooms, truffle oil, croutons and crispy prosciutto. 8,40 €

Cheese Lovers

- ✓ **Feta cheese in crispy dough** with Thasos honey, walnuts, sesame and ouzo flavor. 7,20 €
- ✓ **Halloumi cheese** from Cyprus, grilled and served with tomatoes confit and mint pesto. 6,80 €
- Talagani cheese** with a unique sauce of dried fruits, bacon, pine nuts and fresh thyme. 7,90 €
- ✓ **Camembert cheese** in breadcrumbs with black sesame, under a smooth raspberry dressing. 7,90 €
- ✓ **Greek Feta** cheese with virgin olive oil, oregano and Thasos olives. 4,20 €

✓ : Vegetarian

✓ : Could become Vegetarian with some alterations

Salads

regular
portion

small
portion

- La Terrasse** with a combination of different types of salad, Talagani Cheese (kind of Greek delicacy), grilled mushrooms, figs, nuts, raisins, crispy prosciutto, parmesan biscuit and bacon vinaigrette. 14,50 €/9,80 €
- ✓ **Primavera** with leaves of rocket and lettuce, fried Haloumi cheese, baby and sun-dried tomatoes, pine nuts, crispy bacon and a unique aged balsamic dressing rounded by Arabian pita bread. 12,80 €/8,80 €
- Enavlion** with an assortment of different kind of vegetables, marinated pieces of chicken with orange and ginger, nuts, sesame and an exotic dressing from citrus fruits. 13,40 €/9,20 €
- Caesar's** with fresh lettuce leaves combined with pieces of chicken, bacon, corn, crouton under layers of parmesan and a rich Caesar's dressing. 9,40 €
- ✓ **Greek Salad "Choriatiki"** with feta cheese, tomato, cucumber, peppers, onions, Thasos olives, caper and rusk, sprinkled with extra virgin olive oil. 7,90 €
- ✓ **Rukola** with leaves of rocket and lettuce in combination with sun-dried and fresh tomatoes, galotyri (Greek specialty with feta cheese as base), sesame, parmesan flakes and balsamic pearls. 8,00 €
- ✓ **Tomato and Cucumber salad** with onions, Thasos olives and oregano. 4,90 €

Bites from the Farm

- ✓ **Bruschetta with Mozzarella** from white and brown baguette with garlic flavor, mozzarella, fresh tomato, basil and oregano. 6,20 €
- ✓ **Stuffed Avocado** with feta cheese, tomato, parsley, olives, colorful peppers and extra virgin olive oil from Thasos. 8,50 €
- Kebab** on the Grill with 3 kinds of minced meat grilled and accompanied with baked tomato, fried potatoes, Arabian pita bread and a yoghurt dip flavored with peppermint. 8,90 €
- ✓ **Grilled Vegetables** with a vinaigrette of aged balsamic flavored with rosemary and homemade feta dip. 8,60 €
- ✓ **Plevrotous Mushrooms** (fine variety) grilled and glazed with lemon, garlic and honey, served with rocket salad, parmesan flakes and rosemary flavored balsamic dressing. 8,20 €/5,80 €
- Stuffed Mushrooms** with a blend of cheeses and bacon, au gratin in the oven on parsley leaf fine ground powder. 7,20 €/5,50 €
- Aubergine Rolls** stuffed with chicken, bacon, mushrooms, cheeses and tomato sauce, au gratin in the oven. 7,80 €/5,80 €
- ✓ **Crunchy Pumpkin Sticks** served with a mousse of yoghurt flavoured with garlic. 5,80 €
- ✓ **Hand-cut potatoes** fried. 4,50 €
- ✓ **Tyrosalata** traditional Greek dip with Feta-cheese as main ingredient. 4,50 €
- ✓ **Tzatziki** traditional Greek dip with yoghurt, cucumber cubes and garlic. 4,50 €

Bites from the Aegean Sea

- Mussels** Baked in Oven au gratin with cheeses and garlic flavor. 7,90 €
- Stuffed Shells** with mussels, shrimps, squid, fish fillet and cheese cream with saffron, au gratin in the oven. 8,90 €
- Stuffed Aubergine with Shrimps** in spicy tomato sauce and feta cheese in the oven. (15-20 mins preparation time) 9,90 €
- Octopus grilled** and served with Greek fava, caramelized onions, a dressing of olive oil, lemon and baby tomatoes confit. 12,20 €

**Look up for more Seafood and Fish delicacies on the following pages*

Pasta & Risotto

Lobster Spaghetti with a delicious sauce of fresh tomato with basil. *Pre-ordered at least a day prior. (For 4 persons the minimum order of lobster is 1kg)	90,00 € /kg
Linguini with Shrimps in cream sauce with a touch of Roquefort.	15,80 €
Linguini Marinara with shrimps, mussels, and squid in tomato sauce with basil.	14,80 €
Tagliatelle with Smoked Salmon , vodka, in a white cheese cream sauce with dill.	13,40 €
✔ Forest Risotto with a variety of fresh mushrooms and white truffle oil.	12,80 €
✔ Ravioli with ricotta and porcini mushrooms, in a velvet tomato sauce.	13,80 €
Papardelle Stroganoff with tender pieces of beef fillet, bacon, mushrooms and cream.	15,60 €
✔ Spaghetti Carbonara with bacon, mushrooms and cream.	10,40 €
Spaghetti Bolognese with minced meat in tomato sauce.	9,90 €
✔ Penne Quattro Formaggi with a rich sauce of four cheeses.	10,80 €

Pizza

	regular portion	small portion
✔ Enavlion with tomato sauce, cheese, mozzarella, prosciutto, mushrooms, peppers and fresh tomato.	16,50 €	9,50 €
✔ Greek with tomato sauce, cheese, feta cheese, onions, peppers, fresh tomato, olives and oregano.	14,00 €	8,20 €
✔ Margarita with tomato sauce, cheese and fresh tomato.	11,00 €	6,60 €
Salami with tomato sauce, cheese, salami and onions. (Instead of Salami you can choose between ham, turkey or bacon)	12,60 €	7,20 €
✔ Formaggi with tomato sauce and 4 kinds of cheeses.	12,60 €	7,20 €

Mama Cooks

Lamb Special slowly baked in a cooking vessel with spices, rosemary, thyme and a touch of garlic, served with potato puree and a velvet sauce.	14,80 €
Beef Stifado cooked in a casserole in tomato sauce, with sweet honeyed baby onions and potato cubes.	11,80 €
Beef with stuffed Pasta in tomato sauce and truffle oil.	13,60 €
Beef "Hunkar" cooked in casserole and served under a velvet tomato sauce with smoked aubergine puree.	12,40 €
Traditional Mousaka freshly baked in the oven, with minced meat, layers of eggplant and potatoes, and topped with a rich béchamel sauce. (preparation 20-30 mins)	9,20 €
✔ Vegeterian Mousaka freshly baked in the oven, with layers of eggplants, potatoes, courgettes, peppers, feta cheese, tomato sauce and topped with a rich béchamel sauce. (pre-ordered at least a day earlier).	9,20 €

✔ : Vegeterian

✔ : Could become Vegetarian with some alterations

Prime Beef Cuts

Chateaubriand (400gr) (2 persons) tender pieces of beef fillet grilled with aromatic herbs and flavored butter, accompanied by three hot sauces, a variety of side dishes and salad.	43,80 €
Maitre d' Hotel fillet from fine beef, grilled and flavored with aromatic butter, served with onion chutney, sweet potato chips and aubergine mousse with baked tomato and nuts. (Add an extra Jack Daniels Sauce for 3.00 €)	16,80 €
Fillet Porto from fine beef , under a smoked cheese crust, with a unique sauce made of sweet wine Porto, served with flavored rice with three cereals, sweet potato chips and caramelized carrots.	19,80 €
Tagliata in Honey and Wine sauce from fine beef fillet, with honey-glazed mushroom sauce, butter tagliatelle, grilled peppers and parmesan biscuit, on a bed of rocket leaves.	18,80 €
Souvlaki from fine beef fillet grilled and served with sweet-potato puree, caramelized onion chutney and BBQ sauce.	15,20 €
Entrecote (300gr) in Spicy Crust with almonds fillet, on sautéed mushrooms with rocket leaves, under a soft brandy sauce. Served with potato puree and baby tomatoes confit.	18,90 €
Rib Eye (300gr) with a caramelized sauce from Xeres vinegar, mashed sweetpotatoes and crispy prosciutto.	19,20 €
Jack Daniels Rib-Steak (≈400 gr on the bone) under a classic Jack Daniels sauce, with mashed potatoes and onions chutney.	18,90 €
Mountainous Rib-Steak (≈400 gr on the bone) grilled and served with crispy fried onions, fries, apple chutney and BBQ sauce.	16,80 €

Prime Beef Cuts per kg

Rib Eye Steak from Uruguay (300 gr)	29,00 €
T-Bone Steak	50,00 €/kg
Tomahawk Steak	50,00 €/kg
Picanha Steak from Uruguay	45,00 €/kg

Served with country potatoes, aromatic butter and barbecue sauce

For more pleasure you may add:

Caramelized sauce from Xerez (5,00 €)

Jack Daniels Sauce (5,00 €)

Pork Steak

- Pork Steak fillet** grilled and served under flavored butter with stuffed baked potato and a fresh cabbage salad with yoghurt and honey. 13,20 €
- Stuffed Pork Steak fillet** with cheese, bacon and sautéed mushrooms on baked tomatoes with potato puree and pumpkin sticks. 13,90 €
- Caramelized pork belly** in wine-honey and orange, slow roasted and served with smooth celery root puree. 14,40 €
- "Mornay"** medallions of pork steak fillet on baked potato slices, under a rich cheese blend sauce with grilled mushrooms and broccoli Alfredo. 14,90 €
- Pork steak fillet in Orange Sauce** with green tagliatelle and beetroot puree. 14,20 €
- Pork steak fillet "Velvet"** stuffed with plums, apricots and nuts, in sweet and sour plum's sauce, served with flavored rice with three cereals, sweet-potato puree with baked prosciutto and salad. 14,90 €

Pullet

- Marinated in herbs chicken fillet grilled** with flavored homemade butter on a unique olive-oil and lemon dressing. Served with grilled potato slices au gratin and vegetable spaghetti. 10,40 €
- Chicken Souvlaki and Pineapple** grilled and served with flavored rice with three cereals, beetroot puree, caramelized carrots and a ginger-pineapple sauce. 12,80 €
- Chicken fillets in Sweet and Sour sauce** with fruits of the forest and sesame, flavored rice and vegetable spaghetti. 13,40 €
- Chicken Fingers** from fillet with a crispy spicy crust from cereals, served with French fries and mustard sauce 10,90 €
- Schnitzel** from tender chicken fillet in a unique crust of breadcrumbs with nuts, on a velvet a la crème sauce with mushrooms. Served with flavored rice, sweet-potato chips and green salad leaves. 13,90 €

Meat Lovers

- Meat Variety "Enavlion" (1 person)** 16,80 €
A special selection of pork souvlaki, lamb chops, stuffed beef burger with cheese under layers of melted feta cheese and tomato, honeyed belly chop and a chicken souvlaki marinated in herbs. Served with hand-cut potatoes fried, pita bread and tzatziki.
- Local Lamb chops (400gr)** grilled and served with hand-cut potatoes fried, salad and aubergine sandwich with feta and tomato. 13,90 €
- Greek Burger stuffed with cheese** under layers of melted feta cheese and tomato, on cabbage salad with yoghurt and honey. Served with lemon vinaigrette with herbs and baked potato with homemade butter. 11,80 €

Seafood Selection

Seafood Variety Grilled with an assortment of octopus, marinated shrimp, squid, sword fish souvlaki, seabass fillet, shrimps and bacon souvlaki, mussels au gratin. Served with hand-cut potatoes fried and salad.	21,80 €
Seafood Variety Fried with an assortment of squid, mussels, shrimps, sole fish fillet in crispy crust and octopus-croquettes, with traditional black garlic dip, potato cubes, fresh salad and tartar sauce.	15,20 €
Shrimps in flavored crust baked in oven with a touch of garlic and served with potato puree, vegetable spaghetti and spicy orange marmalade.	14,80 €
Seafood Saganaki with shrimps and mussels in spicy tomato sauce with gouda and feta cheese, served with flavored rice.	13,80 €
Seafood in Cheese Blend and saffron with shrimps and mussels in a rich sauce with butter tagliatelle and caviar.	14,50 €
Fresh Squid Grilled under a fresh vinaigrette of lemon, tomato and herbs, served with beetroot puree and mashed potatoes.	14,50 €
Fried Squid Rolls with hand-cut potatoes fried, green salad and lemon mayonnaise.	11,40 €
Grilled Lobster Butterfly with flavored butter, mayonnaise sauce and lemon vinaigrette. Served with an assortment of side dishes and salads.	90,00 € /kg

**Pre-ordered at least a day prior. (For 4 persons the minimum order of lobster is 1kg).*

Fish Selection

Fish of the Day (Sea-Bream 350 gr) grilled and served with a baked jacket potato and homemade butter, beetroot puree and olive oil with lemon dressing.	13,80 €
Fillet of (500+gr) Red Snapper grilled and served with sautéed spinach, baby tomatoes confit, sweet-potato chips and a Beurre Blanc sauce.	25,00 €
Sword fish fillet marinated and grilled, under a sauce of basil, grilled peppers, and baked tomatoes, over a lemon vinaigrette with herbs. Served with potato cubes and aubergine mousse with.	13,20 €
Sea-Bream fillet in Crust of sun-dried tomatoes, almonds, herbs and spices, served with potato puree and vegetable spaghetti.	18,90 €
Sole "Normand" poché, in rich cheese blend sauce with shrimps, mussels and mushrooms, served with green tagliatelle and baby tomatoes confit.	15,20 €
Sole fish fillet in a crispy crust of cereals and almonds fried, served with a mixture of honey-glazed onions and sautéed mushrooms with bacon, potato cubes and tartar sauce.	12,40 €

Sweet Temptations

- 'Love at first bite' Macaron Palette** | Enter the magical macaron world, explore our fancy flavors (lemon | mango | jasmine | blueberry | coffee | Oreo) and fell in 'Love at first bite'. *Take them with you in an elegant box.* 9,00 €
- Pavlova** | Feel the freshness of a delightful combination between a peach sorbet and a cool mint's cream and sense the Greek summer breeze. 6,80 €
- Mille-feuille** | Layers of homemade puff pastry alternating with patisserie cream and butter caramel, served with soft vanilla ice-cream. 6,40 €
- Cheesecake** | Discover New York's most famous dessert and feel every ingredient. 5,80 €
- Chocolate Soufflé** | A delicious stuffed soft chocolate cake, served hot on crispy biscuit, with vanilla ice-cream. 6,40 €
- Banoffee** | Surrender in this unique version of the famous English dessert and indulge in a magical blend of white and milk chocolate, hazelnut, and caramelized banana. 7,20 €
- Exotic Paradise** | Explore the Caribbean islands and try their rich exotic fruits in combination with a delicate frozen coconut sandwich. 7,20 €
- Chocolate Fondue (for 2)** | Dip fresh fruit, cake cubes and marshmallows into a divine hot, melted and creamy chocolate mixture. 14,90 €
- Choco Lovers Crepes** | Freshly baked crepes with a rich praline filling, biscuits and fresh whipped cream with chocolate syrup. **For more pleasure add fresh banana slices (+1,00 €) or 2 scoops of vanilla ice-cream (+2.50 €)* 5,50 €
- Baklava** | Traditional Greek dessert with layers of phyllo dough filled with honey and walnuts, served with vanilla ice-cream 4,90 €

Waffles

- Black Forest** | Freshly baked waffle, covered with praline and garnished with fresh whipped cream, wild cherries and almonds caramelized almonds. **For more pleasure add 2 scoops of vanilla ice-cream (+2,50€)* 8,40 €
- Stracciatella Vs Caramel** | Freshly baked waffle, with caramelized praline in combination with caramel and stracciatella ice-cream, garnished with caramel drops, fresh whipped cream and nuts. 9,20 €
- Choco Banana** | A tasteful combination of freshly baked waffle, covered with praline, fresh banana slices and biscuit. **For more pleasure add 2 scoops of vanilla ice-cream (+2.50 €)* 8,60 €

Ice-creams

- Special** | Pleasurable combination of chocolate, vanilla, caramel and stracciatella ice-cream with fresh whipped cream, biscuit and chocolate syrup. 7,50 €
- Caramelomania** | Caramel ice-cream with almonds and biscuit, fresh whipped cream and caramel syrup. 7,80 €
- Mixed Ice-cream** | Three scoops of your own selection, with whipped cream and syrup **Choose from Vanilla, Chocolate, Strawberry, Banana, Caramel and Stracciatella ice-cream* 6,90 €

Tea and Special Beverages

Black Tea with the Volatile Oil of Bergamot (Earl Grey) – Sri Lanka A black Ceylon tea treated with the volatile oil of bergamot, which gives the tea a scented aroma and taste.	4,20 €
Black Tea with the Volatile Oil of Orange and Spices – Sri Lanka A black Ceylon tea scented with orange and spices.	4,20 €
Green Tea with the Volatile Oil of Lemon – Sri Lanka Green tea combined with lemon flavor.	4,20 €
Chamomile Greek favorite tea used to reduce stress and promote relaxation.	4,20 €
Green Tea Jasmine – China Green tea with Jasmine flowers.	4,90 €
White Monkey Paw – China An exceptional green tea made from the top two leaves and the bud of new season growth.	4,90 €
Adam's Peak – Sri Lanka It takes its name from the highest peak of Sri-Lanka. This unique tea, harmonically combines a mild black tea with silver tip (small unopened leaves of the tea plant). Drink it rigorously without milk and optionally with a bit of sugar.	4,90 €

Special Hot Beverages without Caffeine

Fruits of the Forest Chopped apple, strawberry, blackberry, pineapple, papaya, roses, raisins and lemon make a wonderful evening hot beverage.	5,00 €
Euphoria A combination of apple cubes, roses, strawberry, blackberry, gooseberry and raisins give us a unique hot beverage.	5,00 €

Coffee & Chocolate

Hot Coffee	Cold Coffee	Special Coffee
Greek Coffee 2,80 €	Nes Coffee Frappe 3,20 €	Irish Coffee 6,80 €
Double 3,80 €	Nes Coffee Frappe 4,50 €	Irish whiskey, fresh whipped cream
Greek Coffee	with vanilla ice-cream	Boozy Coffee 6,90 €
Espresso 2,80 €	Fredo Espresso 3,50 €	Kalhua, Baileys, fresh whipped
Double 3,80 €	Fredo 4,00 €	cream
Espresso	Cappuccino	Cappuccino Regal 6,80 €
Cappuccino 3,50 €	<hr style="width: 50%; margin: 0 auto;"/>	Baileys, Tia Maria
Double 4,50 €	Chocolate	Caribbean Coffee 6,80 €
Latte 4,00 €	Classic 4,00 €	Rum, fresh whipped
Nes Coffee 3,20 €	(Hot or Cold)	cream
Regural or	Viennois 4,50 €	Calypso Coffee 6,80 €
De-caffeine	(Hot or Cold)	Tia Maria, fresh
Filter Coffee 3,80 €	With fresh	whipped cream
	whipped cream	



English menu