



La Terrasse

Restaurant & Wine Bar



by Enavlion Hotel

MENU

Brunch Menu (until 13.00)

English Breakfast Royal with two fried eggs, bacon, mushrooms, sausages, tomato, toasted bread, butter, honey and marmalade. Served with freshly squeezed orange juice or a glass of Prosecco. (alternatively) Get the most out of your breakfast with a refreshing Mimosa Cocktail (+3.00 €).	15
✓ Kagianas A delicious Greek version of scrambled eggs with fresh tomato, peppers and feta cheese. Served with toasted bread and green salad.	8,5
✓ Omelet with your favorite selection. *Choose up to 3 ingredients. Extra ingredient (+0.80 €) <i>Gouda, Feta Cheese, Olives, Tomato, Peppers, Onions, Mushrooms, Ham, Bacon, Turkey</i>	8
✓ Croque Madame with toasted bread, melted cheese, ham, bechamel cream and fried egg.	8,5
Club Sandwich with three layers of toasted bread, cheese, ham, crispy bacon, chicken, lettuce, tomato, mayonnaise and French fries.	10,8
French Baguette with tender chicken fillets in breadcrumbs, cheese, bacon, tomato, lettuce and mayonnaise.	8,6
✓ The Greek Baguette with feta cheese, tomato, cucumber, olives, oregano and mayonnaise. Served with potatoes fried.	8
Pancakes with Hazelnut praline , bueno, biscuit and vanilla ice-cream. (For more pleasure you may add fresh banana slices for 1,00€)	7,5
Pancakes with speculoos crunch spread , cream patisserie, caramel syrup and caramelized almonds. *For more pleasure add 2 scoops of vanilla ice-cream (+2,50 €)	8
Choco Lovers Crepes freshly baked 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 €)	7,8
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Freshly Squeezed Orange Juice	5,5
Fresh Homemade Lemonade	5
Mojito Lemonade with fresh mint leaves and sparkling water.	6
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Morning Boost Smoothie Apple, Carrot, Lemon, Spinach, Ginger	7
Pure Summer Smoothie Pear, Mango, Pineapple	7
Berry Dusk Smoothie Pineapple, Raspberry, Blueberry, Banana	7
<hr style="border: 0.5px solid gold; margin: 10px 0;"/>	
Chocolate *Choose your favorite flavor	5,5
Praline Gianduja Caramel and Sea-salt	
Bueno Dark with coconut 0% Zero	
* Viennois (with whipped cream) +1,00 €	
Prosecco (150ml)	6
Mimosa Cocktail , with orange juice and prosecco	8

✓ : Vegetarian

✓ : Could become Vegetarian with some alterations

In case you have any food allergies please notify the waiter during your order.

All prices are in euros and include all legal taxes.

Chef's Signature Menu

Appetizer

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

First Course (choose from)

Mushrooms Soup Velouté with truffle oil, croutons and crispy bacon.

La Terrasse salad with a combination of different types of salad, cream cheese bites, figs, nuts, raisins, crispy prosciutto, parmesan biscuit and bacon vinaigrette.

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

Second Course (choose from)

Shrimps in flavored crust baked in oven with a touch of garlic, served with potato puree.

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

Black Risotto with caramelized calamari noodles.

*Fruity sorbet follows up before the main course.

Main Course (choose from)

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 and sweet potato puree.

Pork steak fillet "Velvet" stuffed with plums, apricots and nuts, in sweet and sour plum's sauce, served with flavored rice with three cereals.

Dessert (choose from)

Chocolate Soufflé, a delicious stuffed soft chocolate cake, served hot with vanilla ice-cream and a velvet white chocolate sauce.

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

Menu: 48

Wine Pairing: 19

Breakfast & Snacks

Breakfast in American type buffet from 08:00 to 11:00 with more than 30 delicacies, coffees and juices.

15

The Brunch Menu is available daily until 13.00. Please refer to the first page of the menu.

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

1,9

Children's Menu

- ✓ **Pasta Napoliten**, with tomato sauce and parmesan. 7,9
- Pasta Bolognese** with minced meat in tomato sauce and parmesan. 8,9
- ✓ **Penne Quattro Formaggi** with a rich sauce of four cheeses. 9,4
- Sea-Bream fillet** served with potato puree. 11,8
- Chicken fillet** grilled served with potato puree. 8,9
- Schnitzel** from tender chicken fillet, served with fried potatoes. 9,2

Salads

- La Terrasse** with a combination of different types of salad, cream cheese bites, figs, nuts, raisins, crispy prosciutto, parmesan biscuit and bacon vinaigrette. 15,4
- ✓ **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. 14,9
- Enavlion** with an assortment of different types of salad, marinated pieces of chicken with orange and ginger, nuts, sesame and an exotic dressing from citrus fruits. 14,8
- Caesars** with fresh lettuce leaves combined with pieces of chicken, bacon, corn, crouton under layers of parmesan and a rich Caesar's dressing. 13,2
- ✓ **Greek Salad "Choriatiki"** with feta cheese, tomato, cucumber, peppers, onions, Thasos olives, caper and rusk, sprinkled with extra virgin olive oil. 11
- ✓ **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. 10,8

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Soups

Fish Soup Velouté with fresh fishes of the day.	13,5
✓ Vegetable Soup Velouté with fresh vegetables and cripsy tortilla.	10,4
✓ Mushrooms Soup Velouté with truffle oil, croutons and crispy prosciutto.	12,8

Bites from the Farm

Tart with caramelized bacon jam, cranberries and Chévre cheese.	10,8
✓ Camembert cheese in breadcrumbs with black sesame, under a smooth raspberry dressing.	9,8
✓ Feta cheese in Honey and Ouzo from Thasos, kataifi, walnuts and sesame.	9,2
✓ Burrata in tomato gazpacho, with fresh basil pesto, cherry tomatoes and olives.	13,8
✓ Avocado with feta cheese, tomato, olives, colorful peppers and extra virgin olive oil from Thasos.	10,8
✓ Tagliata from Portobello Mushrooms grilled and glazed with lemon, garlic and honey, served with rocket salad, parmesan flakes and balsamic dressing.	9,6
Stuffed Mushrooms with a blend of cheeses and bacon, au gratin in the oven on parsley leaf fine ground powder.	9,8
✓ Crunchy Pumpkin Sticks served with garlic flavoured yoghurt mousse.	7,6
✓ Hand-cut potatoes fried.	5,8
✓ Olive salad dip , with olive paste, feta, fresh tomato, oregano and Thasos olive oil.	7,5
✓ Tyrosalata traditional Greek dip with Feta-cheese as main ingredient.	6
✓ Tzatziki traditional Greek dip with yoghurt, cucumber cubes and garlic.	6

Bites from the Sea

Octopus grilled and served with Greek fava from Santorini, caramelized onions and a dressing of olive oil and lemon.	18,5
Sea Bass Ceviche with lime, ginger, Greek herbs, mango and pink pepper.	16,2
Marinated Sardines with herbs in rice cracker with fava from Santorini.	11,4
Black Risotto with caramelized calamari noodles.	15,8
Mussels Baked in oven au gratin with cheeses and garlic flavor.	10,8
Stuffed Shells with mussels, shrimps, squid, fish fillet and cheese cream with saffron, au gratin in the oven.	12,8
Stuffed Aubergine with Shrimps in spicy tomato sauce and feta cheese in the oven. (15-20 mins preparation time)	14,5

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

Mama Cooks

Lamb Special in a cooking vessel , baked with spices, rosemary, thyme and a touch of garlic, served with potato puree and a velvet sauce.	18,6
Beef ragout with fresh stuffed pasta in tomato sauce and truffle oil.	18
Beef "Hunkar" cooked in casserole and served under a velvet tomato sauce with smoked aubergine puree.	18
Traditional Mousaka freshly baked in the oven, with minced meat, layers of eggplant and potatoes, and topped with a rich béchamel sauce. (Preparation time 20-30 mins)	13,5
Vegetarian 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 half a day earlier).	12,5

Pasta & Risotto

Forest Risotto with a variety of fresh mushrooms and oil from white truffle.	15,6
Pappardelle Stroganoff with tender pieces of beef fillet, bacon, mushrooms and cream.	19,8
Orzotto with Shrimps , fennel, thyme and ouzo flavour.	19,5
Linguini Marinara with shrimps, mussels, and squid in tomato sauce with basil.	21,5
Lobster Spaghetti with a delicious sauce of lobster bisque, fresh tomato and basil. *Pre-ordered at least a day prior. (For 4 persons the minimum order of lobster is 1kg).	120 /kg

Pizza

Enavlion with tomato sauce, cheese, mozzarella, prosciutto, mushrooms, peppers and fresh tomato and rocket leaves.	17,8
Margarita with tomato sauce, cheese and fresh tomato.	14,4
Salami with tomato sauce, cheese, salami and onions. (Instead of Salami you can choose between ham, turkey or bacon)	15,2
Formaggi with tomato sauce and 4 kinds of cheese.	16,8

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Prime Beef Cuts

Chateaubriand (400gr) (2 persons) tender pieces of beef fillet grilled with aromatic herbs and flavored butter, accompanied by two hot sauces, potatoes fried, mashed sweet potato, salad and flavored salts.	60
Rib Eye (300gr Uruguay) with a caramelized sauce from Spanish vinegar Xeres, mashed sweet potatoes and caramelized celery root puree.	38
Bavette (Flap steak) (300gr) grilled and served with aromatic butter, baby potatoes and beetroot cream.	26
Maître d' Hotel fillet from fine beef, grilled and flavored with aromatic butter, served with sweet potatoes fried.*Add an extra Jack Daniels Sauce for 5,00€.	26
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 and sweet potato puree.	31
Tagliata from fine beef fillet in Honey and Wine sauce with mushrooms, served on a bed of rocket salad leaves and sweet potato puree.	29
Souvlaki from fine beef fillet grilled and served with fried potatoes and BBQ sauce.	24
Jack Daniels Rib-Steak (500-600 gr on the bone) under a classic Jack Daniels sauce, with mashed potatoes and caramelized onions.	30
Mountainous Rib-Steak (500-600 gr on the bone) grilled and served with crispy fried onions, potatoes fried and BBQ sauce.	26

For more pleasure you may add: (choose from) 6

- Caramelized sauce from Xerez
- Jack Daniels Sauce

Extra Side Dishes (choose one from) 3,5

- Mashed potatoes
- Mashed sweet potatoes
- Smoked aubergine mousse
- Hand cut potatoes fried
- Sweet potatoes fried

Meat Lovers

Meat Variety "Enavlion" (1 person)

27

A special selection of pork souvlaki, lamb chops, stuffed beef burger with cheese under layers of melted feta cheese and tomato, pork steak fillet and a chicken souvlaki marinated in herbs. Served with hand-cut potatoes fried, pita bread and tzatziki.

Local Lamb chops (400gr) grilled with herbs and served with baby potatoes.

19,5

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

16,8

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 potato cubes.

15,4

Pork Steak fillet grilled and served under flavored butter, smoked aubergine mousse and baby potatoes.

16,5

*Add an extra rich Cheese Blend Sauce for 4.00 €

Pork steak fillet "Velvet" stuffed with plums, apricots and nuts, in sweet and sour plum's sauce, served with flavored rice with three cereals, and sweet-potato puree.

18,6

Marinated in herbs chicken fillet grilled with flavored homemade butter on a unique olive-oil and lemon dressing. Served with homemade potato puree.

13,8

Chicken fillets in Sweet and Sour sauce with fruits of the forest and sesame, served with flavored rice.

16,8

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.

16,8

Seafood Selection

Seafood Variety Grilled (1 person) with an assortment of octopus, marinated shrimp, squid, sword fish souvlaki, fish fillet, mussels au gratin. Served with hand-cut potatoes fried and salad.	29,5
Seafood Variety Fried (1 person) with an assortment of squid, mussels, shrimps, sole fish fillet in crispy crust and octopus-croquettes, potato cubes, fresh salad and tartar sauce.	26,5
Shrimps in flavored crust baked in oven with a touch of garlic and served with potato puree and sweet chili sauce.	18,8
Seafood Saganaki with shrimps and mussels in spicy tomato sauce with gouda and feta cheese, served with flavored rice.	18,2
Seafood in Cheese blend and Saffron with shrimps and mussels in a rich sauce, served with butter linguini.	19,8
Fresh Squid Grilled on a fresh vinaigrette of lemon, tomato and herbs, served with beetroot mousse and salad of Beluga lentils with groats, vegetables and orange sauce.	19,4
Fried Squid Rolls with hand-cut potatoes fried, green salad and lemon mayonnaise.	16,8
Grilled Lobster Butterfly with flavored butter, mayonnaise sauce and lemon vinaigrette. Served with an assortment of side dishes and salads. *Pre-ordered at least a day prior. (For 4 persons the minimum order of lobster is 1kg).	110/kg

**For more seafood delicacies refer to "Bites from the Sea" of the menu.*

Fish Selection

"Fricassee" of Sea Bass fillet , a traditional Greek style dish with sauteed greens with herbs and avgolemono cream-sauce (egg and lemon).	24,5
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.	18,8
Sea-Bream fillet in Crust of sun-dried tomatoes, almonds, herbs and spices, served with potato puree.	26,2
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.	17,8

Sweet Temptations by @LoveatFirstBite.eb

Macaron Palette Enter the magical macaron world, explore our fancy flavors (lemon mango rose black forest coffee) and fell in 'Love at first bite'. *Take them with you in an elegant box as a gift.	12
Exotic Paradise Explore the Caribbean islands and try their rich exotic fruits in combination with a delicate frozen coconut macaron sandwich.	10,2
Walnut of Thasos Surrender in this unique version of the famous Thasos sweet, over a layer of crispy biscuit of nuts and a refreshing yoghurt ice-cream.	8,6
Pavlova Feel the freshness of a delightful combination between a peach sorbet and a cool mint's cream and sense the Greek summer breeze.	8,8
Mille-feuille Layers of crispy homemade puff pastry alternating with patisserie cream and butter caramel, served with soft vanilla ice-cream.	9,2
Chocolate Tart Discover the magic of chocolate (milk, white and dark) in various textures, with a crunchy after-taste of caramelized popcorn.	11,4
Chocolate Soufflé A delicious stuffed soft chocolate cake, served hot with vanilla ice-cream and a velvet white chocolate sauce. (12'-15' mins)	9,2
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 €)	7,8
Baklava Traditional Greek dessert with layers of phyllo dough filled with honey and walnuts, served with vanilla ice-cream.	6,8

Waffles (for 2)

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€)	10,6
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.	12,8
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 €)	10,2
Ice Dubai Chocolate Indulge in the magical combination of chocolate with pistachio and crunchy kataifi and experience the famous nut in all its textures.	13,8

Ice-cream

Special Pleasurable combination of chocolate, vanilla, caramel and stracciatella ice-cream with fresh whipped cream, biscuit and chocolate syrup.	9,4
Caramelomania Caramel ice-cream with almonds and biscuit, fresh whipped cream and caramel syrup.	9,8
Mixed Ice-cream Three scoops of your own selection, with whipped cream and syrup. *Choose from Vanilla, Chocolate, Strawberry, Banana and Stracciatella.	8,4
Sorbet (1 scoop)	3,5

Tea

Black Tea with the Volatile Oil of Bergamot (Earl Grey) Sri Lanka	4,2
Black Tea with the Volatile Oil of Orange and Spices Sri Lanka	4,2
Green Tea with the Volatile Oil of Lemon Sri Lanka	4,2
Chamomile	4,2
Green Tea Jasmine China	4,9
Fruits of the Forest (caffeine free) Chopped apple, strawberry, blackberry, pineapple, papaya, roses, raisins and lemon make a wonderful evening hot beverage.	6

Coffee & Chocolate

Hot Coffee		Cold Coffee		Special Coffee	
Greek Coffee	3	Nes Coffee Frape	3,5	Irish Coffee	7,8
Double	4	Nes Coffee Frape	5,5	Irish whiskey, whipped cream	
Greek Coffee		with vanilla ice-cream			
Espresso	3	Fredo Espresso	3,5	Boozy Coffee	7,8
Double	4	Fredo Cappuccino	4	Kalhua, Baileys, whipped cream.	
Espresso					
Cappuccino	4	Chocolate		Cappuccino Regal	7,8
Double	5	Praline Gianduja	5,5	Baileys, Tia Maria	
Cappuccino		Bueno			
Latte	4	Caramel and Sea-salt		Caribbean Coffee	7,8
Nes Coffee	3,5	Dark with coconut		Rum, whipped cream	
Regural or		0% Zero Sugar			
De-caffeine		Viennois (+1,00 €)		Calypso Coffee	7,8
Filter Coffee	4			Tia Maria, fresh whipped cream	

Destillates | Brandy | Cognac

Digestive Liquor (30ml) Limoncello, Mastiha	4
Dark Cave Tsililis K., Trikala, Thessaly Aged Tsipouro 5 Years in oak barrels	14
Methexis Cigar Domaine Costa Lazaridi, Drama, Makedonia, Greece Aged Grape Distillate (Sauvignon Blanc) in old oak barrels.	14
Metaxa 5* Aged 5 years	6
Metaxa 7* Aged 7 years	8
Metaxa 12* Aged 12 years	12
Hennessy V.S.O.P. Hennessy Distillery, Cognac, France	15



Enavlion Boutique Hotel Batagianni

In case you have any allergies please notify the waiter during your order.

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

English menu