



# *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. 8  
\*Choose up to 3 ingredients. Extra ingredient (+0.80 €)  
*Gouda, Feta Cheese, Olives, Tomato, Peppers, Onions, Mushrooms, Ham, Bacon, Turkey*

✓ **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. 7,5  
(For more pleasure you may add fresh banana slices for 1,00€)

**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

**Morning Boost Smoothie** 7  
Apple, Carrot, Lemon, Spinach, Ginger

**Pure Summer Smoothie** 7  
Pear, Mango, Pineapple

**Berry Dusk Smoothie** 7  
Pineapple, Raspberry, Blueberry, Banana

**Chocolate** 5,5

\*Choose your favorite flavor

**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. 1,9  
*\*In case you don't desire to have bread with your meal, let us know during the order.*

## 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

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

## Bites from the Farm

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

## Bites from the Sea

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

<b>Lamb Special in a cooking vessel</b> , baked with spices, rosemary, thyme and a touch of garlic, served with potato puree and a velvet sauce.	18,6
<b>Beef ragout with frsh stuffed pasta</b> in tomato sauce and truffle oil.	18
<b>Beef "Hunkar"</b> cooked in casserole and served under a velvet tomato sauce with smoked aubergine puree.	18
<b>Traditional Mousaka</b> 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
🌱 <b>Vegeterian Mousaka</b> 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

🌱 <b>Forest Risotto</b> with a variety of fresh mushrooms and oil from white truffle.	15,6
<b>Pappardelle Stroganoff</b> with tender pieces of beef fillet, bacon, mushrooms and cream.	19,8
<b>Orzotto with Shrimps</b> , fennel, thyme and ouzo flavour.	19,5
<b>Linguini Marinara</b> with shrimps, mussels, and squid in tomato sauce with basil.	21,5
<b>Lobster Spaghetti</b> 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

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

🌱 : Vegeterian

🌱 : Could become Vegetarian with some alterations

## Prime Beef Cuts

<b>Chateaubriand</b> (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
<b>Rib Eye</b> (300gr Uruguay) with a caramelized sauce from Spanish vinegar Xeres, mashed sweet potatoes and caramelized celery root puree.	38
<b>Bavette</b> (Flap steak) (300gr) grilled and served with aromatic butter, baby potatoes and beetroot cream.	26
<b>Maître d' Hotel</b> 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
<b>Fillet Porto</b> 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
<b>Tagliata</b> from fine beef fillet in Honey and Wine sauce with mushrooms, served on a bed of rocket salad leaves and sweet potato puree.	29
<b>Souvlaki</b> from fine beef fillet grilled and served with fried potatoes and BBQ sauce.	24
<b>Jack Daniels Rib-Steak</b> (500-600 gr on the bone) under a classic Jack Daniels sauce, with mashed potatoes and caramelized onions.	30
<b>Mountainous Rib-Steak</b> (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)

- Caramelized sauce from Xerez
- Jack Daniels Sauce

6

### Extra Side Dishes (choose one from)

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

3,5

## Meat Lovers

<b>Meat Variety "Enavlion"</b> (1 person) 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.	27
<b>Local Lamb chops</b> (400gr) grilled with herbs and served with baby potatoes.	19,5
<b>Caramelized pork belly</b> in wine-honey and orange, slow roasted and served with smooth caramelized celery root puree.	16,8
<b>Greek Burger</b> 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
<b>Pork Steak fillet</b> grilled and served under flavored butter, smoked aubergine mousse and baby potatoes. *Add an extra rich Cheese Blend Sauce for 4.00 €	16,5
<b>Pork steak fillet "Velvet"</b> 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
<b>Marinated in herbs chicken fillet grilled</b> with flavored homemade butter on a unique olive-oil and lemon dressing. Served with homemade potato puree.	13,8
<b>Chicken fillets in Sweet and Sour</b> sauce with fruits of the forest and sesame, served with flavored rice.	16,8
<b>Schnitzel</b> 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

<b>Seafood Variety Grilled</b> (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
<b>Seafood Variety Fried</b> (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
<b>Shrimps in flavored crust</b> baked in oven with a touch of garlic and served with potato puree and sweet chili sauce.	18,8
<b>Seafood Saganaki</b> with shrimps and mussels in spicy tomato sauce with gouda and feta cheese, served with flavored rice.	18,2
<b>Seafood in Cheese blend and Saffron</b> with shrimps and mussels in a rich sauce, served with butter linguini.	19,8
<b>Fresh Squid Grilled</b> 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
<b>Fried Squid Rolls</b> with hand-cut potatoes fried, green salad and lemon mayonnaise.	16,8
<b>Grilled Lobster Butterfly</b> 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

<b>"Fricassee" of Sea Bass fillet</b> , a traditional Greek style dish with sauteed greens with herbs and avgolemono cream-sauce (egg and lemon).	24,5
<b>Fish of the Day</b> (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
<b>Sea-Bream fillet in Crust</b> of sun-dried tomatoes, almonds, herbs and spices, served with potato puree.	26,2
<b>Sword fish fillet</b> 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

<b>Macaron Palette</b>   Enter the magical macaron world, explore our fancy flavors (lemon   mango   rose   black forest   coffee) and fell in 'Love at first bite'. <i>*Take them with you in an elegant box as a gift.</i>	12
<b>Exotic Paradise</b>   Explore the Caribbean islands and try their rich exotic fruits in combination with a delicate frozen coconut macaron sandwich.	10,2
<b>Walnut of Thasos</b>   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
<b>Pavlova</b>   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
<b>Mille-feuille</b>   Layers of crispy homemade puff pastry alternating with patisserie cream and butter caramel, served with soft vanilla ice-cream.	9,2
<b>Chocolate Tart</b>   Discover the magic of chocolate (milk, white and dark) in various textures, with a crunchy after-taste of caramelized popcorn.	11,4
<b>Chocolate Soufflé</b>   A delicious stuffed soft chocolate cake, served hot with vanilla ice-cream and a velvet white chocolate sauce. (12'-15' mins)	9,2
<b>Choco Lovers Crepes</b>   Freshly baked crepes with a rich praline filling, biscuits and fresh whipped cream with chocolate syrup. <i>*For more pleasure add fresh banana slices (+1,00 €) or 2 scoops of vanilla ice-cream (+2.50 €)</i>	7,8
<b>Baklava</b>   Traditional Greek dessert with layers of phyllo dough filled with honey and walnuts, served with vanilla ice-cream.	6,8

### Waffles (for 2)

<b>Black Forest</b>   Freshly baked waffle, covered with praline and garnished with fresh whipped cream, wild cherries and almonds caramelized almonds. <i>*For more pleasure add 2 scoops of vanilla ice-cream (+2,50€)</i>	10,6
<b>Stracciatella Vs Caramel</b>   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
<b>Choco Banana</b>   A tasteful combination of freshly baked waffle, covered with praline, fresh banana slices and biscuit. <i>*For more pleasure add 2 scoops of vanilla ice-cream (+2.50 €)</i>	10,2
<b>Ice Dubai Chocolate</b>   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

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

## Tea

<b>Black Tea with the Volatile Oil of Bergamot (Earl Grey)</b>   Sri Lanka	4,2
<b>Black Tea with the Volatile Oil of Orange and Spices</b>   Sri Lanka	4,2
<b>Green Tea with the Volatile Oil of Lemon</b>   Sri Lanka	4,2
<b>Chamomile</b>	4,2
<b>Green Tea Jasmine</b>   China	4,9
<b>Fruits of the Forest (caffeine free)</b> 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	
<b>Greek Coffee</b>	3	<b>Nes Coffee Frape</b>	3,5	<b>Irish Coffee</b>	7,8
<b>Double Greek Coffee</b>	4	<b>Nes Coffee Frape</b> with vanilla ice-cream	5,5	Irish whiskey, whipped cream	
<b>Espresso</b>	3	<b>Fredo Espresso</b>	3,5	<b>Boozy Coffee</b>	7,8
<b>Double Espresso</b>	4	<b>Fredo Cappuccino</b>	4	Kalhua, Baileys, whipped cream.	
<b>Cappuccino</b>	4			<b>Cappuccino Regal</b>	7,8
<b>Double Cappuccino</b>	5	<b>Chocolate</b>	5,5	Baileys, Tia Maria	
<b>Latte</b>	4	<b>Praline Gianduja</b>		<b>Caribbean Coffee</b>	7,8
<b>Nes Coffee</b>	3,5	<b>Bueno</b>		Rum, whipped cream	
Regural or De-caffeine		<b>Caramel and Sea-salt</b>		<b>Calypso Coffee</b>	7,8
<b>Filter Coffee</b>	4	<b>Dark with coconut</b>		Tia Maria, fresh whipped cream	
		<b>0% Zero Sugar</b>			
		<b>Viennois (+1,00 €)</b>			

## Destillates | Brandy | Cognac

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