

The Guest Villa

Dear Guests,

Greek cuisine, with a millennia long history and closely associated with the culture of this country and its people, is among the tastiest in what is known today as Mediterranean cuisine.

*Our goal is to offer you the opportunity to experience the gastronomic tradition of Cephalonia as well as of other parts of Greece and the rest of the Mediterranean – a gastronomic safari – with our ‘wizard’ Greek chef **Yolanda**, who enjoys a reputation for dazzling culinary creativity.*

NOTE:

- The **R** stands for recommended by our cook-chef
- The **VG** stands for vegetarian

BITE SIZE APPETIZERS/FINGER FOOD

- Warm Cheese Canapé – with egg & feta cheese
- ‘Melitzanosalata’ Dip – roasted eggplant with garlic, lemon juice & olive oil **VG**
- ‘Taramosalata’ Dip – taramas (salted & cured fish roe) with lemon juice & olive oil
- Guacamole Dip – avocado with tomato, lime & coriander **VG**
- Tomato or Eggplant Bruschetta **VG**

SALADS

- Greek Salad – tomatoes, cucumber, onion, feta cheese, capers **R**
- Caprese Salad – tomatoes, mozzarella, basil
- Cretan ‘Dakos’ Salad – dry bread topped with tomatoes & feta or mizithra cheese **R**
- Baby Tomato-Avocado Salad – with basil & white balsamic dressing **VG**
- Tomato Salad – with feta cheese, olives & mint
- Rocket Salad – with peach, mozzarella, prosciutto & vinaigrette dressing **R**
- Goat Cheese Salad – baby lettuce, dried tomato, figs, goat’s cheese & mustard vinaigrette
- Chef Salad – with tomatoes, cheese, ham, lettuce, hard-boiled eggs & thousand islands dressing
- Steamed String Bean & Zucchini Salad – with oil & vinegar **R VG**
- Black-Eyed Pea Salad – with onion & parsley **VG**
- Lentil Salad – with tomatoes, onion & mint leaves **VG**
- Tabbouleh – finely chopped parsley with tomatoes, mint, onion, bulgur, olive oil & lemon juice **VG**

COLD APPETIZERS

- Sea Bass Ceviche **R**
- Carpaccio – sea bass or tuna
- Melon with Parma Ham
- Prawns with Avocado & Thousand Islands Sauce
- Octopus – marinated in oil and vinegar
- 'Fava' (yellow split pea dip) – with octopus & caramelized onions **R**
- 'Fava' – topped with capers, onion & olive oil **VG**

HOT APPETIZERS

- Grilled Shrimps – on a julienne of assorted vegetables
- Shrimp 'Saganaki' – oven cooked shrimps with tomato sauce & feta cheese **R**
- Greek Striftopita/Spiral Cheese Pie
- Cheese Soufflé
- Zuchinni Tart
- Potatoes Au Gratin
- Zucchini Fritti – with Tzatziki Dip (yoghurt mixed with cucumber, garlic & olive oil) **VG**
- Imam Bayildi – Eggplant topped with tomato, onion & garlic **R VG**
- 'Strapatsada' – scrambled eggs with tomato & feta **R**

SOUPS

- Bouillabaisse – fish stew with herbs & spices
- Gazpacho – Cold tomato soup with katiki cheese **R**
- Curry & Apple Soup **VG**
- Leek & Broccoli Soup **VG**
- Cold Melon Soup **VG**
- Cold Cucumber Soup **VG**

PASTA & RISOTTO

- Penne a la Gorgonzola – penne with gorgonzola, pear & walnuts
- Farfalle al Salmone – farfalle pasta with smoked salmon & cream
- Pasta Napolitana – linguini with fresh tomato sauce & basil VG
- Pappardelle with Veal Filet Stroganoff R
- Shrimp Pasta – linguini with sautéed shrimps & tomato sauce R
- Lobster Pasta – linguini with grilled lobster & tomato sauce R
- Aglio Olio e Peperoncino – spaghetti with chilli, garlic & olive oil VG
- Pasta Au Gratin – pasta bake with cheese, bacon & cream sauce
- Spaghetti Bolognese
- Spaghetti Carbonara

- Risotto with porcini mushrooms & parmesan cheese R
- Risotto with prosciutto & zucchini R
- Risotto with pesto, spinach & prosciutto

MAIN DISHES – GREEK SPECIALTIES

- 'Moussaka' – oven cooked layers of eggplant & minced meat topped with béchamel sauce R
- 'Pastitsio' – oven cooked layers of macaroni & minced meat topped with béchamel sauce
- 'Gemista' – tomatoes & green peppers stuffed with rice, raisins & pine nuts R
- Stuffed Courgettes – with rice, minced meat & lemon sauce R
- 'Stifado' – veal, lamb or chicken with baby onions & tomato sauce
- 'Briam' – Greek ratatouille of assorted vegetables VG
- 'Giouvetsi' – oven cooked veal with orzo (short-cut pasta) & tomato sauce
- 'Giouvarelakia' – veal & rice meatballs with avgolemono sauce R

- ‘Lahanodolmades’ – fresh cabbage leaves stuffed with minced meat & rice in ‘avgolemono’ (egg & lemon) sauce
- ‘Soutzoukakia’ – meatballs with tomato sauce
- ‘Ladera’ – fresh beans or peas cooked with tomato & olive oil **VG**

MAIN DISHES – MEAT

- **BBQ mixed grill**¹ – burgers, souvlaki, steak, chicken, veal fillet, pork, sausages
- **Pork or Chicken Stroganoff** – with basmati rice **R**
- **Chateaubriand** – with béarnaise sauce & French fries
- **Pork or Veal Schnitzel** – with French fries, potato purée or basmati rice
- **Pork Souvlaki** – with pitta bread, tomatoes, onion & tzatziki sauce
- **Filet Steak or Rump Steak** – with French fries, potato purée or basmati rice
- **Fried Meatballs** – with French fries, potato purée or basmati rice
- **Hare** – prepared the Cephalonian way! **R**
- ‘**Kokkinisto**’ – veal cooked in tomato sauce **R**
- ‘**Lemonato**’ – veal cooked in lemon sauce
- **Hünkar Begendi** – veal stew on a bed of aubergine purée

MAIN DISHES – POULTRY

- **Organically Fed Rooster** – prepared the Cephalonian way, with pappardelle **R**
- **Chicken in Lemon Sauce** – with basmati rice
- **Roast Chicken** – with roasted potatoes
- **Chicken a la Marocaine** – chicken breasts with basmati rice, saffron, plums & almonds

¹ Not more than once a week

MAIN DISHES - FISH² R

- Salmon en Croute – fresh salmon in puff pastry with cream cheese and herbs
- Grilled Char (fresh salmon) - with boiled green vegetables
- Salt Crusted Sea Bass
- Red mullet – fried
- Fried Calamari
- Lobster – grilled
- Sea bass – grilled or boiled
- White Seabream/Sargo – grilled
- Grouper – grilled
- Dentex – grilled
- Red Snapper – grilled
- White Grouper – grilled
- Bream/Dorade – grilled or oven cooked
- Golden Grouper – grilled
- Sword Fish – grilled

CHEESE

- Local cheese platter – feta, graviera etc.

DESSERTS

- Cheesecake
- Tiramisu
- Mousse au Chocolat

² All fish and seafood is fresh – due to high demand and dependence on the local fishermen's 'catch of the day' please inform the chef 1-2 days in advance for such dishes.

- Crème Caramel
- Mille-Feuille **R**
- Soufflé au Chocolat a 2 Sauces **R**
- Tarte Tatin – oven cooked upside down pastry with caramelised apples **R**
- Bananas Flambés – with vanilla ice-cream
- Peaches ‘Imperial’ – peaches cooked in ‘mavrodafni’ wine, served with cream or vanilla ice cream
- Pavlova – meringue dessert topped with fruits & whipped cream
- ‘Karidopita’/Walnut cake – served with vanilla ice cream **R**
- ‘Baklavas’ – served with kaimaki or vanilla ice cream **R**
- Banoffee Pie – cream & toffee combined on a crumbled biscuit base
- ‘Portokalopita’ – orange cake with syrup **R**
- Semifredo – with Meringues & Chocolate Sauce³ **R**
- Ekmek Kadayifi
- Home-Made Ice Cream – a variety of flavours available
- Fruit Salad

³ Please inform the chef 2 days in advance for this dessert

ASIAN-THAI MENU

- **Thai Salad** – thin cut lettuce & red cabbage, cucumber, celery, spring onion, mint, tomato, carrot & peanuts with a lemon-chilli dressing **VG**
- **Egg Fried Noodles** – with vegetables & either chicken, beef, pork or prawns
- **Egg Fried Rice** – with vegetables & either chicken beef, pork or prawns
- **Red Curry** – chicken, beef or pork in red curry, coconut milk, peppers, aubergines & zucchini
- **Chicken, Beef or Pork with Ginger** – stir fried pieces of chicken, beef or pork with ginger, peppers, carrot, onion, celery, shallots, mushroom, soy sauce & oyster sauce.

KIDS MENU

- **Pasta Napolitana** – linguini or penne with fresh tomato sauce & basil **VG**
- **Spaghetti Bolognese**
- **Chicken or Pork Souvlaki** – with French fries, potato purée or basmati rice
- **Fried Meatballs in Tomato Sauce** – with French fries, potato purée or basmati rice
- **Chicken Schnitzel** – with French fries, potato purée or basmati rice
- **Burgers** – with French fries, potato purée or basmati rice
- **Homemade Pizza** – a variety of toppings available