

Brilliant *menu*

Starters

<i>Potato soup with prosciutto, olive powder & strawberry flavored crackers</i>	4.50€
<i>Tortellini with a “mizithra” local soft white cheese filling served with a pepper dip</i>	6.00€
<i>Aubergine rolls, with a cream cheese filling, marinated in virgin olive oil & local herbs</i>	6.50€
<i>Chicken wings sautéed with vegetables & black beans sauce</i>	7.00€
<i>Cretan sour sausage with eggs laid on caramelized cabbage with balsamic vinegar</i>	7.50€
<i>Sardines on the grill, served on a beetroot, marinated in orange</i>	8.50€
<i>Tempura shrimps served with a wasabi based mayonnaise</i>	9.00€
<i>Calamari sautéed, with basil oil & pickles</i>	9.00€

Salads

<i>Green salad with figs marinated in orange juice, almonds & blueberry jelly</i>	6.50€
<i>Prosciutto salad with cherry tomatoes, burley rusk & grapefruit</i>	7.00€
<i>Green salad leaves with grilled “manouri”, Greek white soft cheese, sprinkled with powder from cretan sour sausage, hazelnut & pomegranate</i>	7.50€

Pasta

<i>Mushroom risotto with mature Cretan “graviera”, local aged cheese</i>	8.00€
<i>Shrimp risotto with fennel & cuttlefish ink</i>	9.50€
<i>Ravioli with a spinach & ricotta cheese filling, in cream & tomatoes with fresh ground pepper</i>	7.50€
<i>Linguini with mozzarella, cherry tomatoes & pesto</i>	8.50€
<i>Chicken spaghetti with sundried tomatoes, almonds & feta cheese</i>	10.00€

Main Courses

<i>Chicken fillet with a feta cheese & cabbage filling, served with a broccoli puree</i>	<i>13,50€</i>
<i>Beef burger (400gr) with skin on, village style fried potatoes with sea salt & fresh oregano</i>	<i>14,00€</i>
<i>Pork, marinated in thyme, sautéed in virgin olive oil, served with spinach rice & lime zest</i>	<i>15,50€</i>
<i>Lamb shank with “skioufihta” handmade Cretan pasta & grated “Anthotyro” local salty cheese</i>	<i>17,50€</i>
<i>Beef fillet on the grill with vegetable tagliatelle & wine sauce</i>	<i>24,50€</i>
<i>Cod “Bourdeto”, traditional recipe from Corfu, with mature tomatoes & light garlic flavor</i>	<i>16,50€</i>
<i>Cuttlefish on the grill, flavored with herbs, with leek & cherry tomatoes</i>	<i>17,00€</i>
<i>Teriyaki salmon with sautéed cauliflower</i>	<i>18,00€</i>

Desserts

<i>Semifredo with caramel sauce & hazelnuts</i>	<i>5,50€</i>
<i>Brownie with fresh vanilla ice cream</i>	<i>5,50€</i>
<i>Cream, from fresh milk, with vanilla, topped with fyllo pastry, sprinkled with cinnamon</i>	<i>6,50€</i>
<i>Fried bananas with vanilla ice cream & chocolate sauce</i>	<i>6,50€</i>

Brilliant
restaurant

Executive Chef: Ζήνωνας Χριστοφίδης

Οι τιμές περιλαμβάνουν ΦΠΑ & Δημοτικά Τέλη. Αγορανομικός Υπεύθυνος: Γιάννης Αντονακάκης