



HOTEL VANAGUPE

CONFERENCE & SPA CENTER




## RESTAURANT MENU




## APPETIZERS

- Feta cheese spread **8 €**  
*Crispy filo pastry, honey, cayenne chili pepper, sauté leeks, sesame seeds (1, 6, 9, 11)*
- Salmon carpaccio **15€**  
*Avocado mousse, trout caviar, sour cream, dill, crispy capers (7, 9)*
- Parmesan cheese balls **8 €**  
*Truffle mayonnaise, sauté leeks, Serrano ham (1, 6, 9, 10)*
- Tiger prawns **16 €**  
*White wine and double cream sauce, lime juice, basil, red pepper flakes (1, 2, 8, 9, 13)*
- Tuna sevice **18 €**  
*Wakame salad, coriander, lime juice, shallots (1, 2, 4, 7, 11)*
- Beef tartare **18 €**  
*Salt cured egg yolk, potato crisps, homemade bread, gherkins, shallots (1, 6, 10)*
-  Marinated olives **7 €**  
*Rosmary, thyme, garlic, chili, honey (2)*
- Snack platter **22 €**  
*Assorted meat and cheese, marinated olives, duck liver pate, red pesto (1, 3, 5, 9)*

## SALAD

-  Greek salad **12 €**  
*Feta cheese, cherry tomatoes, Kalamata olives, olive oil honey dressing (1, 9)*
- Classic Ceasar salad  
*Romain salad, parmesan, anchovies dressing*
- with chicken breast (1, 6, 7, 9, 10) **14 €**
  - with tiger prawns (1, 2, 6, 7, 9, 10) **12 €**
- Crunchy Thai salad **12 €**  
*Peanut dressing, coriander cabbage, corn, carrot, crispy chicken Katsu (1, 3, 11)*

## SOUPS

- Golden Vanagupe fish soup with seafood and red snapper (1, 2, 7, 8, 13, 14) **12 €**
-  Beef soup with a touch of chilly (1, 8, 13) **8 €**
- Soup of the day **6 €**

## HOT DISHES

- Beef fillet 36 €  
*Potato puree, Eryngii mushrooms, charred tomatoes, courgette and Demi-Glace sauce (1, 6, 8, 9)*
- Lamb Rump steak 24 €  
*Potato fondant, asparagus puree, sauté asparagus, celeriac cream, Demi-Glace sauce with a touch of rosemary (1, 6, 8, 9)*
- Pork neck steak 22 €  
*Sweet potato puree, sauté broccolini, crispy potatoes, Demi-Glace (1, 6, 8, 9)*
- Duck breast 24 €  
*Homemade mashed potatoes, caramelised beets, baby carrots, plum and red wine sauce (8, 9, 13)*
- Chicken Supreme 20 €  
*Wild mushrooms, aubergine puree and crispy kale (1, 4, 6, 8, 9, 10, 13)*
- Red snapper 24 €  
*Fennel puree, Brussel sprouts, fennel salad and Bearnaise sauce (1, 8, 9)*
- Salmon fillet 24 €  
*Brussel sprouts, celeriac puree and shellfish sauce (2, 4, 5, 6, 7, 8, 9, 14)*
- Mussels 20 €  
*With double cream and white wine sauce, crispy dipper fries (2, 8, 9, 13, 14)*
- Tagliatelle pasta with seafood 22 €  
*Tiger prawns, mussels, cherry tomatoes, parsley, double cream garlic sauce (1, 2, 6, 8, 9, 13, 14)*
- Seafood risotto 22 €  
*Tiger prawns, mussels, saffron (2, 8, 9, 13, 14)*
-  Pumpkin risotto 16 €  
*Goat's cheese, Gorgonzola, oven baked pumpkin, dried cranberries, kale crisps (8, 9)*

## DESSERTS

- Matcha tiramisu 8 €  
(1, 6, 9)
- Cheese cake 8 €  
(1, 3, 5, 6, 9)
- Pistachio semi-freddo with yuzu marmalade and kiwi tuile 8 €  
(5, 6, 9)

*There is no sincerer love  
than the love of food.*

*Bernard Shaw*



– vegetarian dish.



– spicy dish.

*Please inform your waiter if you have any food allergies.*

*Allergens:*

*1 – gluten, 2 – crustaceans, 3 – peanuts, 4 – soybeans, 5 – tree nuts, 6 – eggs, 7 – fish,  
8 – celery, 9 – milk, 10 – mustard, 11 – sesame, 12 – lupin, 13 – sulphur dioxide and sul-  
phites, 14 – molluscs.*