MARIS

RESTAURANT WEEK MENU

APPETIZER

choose one

TOMATO BISQUE
Topped with fresh oregano & olive oil

CHEESE SAGANAKI
Kefalograviera cheese flambéed with ouzo & lemon

ARUGULA SALAD
Golden beets, honey feta, roasted almonds & citrus vinaigrette

MAIN COURSE

choose one

GRILLED SALMON
Served with ladolemono & spanakorizo

SHRIMP & FETA ORZO
Roasted tomato–ouzo cream, herbs & feta crumble

BARRAMUNDI
Fingerling potatoes, sautéed peppers & onions, capers, olives & light-roasted tomato sauce

DESSERT

PISTACHIO TIRAMISU
With fresh fruit

$55