



## Food Menus

All the wines are from our **Artemis Karamolegos Winery** on which the **Aroma Avlis Food & Wine Restaurant** is hosted in its grounds. This gives you the amazing opportunity to enjoy the quality wines that we create with love, to the very grounds we give them life along with our exquisite cuisine with herbs and vegetables that we grow in our garden!



### Menu #1

#### **STARTERS** - served per person

Zucchini Soufflé.

#### **APPETIZERS** – served per 4 persons

Variety of Cold Appetizers (Spread beetroot salad with apple - walnut - yogurt, Tzatziki, Spicy Cheese Spread)

Variety of mini Pie (Kadaifi Phyllo with cheese and honey, Pastrami pie)

#### **SALADS** – served per 8 persons

Spinach Salad with cherry tomatoes, spring onion, dill, fresh cream cheese and basil pesto

Greek Salad, tomatoes, cucumbers, “feta” cheese, onions, capers, green peppers and olives.

#### **MAIN COURSE Choices** – served per person

Chicken fillet with honey sauce and sesame, served with oven potatoes **OR**

Veal “**Agioritiko**” cooked with fresh vegetables, mushrooms, herbs, served with baby potatoes **OR**

Vegetarian Option “*Traditional Stuffed tomatoes*” with pine nut, raisin and mint

#### **DESERT** – served per 4 persons

Fresh fruits

***Price per person: 42,00 euro***



## **Menu #2**

### **STARTERS** - served per person

Mini pie with Greek cheeses, bacon and mushrooms

### **APPETIZERS** – served per 4 persons

Traditional Santorinian “Fava” Split peas puree with onion and capers

“Graviera Saganaki” Fried hard yellow cheese from Naxos island

### **SALADS** – served per 8 persons

Green Salad , with a variety of lettuce, spring onions, herbs, olive oil & lemon dressing

“Ntakos” Barley rusk with tomatoes, capers, spring onions and goat cheese from Ios island

### **MAIN COURSE Choices** – served per person

Pork in crust from honey and herbs with baby potatoes **OR**

Chicken fillet stuffed with manouri cheese and sun dried tomatoes served with rice **OR**

Vegetarian Option, “Mushrooms risotto” *with variety mushrooms*

### **DESERT** – served per 4 persons

Orange flavor cake with ice cream

***Price per person: 45,00 euro***



### **Menu #3**

#### **STARTERS** - served per person

Kadaifi Phyllo with Cycladic cheese variety served with honey and black cumin sauce.

#### **APPETIZERS** – served per 4 persons

Variety of Cold Appetizers (Ntolmadakia – stuffed grape leaves with rice, spread beetroot salad, tzatziki, spicy spread cheese)

Pork pancetta with caramelized pearl onion and balsamic glaze

#### **SALADS** – served per 8 persons

Seasonal Salad cherry tomatoes, cucumber, onion, capers, caper leaves, barley rusk and anchovies

Greek Salad, tomatoes, cucumbers, “feta” cheese, onions, capers, green peppers and olives.

#### **MAIN COURSE Choices** – served per person

Chicken fillet with mustard sauce, lemon and thyme, served with oven potatoes **OR**

Grilled lamb marinated in herbs, mix 3 salts, served with potato cream **OR**

Vegetarian option “Vegetarian Greek Moussaka”

#### **DESERT** – served per 4 persons

Orange flavor cake with ice cream

***Price per person: 48,00 euro***



## **Menu #4**

### **STARTERS** - served per person

Grilled mushrooms in green olive oil, with garlic confit, herbs and citrus juice

### **APPETIZERS** – served per 4 persons

“Fava” Hummus, Yellow split peas puree with Tahini, served with pita bread and sesame seeds

Variety of grilled Greek cheese, served with roasted cherry tomatoes and basil dip

Cretan smoked sausage, grilled

### **SALADS** – served per 8 persons

Greek Salad tomatoes, cucumbers, “feta” cheese, onions, capers, green peppers and olives.

Green Salad variety of lettuce, dill, spring onions and citrus vinaigrette

### **MAIN COURSE Choices** – served per person

Chicken fillet stuffed with Manouri cheese and sun dried tomatoes served with rice **OR**

"Kleftiko" (traditional Greek recipe) Lamb with a variety of cheeses and vegetables **OR**

Vegetarian Option “*Traditional Stuffed tomatoes*” with pine nut, raisin and mint

### **DESERT** – served per 4 persons

Chocolate mousse flavored with aged Vinsanto

***Price per person: 50,00 euro***



## **Menu #5**

### **STARTERS** - served per person

Pastry rolls with Greek “Kaseri” cheese and pastrami.

### **APPETIZERS** – served per 4 persons

Oyster “Pleurotus” mushrooms, with lemon-mustard sauce and mix of garlic & parsley.

Variety of Cold Appetizers (spread beetroot salad, tzatziki, spicy spread cheese)

Cretan smoked sausage, grilled

### **SALADS** – served per 8 persons

Green salad with pastrami, dried fruits and honey vinaigrette.

Greek salad tomatoes, cucumbers, “feta” cheese, onions, capers, green peppers and olives.

### **MAIN COURSE Choices** – served per person

Pork cooked with mustard and black beer sauce, served with oven potatoes **OR**

Chicken fillet nuggets, with bacon in white sauce flavored with lemon, tricolor peppers and wild rice **OR**

Vegetarian Option. “Vegetarian Greek Moussaka”

### **DESERT** – served per 4 persons

Walnut pie with ice cream

*Price per person: 53,00 euro*



## Menu #6

### STARTERS - served per person

Portobello mushrooms roasted with herbs from our garden.

### APPETIZERS – served per 4 persons

Variety of Cold Appetizers (“Ntolmadakia” – stuffed grape leaves with rice, spread beetroot salad, tzatziki, spicy spread cheese)

Pork pancetta with caramelized pearl onion and balsamic glaze

### SALADS – served per 8 persons

Chicken salad green salad with grilled chicken strips, Pecorino cheese, cherry tomatoes, spring onion, herbs, homemade croutons and orange dressing.

Spinach Salad with cherry tomatoes, spring onion, dill, fresh cream cheese and basil pesto

### MAIN COURSE Choices – served per person

Veal “**Agioritiko**” cooked with fresh vegetables, mushrooms, herbs, served with baby potatoes **OR**

Lamb roll with mushroom paste and truffle, on pumpkin cream **OR**

Vegetarian Option, “Mushrooms risotto” *with variety mushrooms*

Platter of P.O.D Greek cheese variety

### DESERT

Chocolate mousse flavored with aged Vinsanto – served per person

Fresh fruits – served per 4 persons

*Price per person: 56,00 euro*



## **Menu #7**

### **STARTERS** - served per person

Shrimp steamed with handmade cocktail sauce, flavored with Jack Daniels

### **APPETIZERS** – served per 4 persons

White caviar mousse with beetroot chips

Octopus "meatballs" with spicy mousse

### **SALADS** – served per 8 persons

Salmon salad with quinoa, green salad, smoked salmon, citrus vinaigrette and quinoa

Variety of baby vegetables with aromatic butter and crushed peppers.

### **MAIN COURSE Choices** – served per person

Salmon "Souvlaki" with vegetables, served with green salad, lime sauce and mix from 3 salts **OR**

Shrimps "risotto" flavored with Pernod liqueur

### **DESERT**

Lemon tart served with lemon sorbet *per person*

Fresh fruits *per 4 people*

***Price per person: 66,00 euro***



## **Menu # Barbeque**

### **APPETIZERS** – served per 4 persons

Variety of Cold Appetizers (spread beetroot salad, tzatziki, spicy spread cheese)

Grilled “Feta” cheese with tomatoes and green pepper

“Kontosouvli” Pork grilled (traditional Greek maza)

Fried potatoes or oven potatoes, recipe with garlic, rosemary and vinegar

### **SALADS** – served per 8 persons

Greek salad tomatoes, cucumbers, “feta” cheese, onions, capers, green peppers and olives.

Green Salad variety of lettuce, dill, spring onions and citrus vinaigrette

### **MAIN COURSE Choices** – served per 4 persons

Variety of meat (Veal burger, Chicken burger, Chicken fillet, Pork chops, Veal chops, Cretan smoked sausage)

### **DESERT**

Traditional Greek “Baklava” rolls *per person*

Yogurt with honey or jam *per 4 people*

***Price per person: 55,00 euro***



## Our Philosophy

From our farm, to your table!

At "Aroma Avlis Food & Wine Restaurant" our aim is to promote Santorini's and Cyclades local products accompanied with our wines from our "Artemis Karamolegos Winery" which of course are cultured in the same area of the winery. And that is the meaning of our name "Aroma Avlis" as it means "our garden's scent" as almost all herbs and vegetables used in our cuisine are cultured in our garden which is located in front of the restaurant's area and it is part of the beautiful landscape views we offer.

"Aroma Avlis Food & Wine" is hosted in the grounds of "Artemis Karamolegos Winery". The winery itself offers a beautiful traditional outside and inside area, surrounded by vines, barrels and the scent of the winery.

We are eager to welcome and introduce you to the traditional side of our island!

## Areas offered:

1. A closed Hall on the winery area with capacity up to 50 guests.
2. An open air traditional garden area on the winery with capacity up to 100 guests.

## Services offered:

-Sound system with speakers and a laptop where you can play your own music via a usb stick you will provide us, on the private area of Artemis Karamolegos Winery area. This option is not offered in the non-private "a la carte" area of our restaurant where soft music is played by us.

-Children seats.

-A video projector and screen to play your videos/photos. You need to provide us a USB stick.

-The area will be available to you and your vendors for decoration upon discussion.

-We accept Dj's and live bands but they need to be insured (IKA) based on the Greek law. If they will not be insured, it mandatory to be insured by us and this is a cost payable to us by the client.

-We do not offer any kind of decorations. The client is responsible to provide any desired decoration which needs to be placed by the client or the assigned wedding planner or decoration company, upon discussion with us as to when the chosen booked hall will be available for decoration.

## Booking & Cancellation policy:

1. -To book your event it is required a 500 euros deposit, non-refundable.
2. -It is mandatory that you will inform us at least 1 month before the event of any **allergies**.
3. -Final decisions on the menu are required 1 month before your event, after that period no changes can be made on the menu and drinks.
4. -One month before the event, it is required the payment of 50% of total cost, non-refundable.
5. -Final payment of the remaining 50%, it is required 1 week before your event.
6. -Upon our meeting at our premises to discuss the final details, you will have to sign an agreement of the details of your event, as it is required by the Greek laws and regulations.
7. -Children up to 3 years old are free of charge. Children 4 to 10 years old food cost is 17 euro. In both cases, children will have a children friendly menu that we will create together based on the children's needs.
8. -Duration of the whole event is up to 7 hours.
9. -The music (Dj, usb, laptop etc) will be decreased to an acoustic level at 1 am and will be completely shut down at 2 am according to the Greek laws and regulations.
10. -Final number of guests is required 1 month before your event. After that, in case of having less guests, you will still have to pay for those that will not attend.

## **Contact:**

**Vangelis Beltzenitis**

**Restaurant Manager**

**aroma@artemiskaramolegos-winery.com**