

*Starters*

**White Taramosalata with Hot Pitta Bread** Traditional fish caviar dip served with hot pitta bread 8

**Cheese Cake** **Greek-style** Wholewheat rusk with Naxos Anthotyro cheese and homemade tomato marmalade 8.5

**Baked Cheese Brulee** Caramelised oven-baked Naxos Arseniko cheese served with a spicy tomato chutney 8.5

**Shrimp Saganaki** Fresh Aegean prawns flambéed in ouzo and sautéed with feta in homemade tomato sauce 10.5

**Fresh Mussels** Marinated in white wine with thyme, bay leaves, garlic and cream 12

**Crab and Avocado** Ripe Greek avocados and Aegean crab meat with fresh coriander and dill 13

**Santorini Fava** **with Octopus** Grilled octopus on traditional warm split pea puree with caramelized onion 13.5

*Salads*

**Greek Salad** Local tomatoes, cucumber, onion, feta cheese, Kalamata olives, oregano and virgin olive oil dressing 8

**Rocket & Spinach** Tangy rocket, Naxos spinach, grilled mushrooms, sundried tomato, crouton and flakes of

Naxos Graviera cheese with a honey balsamic dressing 9.5

**Quinoa Salad** Red and white quinoa, sweet red peppers, fresh onion, pear, lime, herbs and virgin olive oil 12.5

**Cretan Salad** Super Salad with Cretan cheese pie and grilled smoked pork, fresh tomato puree, black olives 13

*Pasta and Risotto*

**Penne with Chicken** Organic chicken, fresh spinach and mushrooms in a creamy sauce with Naxos cheese 13.5

**Linguine with Naxos Beef** Tender bites of local beef fillet in a creamy sauce with fresh onion and flakes

of Naxos Graviera cheese 14.5

**Kritharoto with Seafood** Fresh Aegean prawns and mussels, orzo pasta, a rich tomato sauce and feta cheese 16

**Mushroom Risotto on Eggplant** A rich risotto of champignon, Portobello and porcini mushrooms with

local squash and truffle oil, presented on grilled eggplant 14

**Fresh Prawn Risotto** Fresh Aegean prawns, Carnarolli risotto with fragrant Greek saffron and parmesan cheese 16

**Monkfish with Black Ink Risotto** Fillet of Monkfish on a risotto laced with black squid ink, chili, tomatini 16



*Main Courses*

**Grilled Scallops** Fresh Greek scallops served with a potato and prawn salad with a citrus dressing 18

**Fresh Cod Steak Fillet** Chunky fillet of cod fish with Greek mussels, sauté potatoes and a rich tomato sauce 18.5

**Homemade Cheeseburger** Our own cheeseburger from local beef served in a brioche bun with pickles,

Greek coleslaw, garlic mayonnaise and fried potatoes 14.5

**Organic Fillet of Chicken** Grilled fillet of organic chicken breast seasoned with paprika and mountain

thyme served with grilled Naxos potatoes and vegetables 15

**Slow Cooked Lamb Shank** Tender lamb slow-cooked for 12 hours with rosemary and garlic, potato puree 16.5

**Pork Chop Iberico** Greek Pata Negra Iberico Pork marinated with peppers, garlic, fresh thyme and rosemary, served with grilled vegetables and fried Naxos potatoes 16.5

**Beef Fillet Steak** Best Naxos prime beef fillet, grilled to your liking accompanied by fried potatoes,

caramelized onion and sundried tomatoes 24

* add creamy pepper sauce 26

**Pan-Fried Chickpea Cakes** Vegan dish with smoked aubergine and a rich roast tomato sauce 12.5

*Catch of the Day*

**Fresh Fish** simply grilled and served with a lemon and olive oil dressing – see the blackboard

**Lobster** to Order – grilled or traditional Greek Lobster Pasta – ask your server

*Extra Side Orders Daily Specials*

Mixed Marinaded Olives 4.5 Check out the Specials of the day on our blackboard

Fried Potatoes with fresh thyme 3.5

Grilled Mediterranean vegetables 5

Side Salad or Greek Coleslaw 5

Please inform our staff if you have any food allergies Facebook StelidaRestaurantNaxos

All taxes are included in the prices Image result for instagram logo stelidarestaurant\_naxos

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