

Menu



Soup & Salad

Soup of the day 2.20€

Fish Soup 3.20€

Carrots, ginger.

Minestrone Soup 2.80€

Rucola Salad 3.50€

Rucola, pickled beets, walnut, red onion, balsamic dressing.

Chef Salad 4.90€

Truffle sauce, spinach, rucola, iceberg lettuce, mushrooms, walnuts, almonds, sesame seeds.

Garden Salad 4.30€

Mango, green lettuce, iceberg lettuce, rucola, cherry tomatoes, parmesan, carrots, walnuts.

Green Salad with Agave 4.20€

Spinach, rucola, cherry tomatoes, agave syrup, kaju nut.

Sea fruits Salad 8.90€

Shrimps, mussel, cuttlefish, squid, rucola, cherry tomatoes, lemon, parmesan.



10 minutes



If you are allergic to any product please inform the waiter in advance.

Appetizers

Chicken Wings

5.50€

Chicken wings, corn flakes, eggs.

Craft Appetizer (For 2-4 persons)

8.30-14.90€

Cheese with walnuts, spicy cheese, goat cheese, parmesan, smoked cheese, dry fruits, beef ham, chicken ham, mint, jam, honey with sesame seeds.

Salmon Tartar

30 min.

7.20€

Yoghurt, mint, lime, soy sauce, green onions, tabasco.

Tuna Tartar

30 min.

9.40€

Mustard seeds, soy sauce, lemon, avocado, radish, celery.

Beef Tartar

30 min.

9.50€

Pickled cucumber, capers, ketchup, Worcester sauce, basil, pickled pearl onion, cured egg, truffle aioli.

Sea Bass Ceviche

30 min.

9.20€

Croutons sea bass, red onion, fried corn, pomegranate, lemon vinaigrette.

BBQ Shrimps

8.50€

Shrimps, lemon sauce.

Bruschetta with Shrimps

20 min.

5.50€

3 feta bread, 3 shrimps, asparagus, philadelphia cream, tomatoes, microgreens, garlic.



15 minutes



First Course

Integral Penne with vegetables



5.90€

Broccoli, cauliflower, chickpeas, pine nuts, shitake mushrooms, tomato sauce.

Penne with Beef Steak and truffle

8.90€

Black truffle, parmesan.

Spaghetti with Porcini and Broccoli

6.90€

Broccoli, porcini mushrooms, pine seeds, parmesan.

Spaghetti Bolognese (Garden)

5.50€

Bolognese cream, fresh spices, parmesan.

Spaghetti Aglio e Eoilo

4.90€

Olive oil, garlic, pepper, pepperoncino, parsley.

Tagliatelle with black Truffle and Caviar

8.50€

Black truffle, caviar, microgreens.

Linguine with seafood

7.50€

Shrimps, leeks, mussel, squid, tomatoes, parmesan, parsley.

Linguine with salmon dhe pistachio

6.90€

Salmon, asparagus, pesto genovese.

Risotto with vegetables

5.40€

Carrots, broccoli, zucchini, cauliflower, parmesan.

Risotto with seafood

7.50€

Shrimps, mussels, squid, parsley, cherry tomatoes, parmesan.

Gnocchi with Shrimps and Leeks

5.50€

Shrimps, leeks, rucola, sage, parmesan..

Casserole Saganaki

6.50€

Shrimps, capers, red peppers, green peppers, tomato sauce, white cheese
parsley, olives.



15 minutes

Main Course

Beef steak with potato chips 20.90€

Potatoes, caramelized red onions, marrow, thyme, demi-glace sauce.

Beef steak with vegetables 20.90€

Demi-glace sauce, Belgian potatoes, carrots, corn, peas, broccoli, microgreens.

Beef steak with apple cream 18.90€

Demi-glace sauce, caramelized carrots, apple cream.

Bass fillet or Bream fillet 9.50€

Tomatoes, mussels, zucchini, olives, thyme, shrimps, capers.

Salmon fillet 15.00€

Cauliflower, cous-cous, ginger cream.

Fish fillet–Bream in casserole (For 2-3 persons) 55.00€

Carrots, belgian potatoes, onions, garlic.

Chicken fillet and thighs (Marinated) 7.90€

Cherry potatoes, potatoes with seasoning, asparagus, lemon, thyme.

Cauliflower fillet  5.90€

Shitake mushrooms, red onion, capers, kalamata olives, miso paste with orange juice.



20 minutes



Craft Pizza

Nature

Chickpeas, red onions, green pepper, red pepper, zucchini, basil.



6.50€

Margherita

Mozzarella, cheese, basil.

4.50€

Sicilian

Tomatoes, red onions, anchovies.

6.90€

New York Style

Sausage, beef ham, mushrooms, red pepper, parmesan, cheese.

5.90€

Greek

Sliced cheese, black olives, red onions, cheese, capers.

5.50€

Marinara

Tomatoes sauce and garlic slices.

3.50€



10 minutes



Burgers

Garden Burger

5.50€

Rump-steak 100%, beef ham, white cheese, tomatoes, pickled cucumber, pickled peppers, iceberg lettuce, potatoes with seasoning, onion rings.

Beauty Burger



5.90€

Croquette, caramelized red onions, pickled cucumbers, tomatoes, vegan cheese.



20 minutes

Mini tortillas

Tortilla with Shitake mushrooms



4.50€

Tortilla, shitake mushrooms, avocado, sweet potatoes, lime.

Tortilla with Shrimps

6.50€

Tortilla, shrimps, avocado, sweet potatoes, lime.

Tortilla Beef Steak

8.50€

Tortilla, beef steak, avocado, sweet potatoes, lime.



15 minutes



Side Dishes

Stuffed sweet potatoes	15 min.		5.00€
<i>Sweet potatoes, chickpeas, corn, red beans, microgreens, soy cream.</i>			
Onion rings			2.50€
Asparagus with soy cream			3.50€
<i>Asparagus, sesame seeds, soy cream, microgreens..</i>			
Mix Mushrooms			4.50€
<i>Champignon mushrooms, shitake mushrooms, oyster mushrooms, soy milk, lemon.</i>			
Fried Zucchini			3.00€
<i>Zucchini, vegan mayonnaise, soy cream, microgreens, olive oil.</i>			
Spring rolls with vegetable			3.90€
<i>Zucchini, vegan mayonnaise, soy cream, microgreens, olive oil.</i>			
Fried Potatoes			2.90€
Trio Nacho's			6.90€
<i>Nacho's with Guacamole, hummus and Spanish vinaigrette</i>			
Leek with miso pesto			3.90€
<i>Leek, miso pesto, walnuts, microgreens.</i>			
Carrots with hummus			3.90€
<i>Chickpeas hummus, caramelized carrots.</i>			
Fresh black Truffle	10gr		4.00€



10 minutes



Desserts

Soufflé

3.50€

Black chocolate, white chocolate, seasonal fruits, ice cream.

Mango Cheesecake

3.50€

Biscuits, cream philadelphia, mango.

Garden Dessert

3.20€

Mascarpone, nutella, walnuts, almonds, ice cream, strawberry, caramel cream, coconut, mint.

Baklava with walnuts and ice cream

3.50€

Ice Cream

3.00€

Vanilla, berries, chocolate.

Fruits Salad

3.50€



10 minutes





www.hotelgarden-ks.com

Reservation

+383 45 71 71 75