

## appetizer

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|---|----------------------------|
| Cretan breads variety   | 1,50 €/person              |
| <b>Ointments of Greece</b><br>3 ointments paste with essence of Greece<br>eggplant salad of Agio Oros, tzatziki, fava beans   | 10,00 €                    |
| <b>Eggplant salad of Agio Oros</b><br>Tzatziki<br>Fava beans  | 5,50 €<br>5,50 €<br>5,50 € |
| <b>Shrimp Ceviche</b><br>fresh shrimp, mango, green apple, chili,<br>cucumbers, citrus fruits, ginger and light<br>spicy mayo   | 15,00 €                    |
| <b>Beetroot</b>  <br>beetroot baked in the oven for 6 hours,<br>truffle oil and herbs, orange fillets, walnuts<br>and aged gruyere cheese cream                         | 13,00 €                    |
| <b>Open vine leaves</b>  <br>crispy vine leaves, flavored rice filling<br>and egg - lemon cream   | 11,00 €                    |
| <b>Eggplant in the oven</b>  <br>baked eggplant rolls, stuffed with a slice of<br>eta cheese, oven - baked with tomato - basil<br>sauce, gradinate with parmesan cheese | 12,00 €                    |
| <b>Sushi meat</b> <br>sushi balls, covered with marinated Angus<br>picanha, handmade potato chipsticks and<br>light spicy mayo   | 12,00 €                    |
| <b>Fava beans with octopus terrine*</b> <br>fava bean mousseline with octopus terrine,<br>caramelized onions and herb oil  | 15,00 €                    |
| <b>Fried squid*</b> <br>fried calamari with chorizo jam and<br>hollandaise foam  | 15,00 €                    |
| <b>Fried potato flakes</b>  <br>potato flakes with parmesan powder<br>and mushroom truffle  | 5,50 €                     |
| <b>Fried potatoes</b>   | 5,50 €                     |
| <b>Ocean Prawns*</b> <br>saganaki shrimps with basil tomato sauce,<br>ouzo and feta cheese   | 14,00 €                    |
| <b>Ravioli Creta</b><br>2 stuffed handmade giant ravioli with Cretan<br>smoked pork, forest mushrooms, milk cream<br>and gruyere  | 13,00 €                    |
| <b>Soup of the Day</b><br>Ask us for the fresh soup of the day  | 11,50 €                    |



## MENU

|   |         |
|---|---------|
| <b>Local cheese donuts</b><br>with orange jam                           | 11,50 € |
| <b>Red risotti</b><br>with beetroot, pears, walnuts & gorgonzola mousse | 16,50 € |

## salads

|  |         |
|--|---------|
| <b>Colorful Greek salad</b> <br>colorful cherry tomatoes, pepper, fresh onion,<br>carob nuts, feta mousse and kritamo | 9,00 €  |
| <b>Ocean</b><br>mixed salad, cherry tomatoes, corn, avocado,<br>parmesan chicken flakes and honey - mustard<br>dressing  | 13,50 € |
| <b>Quinoa crab</b><br>tricolor quinoa, mayonnaise, chili, fresh crab,<br>fish of the day, corn, cucumber and ginger dressing   | 14,00 € |
| <b>Rocket</b><br>baby arugula leaves, mixed salads, roasted<br>cashews, goat cheese, pomegranate and<br>balsamic dressing  | 12,50 € |
| <b>Tuna</b><br>lentil salad, tuna, orange fillets, fresh onion,<br>sun-dried Cretan tomato and soy - orange<br>dressing  | 14,00 € |

## main dishes

|   |         |
|---|---------|
| <b>Moussaka</b><br>smoked eggplant, baked potato, minced meat<br>and bechamel mousse    | 16,00 € |
| <b>Picanha - Gnocchi</b><br>handmade gnocchi, carrot cream and<br>Angus picanha fillets | 17,50 € |

Responsible for the law: Topi Ilir

- The customer is not obliged to pay if does not receive the legal document

- Alcohol consumption is prohibited for persons under

17 years of age without the assistance of an adult - (\*) frozen

- The prices are in euro (€) - The prices include all legal charges

- The store reserves the right to change prices without notice

 Vegetarian  Vegan  Gluten Free

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|   |                          |
|---|--------------------------|
| <b>Beef Ribs</b> <br>slow-cooked 8-hour beef brisket, mashed sweet<br>potato and wine sauce - demiglass             | 18,50 €                  |
| <b>Ocean Chicken</b> <br>chicken fillet, with barolo wine, Parmesan cream<br>sauce and sweet potato chips          | 13,00 €                  |
| <b>Slow cooked pancetta</b> <br>honey pork pancetta slow-cooked for 6 hours,<br>soy-orange sauce and baby potatoes | 16,50 €                  |
| <b>Lamb</b><br>lamb shank slow-cooked for 6 hours, grilled<br>vegetables, melted Cretan graviera and virtual<br>potato leaf pouch   | 19,00 €                  |
| <b>Marinara</b><br>linguine with shrimps, mussels, octopus, squid,<br>tomato basil sauce, bisque  | 19,00 €                  |
| <b>Fricassee sea bass</b><br>sautéed sea bass fillet, celeriac puree, fricassee<br>sauce and steamed vegetables   | 20,00 €                  |
| <b>Salmon</b><br>salmon fillet with steamed vegetables, carrot<br>puree and citrus sauce  | 21,00 €                  |
| <b>Lobster orzo</b><br>with safran & lemon scent  | 23,00 €                  |
| <b>Lobster pasta</b><br>linguine with lobster and tomato and basil bisque sauce   | 120,00 €                 |
| <b>Lobster*</b>   | 90,00 €/kg               |
| <b>Fresh fish of the day</b><br>served with steamed vegetables<br>- sea bream<br>- sea bass<br>ask us for other fresh fishes  | 69,00 €/kg<br>59,00 €/kg |

## desserts

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|---|---------|
| <b>Millefeuille pillow</b><br>crispy pillows filled with pastry cream and salted<br>caramel ice cream | 11,00 € |
| <b>Crema catalana</b><br>catalan cream with caramel crust   | 11,00 € |

## kids menu

|                              |         |
|------------------------------|---------|
| - linguine with tomato sauce | 9,00 €  |
| - linguine with minced veal  | 10,00 € |
| - chicken bites              | 9,00 €  |