



MENU

APPETIZERS

Handmade sourdough bread & olives	5
Thinly Sliced Fish of the Day	15
<i>cured with lemon and extra virgin olive oil, topped with pickled onions, capers & cherry tomatoes</i>	
Delicate Tzatziki	7
<i>Strained yogurt with garlic, olive oil, fresh dill, and house-made cucumber pickles</i>	
Traditional Dolmadakia	9,5
<i>Hand-rolled grape leaves stuffed with herbed rice and aromatics, served with a lemon-infused yogurt sauce</i>	
White Taramas Mousse	8
<i>Velvety white fish roe mousse, served with pickled rock samphire and toasted artisan bread</i>	
Santorini Fava	9
<i>Velvety yellow split pea purée topped with capers, spring onions, and sweet red peppers</i>	
Crispy Shrimp Croquettes	14
<i>Crunchy risotto croquettes infused with shrimp bisque and fresh Mediterranean herbs</i>	
Handmade Pie of the Day	8,5
<i>Freshly baked traditional pie, please ask us about today's selection</i>	
Soup of the Day	9
<i>Freshly prepared daily, please ask your server for today's specia</i>	
Parmesan-Crusted Feta	11
<i>Feta cheese coated in a crunchy parmesan crust, served with tomato jam, black sesame seeds, and mini meringues</i>	
Handmade Chicken "Flutes"	12
<i>Crispy pastry rolls filled with chicken, garden vegetables, and melted yellow cheeses, served with a sweet bell pepper jam</i>	
"Drunken" Steamed Mussels	14
<i>Fresh mussels steamed in white wine and ouzo, chili, infused with lemon and aromatic Mediterranean herbs</i>	
Hand-Cut Fries	6
<i>Crispy fries seasoned with aromatic local dried oregano</i>	
Soutzoukakia	12
<i>Traditional spiced meatballs simmered in a smoky tomato sauce, sumac served with herbed yogurt and crispy hand-cut potato chips</i>	

OUR SALADS

Chicken Salad	14
<i>Fresh mixed greens with succulent chicken, cherry tomatoes, and crunchy croutons, finished with sesame seeds and a velvety mustard vinaigrette</i>	
Modern Greek Salad	12,5
<i>Marinated cherry tomatoes, cucumber, onions, olive fillets, and Florina peppers, served with carob rusks, feta cheese, extra virgin olive oil, and aromatic oregano</i>	
Beetroot Salad	11,5
<i>with local creamy cheese, fresh orange, toasted nuts, and a smooth maple vinaigrette</i>	
The Shepherd's Salad	13,5
<i>Fresh mixed greens with dried figs, creamy goat cheese, and walnuts, combined with sun-dried tomatoes, aromatic croutons, and a honey vinaigrette</i>	

CHEF'S RECOMMENDATIONS

The "Classic" Moussaka	18
<i>A traditional baked masterpiece with layers of sautéed potatoes, juicy eggplants, and aromatic ground beef, topped with a rich and velvety béchamel sauce</i>	
Briam (Greek Summer Roast)	14,5
<i>A vibrant medley of oven-roasted Mediterranean vegetables, including zucchini, carrot, eggplants, potatoes, and bell peppers, slow-cooked in a rich tomato sauce with extra virgin olive oil and fresh herbs</i>	
Ossobuco alla Milanese	21
<i>Slow-roasted veal shank prepared in a wood-fired oven with a rich sauce, served over a creamy Kozani Saffron (PDO) risotto</i>	
Wood-Fired Lamb Shank	22
<i>Tender milk-fed lamb, slow-braised for four hours in a wood-fired oven. Cooked in a traditional clay pot with garden vegetables and potatoes for a deep, authentic flavor</i>	
Traditional Rooster "Giouvetsi"	17,5
<i>Farm-raised rooster slow-cooked in a rich red wine sauce, served with traditional orzo pasta and topped with grated local hard cheese</i>	
Caramelized pork belly	18
<i>with french fries, homemade smoked mayonnaise and caramelized onions</i>	

MENU

PASTA & RIZOTO

Beetroot Risotto	15
<i>Creamy risotto enriched with velvety beetroot purée, served with crumbled goat cheese, toasted walnuts, and drizzled with house-made garlic confit oil</i>	
Aglione e pollo with rigatoni 	15,5
<i>juicy chicken morsels and smoked Cretan 'Apaki' sautéed with mushrooms, flambéed with whiskey in a garlic-infused cream sauce with aged Parmesan</i>	
Linguine "Del Mare" 	22
<i>Fine linguine pasta with steamed mussels and succulent shrimp, deglazed with white wine in a rich tomato sauce infused with fresh Mediterranean herbs</i>	
Linguine with vegetables 	13
<i>Variety of sautéed vegetables in Neapolitan sauce flavored with local dried herbs and crumbled feta cheese</i>	
Risotto with fresh wild mushrooms	18
<i>Flavored with black truffle paste and fresh black truffle</i>	
<i>option for gluten-free pasta +2€ </i>	

OUR FLAVORS

Tuna fillet	21
<i>with sautéed wild greens, fennel confit, and a lemony sauce</i>	
Beef Ribeye Steak 500g	29
<i>with chimichurri, aromatic butter, and smoked baby potatoes</i>	
Chicken Souvliaki	16,8
<i>served with French fries and an assortment of grilled vegetables</i>	
Sea bream fillet	18
<i>with carrot purée, charred leek, lemon foam, and an aromatic lemon-butter sauce</i>	
Beef Patties with Gruyère Cream Sauce	17
<i>two juicy beef patties topped with a rich Gruyère cream, served with fluffy mashed potatoes</i>	

EXTRA SIDE DISHES

Side dishes can only accompany main courses

Mashed potatoes Green salad Rice	4,5
Grilled vegetables French fries	

VARIOUS DRINKS

Soft drinks	4
Aperol spritz	11,5
Fresh orange juice 13:00-17:30	5
Mixed juice	4,2
Sparkling water 330 ml	4
Sparkling water 750 ml	6
Natural mineral water 1lt	3,5

BEERS

Nisos pils	4
Fix Aneu 330 ml (0% alcohol)	4,5
Repi 330ml (local product)	5,5
Somersby (Cider)	5,5
Mythos 330 ml	4,5
Fix 330 ml	4,5

Panorama Restaurant

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let's get Social



Panorama Restaurant



[panorama.restaurant.skiathos](https://www.instagram.com/panorama.restaurant.skiathos)



In salads, pure virgin olive oil is used | Fried foods are prepared with corn oil | Fries are fresh | Feta P.D.O. | * frozen

Prices are in euros and include all legal charges. The store has the right to change prices whenever it deems necessary. Consumption of alcohol is prohibited for those under 17 years of age. The store is required to have protest forms at the exit. The consumer is not required to pay if he does not receive the legal document (receipt-invoice)

In cases of allergy, inform the staff.