



**D**ear Guest,

**W**e are delighted to enclose our sample Menus especially compiled by our Chef's team with extra care and attention. Our Menus are priced to account for the quality of food and service offered by Fat Fish.

The Rates quoted are for summer 2024 and continue for winter 2024. However, due to seasonal availability and price fluctuation, some items may be repriced as deemed necessary.

**W**e thank you for your interest in Fat Fish and remain at your disposal for any further information.

Yours faithfully,

**The Fat Fish Team**



## **Fat Fish Classic Tasting ~ MENU 1**

The entire menu below to be served middle of the table

**€32 pp**

### **Cretan Salad**

tomatoes / cucumbers / red onions / green peppers / kalamata olives /  
feta / evoo\* / oregano / barley rusks

### **Selection of Dips**

melitzanosalata / taramosalata / ktipiti / skordalia

### **Crispy Fried Baby Calamari**

pepperoncini / rocket pistou

### **Grilled Marinated Cuttlefish**

evoo / vinegar / oregano

### **Grilled Prawns**

fennel confit / bisque sauce

### **Roasted Salmon Medallions**

cauliflower mousseline

### **Steam Roasted Whole Farm Raised Sea Bream**

fresh thyme and ladolemono dressing

### **SIDE DISHES**

Hand Cut French Fries with Oregano &

Steamed Baby Potatoes

Market Steamed Vegetables



### **Mastic Ice-cream**

With visino



## **Fat Fish ~ MENU 2**

The entire menu below to be served middle of the table

**€38 pp**

### **Cretan Salad**

tomatoes / cucumbers / red onions / green peppers / kalamata olives /  
feta / evoo\* / oregano / barley rusks

### **Selection of Dips**

melitzanosalata / taramosalata / ktipiti / skordalia

### **Grilled Octopus**

evoo / vinegar / oregano

### **Crispy Fried Baby Calamari**

pepperoncini / rocket pistou

### **Fried Atherina**

### **Roasted Salmon Medallions**

cauliflower mousseline

### **Steam Roasted Whole Farm Raised Sea Bass**

fresh thyme and ladolemono dressing

### **SIDE DISHES**

Hand Cut French Fries with Oregano &  
Steamed Baby Potatoes  
Market Steamed Vegetables



### **Mastic Ice-cream**

With visino



## **Fat Fish ~ MENU 3**

The entire menu below to be served middle of the table

**€42 pp**

### **Cretan Salad**

tomatoes / cucumbers / red onions / green peppers / kalamata olives /  
feta / evoo\* / oregano / barley rusks

### **Selection of Dips**

melitzanosalata / taramosalata / ktipiti / skordalia

### **Grilled octopus**

evoo / vinegar / oregano

### **Crispy Fried Baby Calamari**

pepperoncini / rocket pistou

### **Fried Atherina**

### **Roasted Salmon Medallions**

cauliflower mousseline

### **Asprovlachos 250gr**

fresh thyme and ladolemono dressing

### **SIDE DISHES**

Hand Cut French Fries with Oregano &

Steamed Baby Potatoes

Market Steamed Vegetables



### **Mastic Ice-cream**

With visino



## ***Fat Fish Classic Tasting ~ MENU 4***

The entire menu below to be served middle of the table

**€45 pp**

### **Cretan Salad**

tomatoes / cucumbers / red onions / green peppers / kalamata olives /  
feta / evoo\* / oregano / barley rusks

### **Selection of Dips**

melitzanosalata / taramosalata / ktipiti / skordalia

### **Grilled Cuttlefish**

evoo / vinegar / oregano

### **Codfish Cakes**

skordalia / rosemary oil

### **Crispy Fried Baby Calamari**

Pepperoncini / rocket pistou

### **Grilled Octopus**

evoo / vinegar / oregano

### **Prawn Saganaki**

fennel / ouzo / feta / tomato / garlic / onion / oregano

### **Roasted Salmon Medallions**

cauliflower mousseline

### **Steam Roasted Whole Farm Raised Sea Bream**

fresh thyme and ladolemono dressing

#### **SIDE DISHES**

Hand Cut French Fries with Oregano &  
Steamed Baby Potatoes  
Market Steamed Vegetables



### **Mastic Ice-cream**

With visino



## **Fat Fish ~ MENU 5**

**The entire menu below to be served middle of the table**

**€40 pp**

### **Cretan Salad**

tomatoes / cucumbers / red onions / green peppers / kalamata olives /  
feta / evoo\* / oregano / barley rusks

### **Rocket & Filo Parcels**

sun dried tomatoes / cherry tomatoes / pine kernels / pears / maple syrup dressing

### **Roasted beets & Goat cheese**

granny smith apple/ cilantro / berry dressing

### **Selection of Dips**

melitzanosalata / taramosalata / tahini / fava

### **Crispy Fried Baby Calamari**

Pepperoncini / rocket pistou

### **Grilled Octopus**

evoo / vinegar / oregano

### **Grilled Prawns**

fennel confit / bisque sauce

### **Steam Roasted Whole Farm Raised Sea Bass**

fresh thyme and ladolemono dressing

#### **SIDE DISHES**

Hand Cut French Fries with Oregano &

Steamed Baby Potatoes

Market Steamed Vegetables



### **Mastic Ice-cream**

With visino



## **Fat Fish ~ MENU 6**

The entire menu below to be served middle of the table

**€36 pp**

### **Cretan Salad**

tomatoes / cucumbers / red onions / green peppers / kalamata olives /  
feta / evoo\* / oregano / barley rusks

### **Selection of Dips**

Tahini / Talatouri /skordalia

### **Dolmadakia Yialantzi**

Stuffed with rice and herbs

### **Fried Eggplant Cakes**

With Kasseri cheese

### **Grilled veal liver**

With fava & caramelized onions

### **Grilled Halloumi & Loukaniko pitsilias**

### **Traditional Pork Souvlaki & Shieftalia**

### **Roasted Marinated Chicken thigh**

### **Grilled Bifteki Politiko**

Lamb and Beef

### **Hand Cut French Fries with Oregano**



### **Ekmek kateifi**



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## COFFEE BREAKS

*Priced per person*

**OPTION 1      €6.00**

instant coffee  
decaf coffee  
selection of herbal teas  
mineral water

**OPTION 2      €8.00**

instant coffee  
decaf coffee  
selection of herbal teas  
mineral water  
savories (2 kinds)

**OPTION 3      €9.50**

instant coffee  
decaf coffee  
selection of herbal teas  
mineral water  
selection of juices (orange, apple, pineapple)  
selection of pastries (brownies & tartelettes)

**OPTION 4      €12.00**

instant coffee  
decaf coffee  
selection of herbal teas  
mineral water  
selection of juices (orange, apple, pineapple)  
selection of pastries (brownies & tartelettes)  
mini sandwiches (tuna, ham & cheese)





## Cold Canapés

1.	<u>Tomato Bruschetta / Basil / Parmesan</u>	€2.20
2.	<u>Shrimp Cocktail Sauce</u>	€2.60
3.	<u>Avocado / Baby Shrimps</u>	€2.60
4.	<u>Sesame crusted tuna Tataki with seaweed salad</u>	€2.60
5.	<u>Smoked Salmon &amp; Cream Cheese</u>	€2.60
6.	<u>Tuna rollandin</u>	€2.50
7.	<u>Roast Beef with Mustard Mayonnaise</u>	€2.65
8.	<u>Blue Cheese Mousse / Fresh Pear</u>	€2.25
9.	<u>Goat Cheese / Tomato Tapenade</u>	€2.30

## Savouries

1.	<u>Spinach Pie /spanakopita</u>	€1.70
2.	<u>Koupes – Mushroom / meat</u>	€1.70
3.	<u>Sausage rolls</u>	€1.70
4.	<u>Cheese Pie /tyropita</u>	€1.70
5.	<u>Olive Pie / eliotas</u>	€1.70

## Sandwiches

1.	<u>Chicken Salad Sandwich</u>	€2.40
2.	<u>Roasted Vegetable Wrap</u>	€2.20
3.	<u>Virginia ham &amp; Emmenthal</u>	€2.20
4.	<u>Tuna salad &amp; sweet corn</u>	€2.20



## Hot Canapés

### Vegetables & cheese

1. <u>Zucchini Cakes</u>	€1.80
2. <u>Eggplant cakes with kasseri cheese</u>	€2.20
3. <u>Vegetable Samosa</u>	€1.40
4. <u>Halloumi in pita</u>	€1.90
5. <u>Three Cheese Spring Roll with Tomato</u>	€2.20

### Fish

1. <u>Shrimp Brochette 2pcs Grill</u>	€2.60
2. <u>Grill Prawns Skewer</u>	€2.60
3. <u>Sesame Prawn</u>	€1.45
4. <u>Scallops Wrapped in Bacon</u>	€4.90
5. <u>Mini Crab Cake</u>	€3.70
6. <u>Salmon Souvlaki</u>	€3.70
7. <u>Herb Crusted Salmon with Spinach</u>	€3.85

### Meat

1. <u>Keftedakia</u>	€2.20
2. <u>Chicken Souvlaki 3pcs in stick</u>	€2.50
3. <u>Mini Shieftalia</u>	€1.80
4. <u>Grill Bifteki politiko with veal 50gr</u>	€3.20
5. <u>Pork souvlaki 3pcs in stick</u>	€2.40
6. <u>Moroccan spiced lamb skewer 3pcs</u>	€2.90



## Desserts Canapés

1. <u>Chocolate Mousse</u>	€1.80
2. <u>Yogurt Panna Cotta / Berry Sauce</u>	€2.20
3. <u>Individual Fruit Tartlet</u>	€2.40
4. <u>Chocolate Covered Strawberries per Piece</u>	€2.60
5. <u>Peanut butter and chocolate brownies</u>	€1.80
6. <u>Exotic fruit souvlaki with melted chocolate</u>	€2.50
7. <u>Baklavadakia</u>	€1.70
8. <u>Mini Ekmek Kateifi</u>	€1.70

