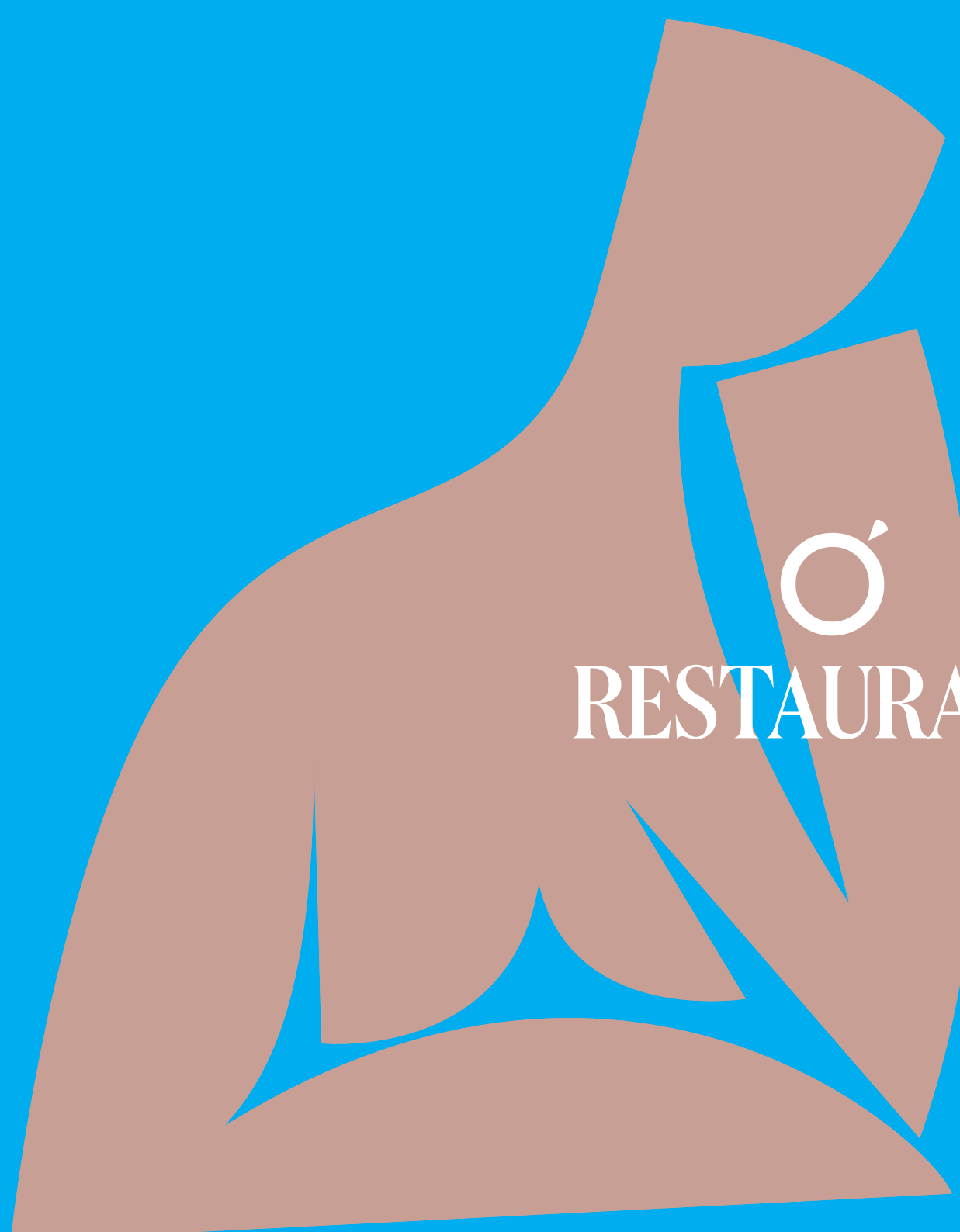


 Pescetarian

 Vegetarian

 Vegan



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RESTAURANT

ALL DAY MENU

ALL OUR PRICES ARE IN EURO AND INCLUSIVE
OF 24% VAT AND ALL LEGAL TAXES.

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF
PAYMENT (RECEIPT - INVOICE) HAS NOT BEEN RECEIVED.

ALCOHOL MEASURE 50ML

THE HOTEL IS OBLIGED TO HAVE PRINTED DOCUMENTS,
IN A SPECIAL CASE BESIDE THE EXIT FOR SETTING OUT
OF ANY EXITED COMPLAINT.

LEGALLY RESPONSIBLE: MARKOS DAKTYLIDES

Bread and assortments 7€

SPREADS

Tsatziki 12€

Greek yoghurt dip with cucumber, garlic, olive oil and herbs

Taramas 12€

Traditional Greek spread made with fish roe and lemon

Eggplant salad 12€

Smoky eggplant dip with herbs and olive oil

Spicy feta dip 12€

Spicy Greek feta spread with chili, extra virgin olive oil and touch of lemon

SNACKS

Pizza Burrata 23€

Homemade pizza dough fresh tomato sauce, Burrata and basil

Pizza prosciutto 25€

Homemade pizza dough fresh tomato sauce, mozzarella, arugula and, prosciutto

Club sandwich 23€

Fried crispy chicken, grilled bacon, tomato, lettuce, edam cheese and mayo sauce

French toast 14€

Toasted crispy bread with turkey ham, edam cheese and tomato

Lobster roll 35€

Brioche bread with grilled Lobster, lime, butter and herbs dressing

RAW BAR

Tuna wasabi 31€

Tuna sashimi with fresh wasabi, lime juice, chili and mango mayo

Wagyu carpaccio 34€

Charcoal oil mayonnaise, pine nuts, 'Amfilochia' gruyere and pickled mushroom

Sea bass fricassee 28€

Sea bass ceviche with marinated greens and egg lemon sauce

APPETIZERS

Calamari fried 22€

Fresh fried calamari with pesto dressing

Lobster Dumplings 35€

Steamed dumplings with lobster, scallops, kakavia sauce and ossetra caviar

Grilled octopus 24€

Grilled octopus with fava bean cream, chili jam, crispy onion and caper dressing

Shrimp Saganaki 28€

Sautéed shrimps with Tomato sauce, feta cheese, oregano, flavored with Greek traditional ouzo

Greek dolma 22€

Rolled Vine leaf stuffed with rice, herbs and kefir yogurt

Grilled kebab 26€

Grilled kebab with Galotiri, tomatoes, pita and herb oil

Fried zucchini 20€

Fresh fried zucchini with yoghurt dill dressing

SALADS

Greek 22€

Freshly cut tomatoes, cucumber, peppers, onion, feta cheese and carob rusks

Healthy 22€

Mixed green leaves, Saffron, tomato, avocado, orange and pumpkin seeds

Caprese 22€

Fresh mozzarella, sliced tomato, pine nuts, olive oil and fresh basil leaves

Caesar salad 22€

Fresh baby gem sliced crispy chicken, grilled corn, and Caesar dressing

MAIN COURSES

AEGEAN SEA

Seabass sautéed 32€

Sautéed seabass with stew Swiss chard, celeriac puree, egg lemon sauce

White Grouper 'Giouvetsi' 38€

Handmade orzo, sautéed grouper, citrus, vanilla, apple smith

Salmon 31€

Sautéed salmon with grilled asparagus, baby zucchini, baby carrots and rice vinegar sauce

Butterfly Sea bream 30€

Grilled sea bream with baby veggies and virgin's sauce.

PASTA

Spaghetti Pomodoro 20€

Fresh homemade pasta with fresh tomato sauce and parmesan

Calamarata 27€

Fresh Shrimps, lemon juice, crispy Bottarga and lobster butter flavor

Fresh Lobster Pasta 80€

Homemade linguini fresh tomato sauce and Lobster bisque

LAND

Marinated chicken leg* 29€

Ribeye steak Black Angus* 49€

Outside skirt steak Black Angus * 38€

Lamb chops* 39€

**you can choose one of the side dishes*

SAUCES

Chimichurri 5€

Pepper sauce 5€

Truffle sauce 5€

(with your choice of meat you may select any sauce of your choice at no extra charge)

TO SHARE (per Kg)

**Served with two side dishes*

Catch of the day** 130€

Fresh Lobster** 160€

Short ribs Black Angus** 100€

King Crab legs ** 160€

Jumbo shrimps** 160€

SIDES

French fries 12€

With mayo sauce

Corn ribs 12€

Fresh corn, handmade sour cream.

Grilled Avocado 12€

With chimichurri sauce

Grilled baby veggies 12€

With lemon sauce

HAPPY ENDING

Cheesecake 22€

American style cheesecake with fresh mango and passion fruit sorbet

Loukoumades 20€

Homemade traditional dough with honey, walnuts and chocolate ice cream

Lemon tart 22€

Homemade lemon flavored biscuit, lemon namelaka and fresh lemon marmalade

Gianduja 22€

Chocolate feuilletine tart with gianduja namelaka and hazelnut ice cream

Fresh seasonal fruits 18€

Ice Cream (scoop) 6€

Sorbet (scoop) 6€