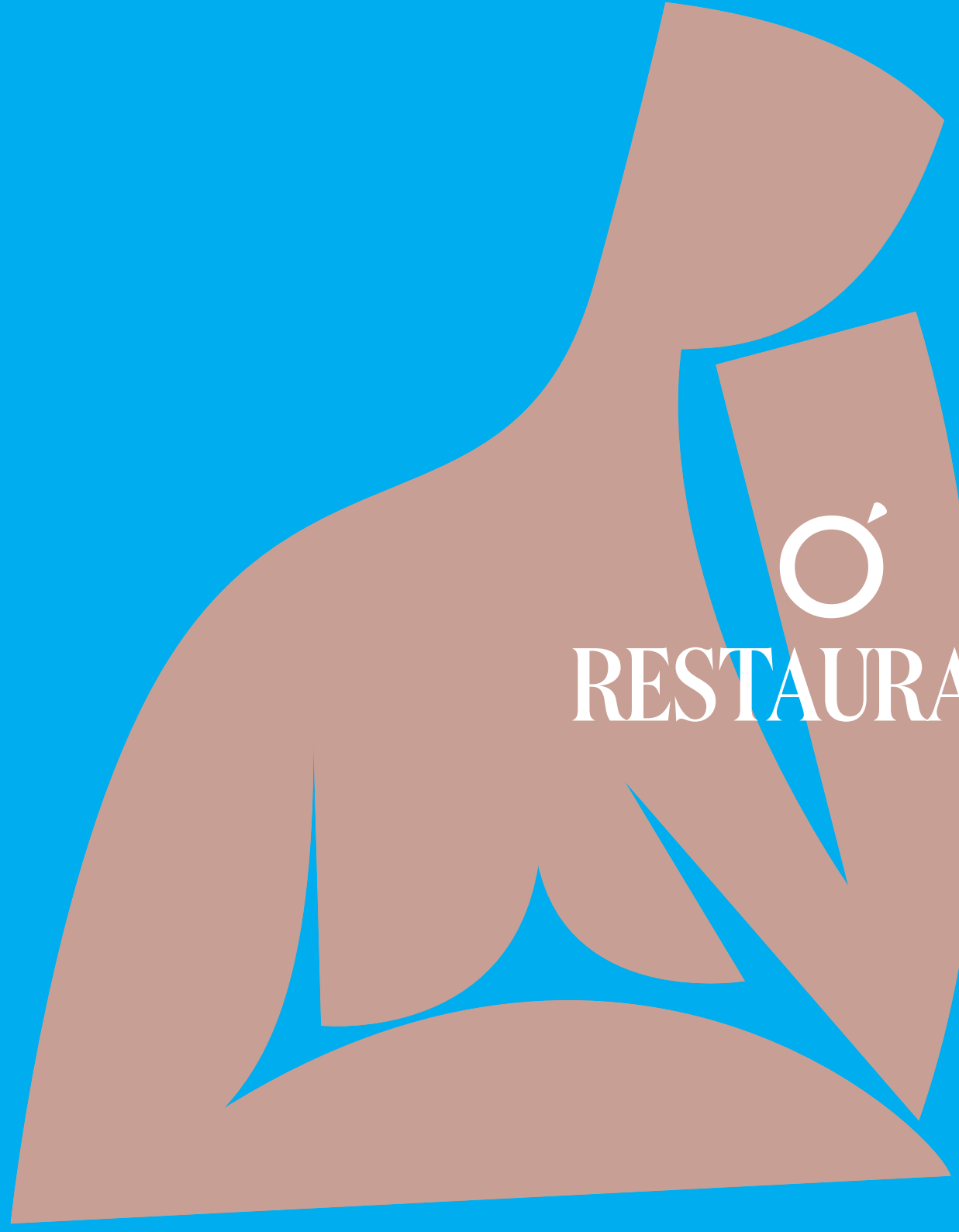


 Pescetarian

 Vegetarian

 Vegan



Ó  
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 \*\*** 60€

**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€