

ALL DAY MENU

Handmade Bread and assortments 6 €
A selection of freshly baked breads, and pita bread

SPREADS

Tarama 🥘 5 €
White fish roe, air baguette crisp, bottarga powder

Spicy Tyropita 🥘 5 €
Spicy feta cream, crispy fyllo pastry, chili

‘Melintzanosalata’ ♥ 5 €
Smoked eggplant, soy- honey vinaigrette, tomato, onion, crispy eggplant

Fava cream ♥ 5 €
Santorini Fava cream, crispy onions, caramelized stifado onion

Tzatziki 🥘 5 €
Greek yogurt, fresh cucumber, Balsamic vinegar pearls, garlic, dill oil

SNACKS

French Toast 14 €
Turkey ham, edam cheese

Club sandwich 22 €
Crispy chicken, turkey ham, bacon, tomato, lettuce, edam cheese, mayo

Pizza Burrata 23 €
Tomato, Burrata and basil

Focaccia Pistachio 18 €
Handmade focaccia, mortadella, pistachio, stracciatella, thyme honey

RAW BAR

Tuna kadaifi 🥘 28 €
Raw tuna, Peach textures, crispy kadaifi, mayonnaise, chili

Sea Bream 🥘 30 €
Sea Bream carpaccio, mandarin textures, citrus, marinated fennel

Grouper bourdeto 🥘 32 €
Grouper Tartare, Tomato, raisins, chili, herbs, olive oil

Scallops 34 €
Scallops tartare, crunchy sweet breads, citrus, fresh greens

Wagyu 34 €
Wagyu carpaccio, Shimeji, pine nuts, charcoal mayo, olive oil

APPETIZERS

Tyropsomo 🥘 15 €
Handmade flatbread, feta cheese, oregano, extra virgin olive oil

Lettuce 🥘 18 €
Burnt lettuce, tarama, Myconian gruyere

Beetroot ravioli 🥘 22 €
Goat cheese, orange, walnut and beetroot textures

Lobster Dumplings 🥘 35 €
Lobster, scallops, kakavia sauce and ossetra caviar

Grilled octopus 🥘 29 €
Fava bean cream, crispy onion, chili jam and caper dressing

Shrimp saganaki 🥘 28 €
Tomato sauce, feta cheese and oregano

Eggplant Imam 🥘 20 €
Eggplant in osmosis, onion, feta cheese and ‘imam’ sauce

Dolma 20 €
Eggledon sauce, minced beef, rice, fresh greens

Potato Salad 🥘 20 €
Mackerel, spearmint and bonito mayo

SALADS

Greek 🥘 22 €
Tomato, cucumber, peppers, onion, feta cheese and carob rusks

Healthy ♥ 20 €
Baby gem lettuce, tomato, avocado, orange, pumpkin seeds, saffron dressing

Summer ♥ 22 €
Tomato, mango, avocado, pickled onion and lime dressing

Warm veggie salad 🥘 22 €
Steam veggies, katiki cheese, carob soil, cashew ‘ladolemono’ dressing, burnt herbs oil

MAIN COURSES

AEGEAN SEA

Seabass Fricassee 32 €
Fricassee, egg lemon sauce and fig leaves

White Grouper ‘Giouvetsi’ 38 €
Handmade orzo, sautéed grouper, citrus, vanilla, apple smith

Cod 32 €
Cod sous vide, brandade cream, octopus ragu

Butterfly Sea Bream 28 €
Grilled sea bream, baby veggies, virgin’s sauce

Fresh Lobster Pasta 80 €
Handmade linguini pasta, tomato sauce and Lobster bisque

LAND

**Served with Bearnaise sauce, chimichurri, jus*
**Served with one side dish*

Peruvian Chicken Leg 29 €

Ribeye Black Angus 44 €

Outside Skirt Black Angus 38 €

Lamb Chops 39 €

TO SHARE (per Kg)

**Served with two side dishes*

AEGEAN SEA

**Kindly indicate your preferred method of preparation*

Catch of the day 140 €

Fresh Lobster 160 €

King Crab Legs 160 €

Jumbo Shrimps 160 €

LAND

Braised short ribs – Black Angus 140 €

Grilled whole corn-fed chicken 60 €

SIDES

French Fries ♥ 12 €

Corn Ribs 🥘 12 €
Fresh corn, handmade sour cream

Grilled Avocado ♥ 12 €
Sesame, lime and chimichurri

Grilled Baby Veggies ♥ 12 €

HAPPY ENDING

Two ways Loukouma 18 €
Lavender and cinnamon syrup - chocolate filling, Greek coffee crumble and chocolate sorbet

Almond 18 €
Almond cream, sponge cake, roasted almond flakes, served with vanilla ice cream

Yoghurt honey 18€
Yoghurt cream, crispy milk, honey gel, yoghurt ice cream

Lemon Yuzu 18 €
Yuzu cream, matcha sponge, ginger crumble, served with lemon ice cream

Choco caramel 18 €
Namelaka gianduja, feuillentine and chocolate chips

Fresh seasonal fruits ♥ 18 €

Ice cream scoop 4 €

Sorbet scoop 4 €

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

🐠 Pescetarian

🌿 Vegetarian

♥ Vegan