



-  Pescetarian
-  Vegetarian
-  Vegan

O' 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

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

SPREADS

- Tarama** 🥗

White fish roe, air baguette crisp, bottarga powder

5 €
- Spicy Tyropita** 🥗

Spicy feta cream, crispy fylo pastry, chili

5 €
- ‘Melintzanosalata’** ♥️

Smoked eggplant, soy- honey vinaigrette, tomato, onion, crispy eggplant

5 €
- Fava cream** ♥️

Santorini Fava cream, crispy onions, caramelized stifado onion

5 €
- Tzatziki** 🥗

Greek yogurt, fresh cucumber, Balsamic vinegar pearls, garlic, dill oil

5 €

SNACKS

- French Toast**

Turkey ham, edam cheese

14 €
- Club sandwich**

Crispy chicken, turkey ham, bacon, tomato, lettuce, edam cheese, mayo

22 €
- Pizza Burrata**

Tomato, Burrata and basil

23 €
- Focaccia Pistachio**

Handmade focaccia, mortadella, pistachio, stracciatella, thyme honey

18 €

RAW BAR

- Tuna kadaifi** 🥗🥗

Raw tuna, Peach textures, crispy kadaifi, mayonnaise, chili

28 €
- Sea Bream** 🥗

Sea Bream carpaccio, mandarin textures, citrus, marinated fennel

30 €
- Grouper bourdeto** 🥗

Grouper Tartare, Tomato, raisins, chili, herbs, olive oil

32 €
- Scallops**

Scallops tartare, crunchy sweet breads, citrus, fresh greens

34 €
- Wagyu**

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

34 €

APPETIZERS

- Tyropsomo** 🥗

Handmade flatbread, feta cheese, oregano, extra virgin olive oil

15 €
- Lettuce** 🥗

Burnt lettuce, tarama, Myconian gruyere

18 €
- Beetroot ravioli** 🥗

Goat cheese, orange, walnut and beetroot textures

22 €
- Lobster Dumplings** 🥗

Lobster, scallops, kakavia sauce and ossetra caviar

35 €
- Grilled octopus** 🥗

Fava bean cream, crispy onion, chili jam and caper dressing

29 €
- Shrimp saganaki** 🥗

Tomato sauce, feta cheese and oregano

28 €
- Eggplant Imam** 🥗

Eggplant in osmosis, onion, feta cheese and ‘imam’ sauce

20 €
- Dolma**

Eggledon sauce, minced beef, rice, fresh greens

20 €
- Potato Salad** 🥗

Mackerel, spearmint and bonito mayo

20 €

SALADS

- Greek** 🥗

Tomato, cucumber, peppers, onion, feta cheese and carob rusks

22 €
- Healthy** ♥️

Baby gem lettuce, tomato, avocado, orange, pumpkin seeds, saffron dressing

20 €
- Summer** ♥️

Tomato, mango, avocado, pickled onion and lime dressing

22 €
- Warm veggie salad** 🥗

Steam veggies, katiki cheese, carob soil, cashew ‘ladolemono’ dressing, burnt herbs oil

22 €

MAIN COURSES

AEGEAN SEA

- Seabass Fricassee**

Fricassee, egg lemon sauce and fig leaves

32 €
- White Grouper ‘Giouvetsi’**

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

38 €
- Cod**

Cod sous vide, brandade cream, octopus ragu

32 €
- Butterfly Sea Bream**

Grilled sea bream, baby veggies, virgin’s sauce

28 €
- Fresh Lobster Pasta**

Handmade linguini pasta, tomato sauce and Lobster bisque

80 €

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** 🥗

Fresh corn, handmade sour cream

12 €
- Grilled Avocado** ♥️

Sesame, lime and chimichurri

12 €
- Grilled Baby Veggies** ♥️

12 €

HAPPY ENDING

- Two ways Loukouma**

Lavender and cinnamon syrup - chocolate filling, Greek coffee crumble and chocolate sorbet

18 €
- Almond**

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

18€
- Yoghurt honey**

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

18€
- Lemon Yuzu**

Yuzu cream, matcha sponge, ginger crumble, served with lemon ice cream

18 €
- Choco caramel**

Namelaka gianduja, feuillentine and chocolate chips

18 €
- Fresh seasonal fruits** ♥️

18 €
- Ice cream scoop**

4 €
- Sorbet scoop**

4 €