

Appetizers

Mushroom fricassee (vg) (gf) Aromatic greens goat cheese	9€
Manouri cheese in cereal crust (vg) Cherry tomato marmalade	10€
Sea bream Carpaccio (gf) Citrus juice herbs olive oil	18€
Beef tartar (gf) "Katiki" cream cheese caper onion parsley oil chili	22€
Spread Selections Tzatziki Fava Eggplant Salad Taramas Crispy Pita Bread	12€
Shrimp Ceviche Shrimps cherry tomatoes citrus juice	15€

Salads

Greek salad (vg)	13€
Tuna Salad (gf) Round green beans baby potato caper olives anchovies	16€
Seasonal Salad (v) (gf) Green salad balsamic dressing figs and nuts	11€
Summer Salad (vg) Feta Watermelon avocado pesto	13€
Garden Salad (vg) Lettuce carrots walnuts strawberry dressing	12€



Main Courses

Sea bream fillet (gf) Cheek pea purée steamed vegetables	30€
Ravioli (vg) Spinach-ricotta tomato sauce basil oil	15€
Traditional Dish of the day	14€
Chicken Breast Potatoes salad	15€
Pork Medallion Sweet potatoes braised leek celeriac purée	18€
Lobster Linguini** Tomato sauce basil lime	56€
Catch of the day** Price per 100gr	8€
T-Bone* (600gr) (gf) Burnt cauliflower broccoli glazed carrots	54€

Desserts

Ravani (vg) Vanilla ice cream	7€
Mille feuille with pistachio flavor (vg)	9.5€
Chocolate moelleux with vanilla ice cream (vg) (20' prep)	9.5€
Solo Gelato ice cream Feta Watermelon avocado pesto	3.4€
Fresh seasonal fruits (v)	7.4€
Greek Cheese Platter (vg)	15€

(v): vegan, (vg): vegetarian, (gf): gluten free

* Extra charge for half-board dining 15.00 €

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- Please inform us of any allergy or special dietary requirements that we should be aware of.
- Extra virgin olive oil used in the preparation of the salads.
- Frozen ingredients may be used in the preparation of some dishes.

