



melian

BOUTIQUE HOTEL & SPA

MILOS

Food

Snack

13:30 - 17:00

- €16.00 Energy salad** 
Fresh Salad Leaves with Quinoa, Lentils, Cranberries,
Caramelized Hazelnuts, Citrus Dressing

- €15.00 Chicken Salad**
Lettuce, Homemade Croutons, Cherry Tomatoes,
Parmesan Cheese & Original Caesar Sauce

- €18.00 Penne Al Pesto**
Cherry Tomatoes, Homemade Pesto & Mozzarella

- €16.00 Neapolitan Pasta** 
Linguini, Traditional Neapolitan Sauce & Fresh Basil Oil

- €17.00 Chicken Sandwich**
Chicken fillet, Gouda Cheese, Iceberg Lettuce,
Tomato, Mayo & French Fries

- €20.00 Premium Buffalo Burger**
Greek Buffalo from Lake Kerkini, Cheddar Cheese, Bacon,
Caramelized Onions, Truffle Mayonnaise, French Fries

- €12.00 Greek Yogurt bowl**
Nuts, Honey & Oats

- €14.00 Fruit Salad** 
Fresh seasonal fruits

 Vegan dishes

VAT & Municipality Tax are included

Dinner

19:00 - 22:30

Appetisers

- €15.00 **Beetroot Carpaccio** 
Thin Apple Slices / Aegean Pistachio /
Green Vegetable Leaves / Microgreens
- €23.00 **Seabass Carpaccio**
Chili Peppers / Black Garlic Caviar /
Lime Juice / Extra Virgin Olive Oil
- €17.00 **Fava with Octopus**
Santorinian Fava / Cherry
Tomatoes / Caramelized Onions
- €19.00 **Shrimps Ceviche**
Cretan Avocado / Fresh Herbs / Black
Garlic Caviar / Tiger Milk

Salads

- €16.00 **Green Salad**
Baby Green Leaves / Avocado Puree /
Mandarin Fillet / Anthotyro Cheese /
Pomegranate Dressing
- €14.00 **Modern Greek**
Tomatoes / Cucumber / Peppers /
Onions / Kalamata Olives / Capers /
Feta Cheese Mousse
- €17.00 **Octopus Salad**
Steamed baby potatoes / Artichoke /
Thyme oil / Cucumber / Beetroot

Pasta & Risotto

- €17.00 **Mushroom Risotto**
Variety of Fresh Mushrooms / Porcini /
Truffle Oil / Parmesan Biscuit
- €18.00 **Hazelnut Ragout Papardelle**
Roasted Hazelnuts / Creamy poached egg /
Pecorino Romano / Truffle oil
- €16.00 **Orzotto with Vegetables** 
Seasonal Local Vegetables / Basil Oil
- €23.00 **Shrimp Pasta**
Linguine / Cherry Tomatoes / Fresh Herbs /
Fresh Tomato Sauce

Meats

- €23.00 **Chicken Fillet**
Sauté kale / Manouri Cheese /
Lemon Foam / Orange & White
Chocolate Marmalade
- €38.00 **Lamb Lollipops**
Greek Lemon Potatoes / Pumpkin
Pesto / Aegean Pistachio Powder
- €26.00 **Pork Tenderloin**
Baby Gem Roasted / Baby Carrots /
Mushroom & Green Apple Duxelle
- €40.00 **Rib Eye Black Angus**
Peruvian Mash Potatoes /
Confit Cherry Tomatoes /
Truffle & Santorini Vinsanto Sause

Fish

- €26.00 **Glazed Salmon**
Honey Caramelized /
Asparagus / Celeriac Purée
- €27.00 **Sea Bass**
Fillet with Local Greens
- €27.00 **Sea Bream**
Fillet with Green Mashed Peas /
Fresh Herbs

Desserts

- €13.00 **Brownies**
Namelaka White Chocolate /
Strawberries / Crumble
- €12.00 **Banoffee**
Caramelized Banana /
Crumble / Banana Purée /
Homemade Caramel Sauce
- €12.00 **Tart of the Day**

 Vegan dishes

VAT & Municipality Tax are included

Mini Bar

€5.00 **Whisky** 50ml

€5.00 **Rum** 50ml

€5.00 **Gin** 50ml

€5.00 **Vodka** 50ml

€5.00 **White Wine** 187ml

€5.00 **Red Wine** 187ml

€3.00 **Coca Cola** 250ml

€3.00 **Coca Cola Light** 250ml

€2.50 **Orange** 232ml

€2.50 **Lemonade** 232ml

€2.50 **Schweppes Tonic** 330ml

€1.70 **Evian** 500ml

€2.50 **Perrier** 330ml

€3.00 **Beer** 330ml