

# Dinner

Local ingredients, refined simplicity, and flavors inspired by the Cyclades.

19:00 – 22:30

## BREAD & START

### **House Bread Selection**

Sourdough whole grain bread with rosemary,  
laderia with tomatoes and onions,  
marinated olives, and extra virgin olive oil

## RAW

### **Sea Bass Ceviche**

Apricot, shallot, chili, and sweet potato crisps

### **Beef Tartare**

Grilled eggplant, sun-dried tomato mayo, pickled onion, and crispy potato

### **Marinated Fish of the Day**

Zucchini, ouzo, kumquat, early harvest olive oil, and sprouts

## SPREADS

### **Hummus**

Smoked paprika oil and crispy chickpeas

### **Tarama**

Beetroot and basil oil

### **Tzatziki**

Cucumber pickle and dill

## STARTERS

### **Greens Pie**

Crispy phyllo, feta cream, and fresh herbs

### **Fish & Chips**

Crispy potato, tarama cream and bottarga Trikalinos

### **Grilled Calamari**

Fava, smoked tomato vinaigrette, and purslane

### **Grilled Octopus**

Eggplant cream, Florina peppers, and grape molasses dressing

## SALADS

### **Greek Salad**

Cherry tomatoes, xinomizithra cheese from Milos, olives, and capers

### **Zucchini Salad**

Graviera pesto, grapes, radish, and black sesame

### **Wild Greens**

Almond skordalia, spring onion, zucchini, and fennel

## PASTA & RICE

### **Shrimp Orzo**

Mussels, cherry tomatoes, fennel, and bottarga Trikalinos

### **Mushroom Pastitsio**

Lasagna, eggplant, and gruyere cheese-based béchamel

### **Gemista**

Tomato risotto, fresh cheese, zucchini, and mint

## MAINS

### **Sea Bass**

Zucchini purée, chickpeas, and saffron sauce

### **Slow-Cooked Lamb**

Imam eggplant, feta cream, and cumin jus

### **Beef Steak**

Potato bread, roasted cherry tomatoes, fennel dressing and lemon confit

### **Fish of the Day** depending availability

Grilled with wild greens and olive oil & lemon dressing

## DESSERTS

### **Yogurt & White Chocolate**

Strawberries, almond pasteli, and mastiha syrup

### **Melopita**

Cherry jam, cinnamon ice cream, and balsamic cream

### **Chocolate & Caramel**

Dark chocolate cream, peanut praline, and salted caramel ice cream

### **Homemade Sorbets**

Seasonal fruits



**Please inform your server of any food allergies or intolerances before ordering.**

VAT is included in all prices.

The establishment is obliged to issue official receipts.

The hotel reserves the right to alter prices and operating hours without prior notice.

**Additional Information:**

Olive oil is used in salads.

Sunflower oil is used for frying.

Products marked with \* may be frozen.

Greek salad contains Feta cheese (P.D.O.).

Wines contain sulfites.

Consumption of alcohol is prohibited for persons under 18 years of age.

**Allergens:**

Cereals · Crustaceans · Eggs · Fish · Peanuts · Soybeans · Milk · Nuts · Celery · Mustard · Sesame · Sulphites · Lupin · Molluscs

Market Inspector Officer: Anestis Anestis