

RAW

SEA BASS CEVICHE	18
Lime, fennel, cherry tomatoes, onion, and herbed oil	
TUNA TARTARE	19
Ginger, green apple, chilli, coriander, and lime	
SCALLOP CARPACCIO	24
Vanilla cauliflower purée, tomato water	
BEEF CARPACCIO 7, 10	24
Horseradish cream, rocket, Parmesan slivers and extra virgin olive oil	

APPETISERS

"WHITE TARAMA" FISH ROE DIP	12
Served with cherry confit tomatoes	
STEAMED MUSSELS WITH OUZO (½ kg) 2, 12, 14 Garlic, spring onion, and dill	19
GRILLED OCTOPUS WITH FAVA 4, 12 Caramelised onion and caper dressing	24
KING PRAWNS 2, 7 Served with garlic butter or sweet chili	24

CATCH OF THE DAY

CHEF'S DAILY SELECTION OF FRESH FISH AND SEAFOOD

9.5 / 100GR

4

Please ask your waiter about the fish of the day

SALADS

PSARI SMOKED EEL, FENNEL AND ORANGE 4, 12 Coriander, cucumber, and carrot in rice vinegar	21
AEGEAN CUCUMBER Tahini and lime dressing, mpoukouvo, and fresh mint	13

Prices are in euro (\in) and include all taxes Or trués eivar σε ευρώ (\in) και περιλαμβάνουν όλους τους φόρους

MAIN COURSES

PAN-SEARED SEA BASS FILLET	39
Smoked aubergine and Mediterranean dressing	
TUNA FILLET	39
Valerian salad, fondant potatoes, lemon butter sauce	
SEAFOOD INK LINGUINE	35
Prawns, calamari, mussels, clams and limona sauce	
LOBSTER TAGLIATELLE	80
Tossed in a tomato-lobster sauce and Parmesan slivers	
PRIME ANGUS RIB-EYE (300g)	52
With baby rosemary potatoes and seasonal vegetables, served with a selection of mustards or a choice of red wine sauce or a mushroom sauce	
HERB-CRUSTED RACK OF LAMB	36
With artichokes and tomato confit, served with lamb jus	
GRILLED CAULIFLOWER STEAK	25
Celeriac purée, cashew nuts, Tahini and lime sauce	

DESSERTS

EXOTIC TART 3, 7, 15 Lemon curd, mango cream, coconut sphere, passion quenelle, Madagascar vanilla sauce		11
VANILLA NAMELAKA 7, 15 compote	Strawberry shiso	10
CHOCOLATE CHERRY DREAM 3, 7, 8, 15 Manjari mousse, cherry jelly, hazelnut praline, served with cherry sorbet		10
CHEESE PLATE FOR ONE With crackers and condiments		12
SEASONAL FRUITS WITH MANGO SORBE	ΕT	12

GUESTS CHOOSING ITEMS NOT INCLUDED IN THE PREMIUM ALL-INCLUSIVE PACKAGE WILL RECEIVE A 20% DISCOUNT FROM THE MAIN MENU PRICE.

Allergens

- (1) Cereals containing gluten
- (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
- (3) Eggs and products based on eggs
- (4) Fish and products based on fish
- (5) Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy
- (7) Milk and products based on milk
- (8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews, etc.)
- (9) Celery and products based on celery
- (10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds
- (12) Sulphur dioxide (SO₂) and sulphites
- (13) Lupine and products based on lupine
- (14) Molluscs and products based on molluscs

Αλλεργιογόνες Ουσίες

- (1) Δημητριακά που περιέχουν γλουτένη
- (2) Καρκινοειδή (θαλασσινά με κέλυφος, π.χ. καβούρια, γαρίδες, αστακοί) και προϊόντα τους
- (3) Αυγά και προϊόντα με βάση τα αυγά
- (4) Ψάρια και προϊόντα με βάση τα ψάρια
- (5) Αραχίδες (αράπικα φιστίκια) και προϊόντα με βάση τις αραχίδες
- (6) Σόγια και προϊόντα με βάση τη σόγια
- (7) Γάλα και προϊόντα με βάση το γάλα
- (8) Καρποί με κέλυφος (π.χ. αμύγδαλα, φουντούκια, καρύδια, κάσιους κτλ.)
- (9) Σέλινο και προϊόντα με βάση το σέλινο
- (10) Σινάπι και προϊόντα με βάση το σινάπι
- (11) Σπόροι σουσαμιού και προϊόντα με βάση τους σπόρους σουσαμιού
- (12) Διοξείδιο του θείου (SO₂) και θειώδεις ενώσεις
- (13) Λούπινο και προϊόντα με βάση το λούπινο
- (14) Μαλάκια και προϊόντα με βάση τα μαλάκια

Prices are in euro (\in) and include all taxes Οι τιμές είναι σε ευρώ (\in) και περιλαμβάνουν όλους τους φόρους