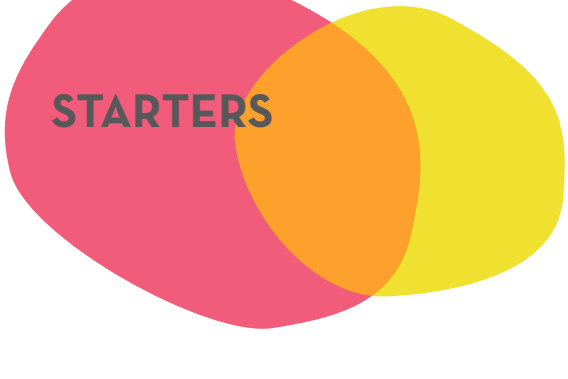




ROOM SERVICE

AVAILABLE FROM

13:00-22:00



STARTERS

Sea bream tiradito  	24€
Acidic syrup/coriander/chilli/orange/botargo	
Beef carpaccio	26€
Beef carpaccio/truffle carpaccio/chives/parsley mayonnaise/ mustard seeds/parmesan	
Octopus fava  	24 €
Santorinian fava mousse/caramelised octopus/leek chips/ vinsanto wine reduction	



REFRESHING SALADS

Chicken avocado 	22€
Mixed salad leaves/chicken breast/avocado/tomato/chilli/coriander/citrus dressing/red peppers	
3 colored Quinoa  	23€
Shrimps/Cucumber/cherry tomato confit/basil/truffle oil/"xigalo" cheese/ lemon/dukkah	
Beetroot salad  	21€
Shaved Fennel/orange/dukkah/citronette dressing	



SANDWICH & BAO BUNS

Sando Sandwich vegetables 	19€
Zucchini/peppers/mushrooms/tomato/spring onion/chives/BBQ sauce	
Bao bun shrimp tempura 	20€
Shaved Fennel/house-pickled carrot/red saffron mayonnaise/rocket leaves	
Bao bun chicken	20€
Cheesy Verde sauce/house-pickled cucumber/mixed salad leaves/dukkah	
Bao bun zucchini 	19€
Zucchini fritters/parsley mayonnaise/mixed salad/dukkah	

Please let us know in advance for any dietary restrictions you may have in order to accommodate your needs and tastes the best possible way
prices include all taxes

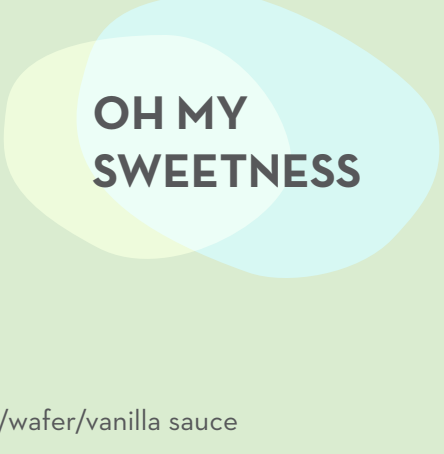


SUMMER LOVIN' MAINS

Vegetarian Orzo 	21€
Fresh tomato sauce/shiitake/chives/parsley oil/zucchini/peppers/aubergine/basil	
Shrimp pasta 	26€
Rigatoni/Sautéed shrimps/tomato /garlic/"ouzo"/basil	
Chicken breast 	25€
Warm potato salad/mushrooms shiitake/parsley mayonnaise	
Sea bream 	29€
Cabbage roll/roasted little gem/saffron sauce/sea bream fillet	
Black Angus Burger with village fries	30€
Beef fillet	34€
Greek Orzo "giouvetsi" style/graviera cheese/parsley oil/chives	

PLATTERS TO SHARE

Ouzo & Co 	40€
Fava beans with caramelised onions/pita bread & tzatziki/"tarama"/Octopus carpaccio/crispy shrimps with mayo-parsley/zucchini fritters/"xigalo" creamy cheese/sun-kissed tomato/olives/ouzo for 2	
Cold cuts & cheese	33€
Cretan "graviera"/"xigalo" creamy cheese/Sifnos wine lees "manoura/Tinos "loutza" cured pork/Thessaloniki "pastrami"/Corfu "Nouboulo" cured pork/ house-made tomato chutney/house-made breadsticks/roasted fruit	



OH MY SWEETNESS

Chocolate pave	18€
Valrhona chocolate pave/wafer/vanilla sauce	
Traditional Greek Orange Pie	14€
Kaimaki Ice Cream	
Seasonal fruit platter	16€
Ice-cream	per scoop /5€