

GRILL BY THE POOL

A choice of dishes carefully selected to satisfy your taste buds morning, noon and night. A selection that is a true feast for the eyes, featuring premium steaks, homemade burgers and other succulent meats - all grilled to your liking.

SALADS & STARTERS

Soup of the day	13.00€
Greek Salad with "kritamo", red onion, green peppers, parsley, sun dried tomatoes and Feta cheese (V/GF)	16.30€
Mesclun salad with veal carpaccio, capers, Cretan gruyere, red pepper drops, sun-dried tomato and truffle vinaigrette	18.00€
Burrata with cherry tomatoes garlic-basil oil and grilled traditional bread(V)	16.90€
Beef Tartar finely chopped Black Angus fillet with shallot, caper, cornichon, chives, Dijon mustard and free range poached egg yolk	23.00€
Buffalo chicken wings with barbeque sauce on the side	18.00€
Grilled scallops served with cauliflower puree, summer truffle and crispy bacon	26.00€
Foie Gras on brioche bread with mini buffalo burgers and homemade fig marmalade	-2pcs-17.00€

MAIN COURSES

Foie Gras Risotto with topinambur puree, green apple, chives and soya sauce	29.00€
Pan Seared Salmon Fillet served with sauté asparagus, baby carrots and pickled beetroot (GF)	27.50€
Organic Chicken Fillet Marinated with herbs, served with green peas cold puree and yogurt with peppermint (GF)	26.00€
Lamb Skewer served with baby potatoes marinated with herbs, confit cherry tomatoes and mustard sauce(GF)	32.00€
Wagyu Beef Burger Served with tartar sauce, padron peppers and steak cut potatoes	31.00€

PREMIUM BEEF CUTS

U.S Prime Black Angus Beef Fillet 200gr
34.00€

U.S Prime Black Angus Rib-Eye 300gr
36.00€

U.S Prime Sirloin 300gr
36.00€

All our beef cuts are accompanied with the following sauces
Chili, Maple Barbeque, Honey mustard, Remoulade or Béarnaise

TO SHARE

Chateaubriand 600gr
95.00€

Picanha 600gr
60.00€

POTATO SELECTION (M) 7.00€

Baby potatoes sauté in butter and thyme
French Fries
Homemade Steak Cut Potatoes
Mashed potatoes with herbs

VEGETABLE SELECTION (M) 7.00€

Seasonal steamed Vegetables
Padron Peppers
Corn on the Cob
Grilled Vegetables

DESSERTS

Armenoville Vanilla flavored semifreddo with almonds and pistachio served with warm chocolate sauce	12.00€
Cheese cake with strawberry homemade marmalade	12.50€
Chocolate soufflé in anglais sauce	12.50€
Trigona Panoramatos Phyllo triangle pastries with custard cream	12.00€
Fresh Seasonal Fruits Selection	13.00€
Ice Creams & Sorbets by scoop	4.00€

SET MENU

WELCOME

Fritelles with anthotyro and honey

STARTERS

Velouté vegetarian soup (GF)

Suggested wine Malagousia Gerovassiliou (Malagousia) Domaine Gerovassiliou

Traditional Greek Salad (GF/V)

With caper, "kritamo", sundried tomatoes, Feta cheese, onion, olives, parsley and olive oil

Suggested wine Ktima Alpha (Sauvignon Blanc) Alpha Estate

Mesclun salad with Smoked Salmon

avocado, caper, spring onion, radish

Suggested wine Mantinia (Moschofilero) Bosinaki Estate

MAIN COURSES

Beef Ragout

With pappardelle, mushrooms, truffle oil and feta cheese

Suggested wine Argyriou Merlot (Merlot) Domaine Argyriou

Chicken Fillet

Served with baby potato, glazed carrots and gravy sauce.

Suggested wine Feggites (Grenache Rouge / Cabernet Sauvignon) Oenogenesis Estate

Pork Loin

With carrot puree, baby potatoes and carrots

Suggested wine Ktima Kokotou (Chardonnay) Kokotos Estate

Pan seared salmon (GF)

With multicolored quinoa salad and lime sauce

Suggested wine Petrines Plagies (Chardonnay / Malagousia) Palivou Estate

Risotto (GF/V)

With seasonal vegetables

Suggested wine Ktima Gerovassiliou (Assyrtiko / Malagousia) Domaine Gerovassiliou

Vegetarian choice of the day

DESSERTS

Suggested dessert wine Samos Vin Doux (Muscat) 50ml

Panorama Trigona

Chocolate Mousse

Ice Cream Selection

WINE AND FOOD PAIRING

Enhance your dinner experience with our three wine course recommendations for a price of 18.00 €

TODDLERS MENU

6-12 months

Soup of the day

Potato, zucchini and carrot puree

Chicken or Beef Combine with potatoes, rice, vegetables or pasta

Apple, pear and banana puree

Kids' yogurt flavored with fruits and cereals

All the above courses can also be served blended

12-24 months

Soup of the day.

Veal blanquet with carrots, onions, chicken stock, fresh lemon juice, olive oil, traditional Greek pasta.

Chicken breast ragout with onion, carrot, red pepper, tomato, baby potatoes.

Buttered or tomato pasta with parmesan cheese.

Cod with steamed vegetables.

KIDS' MENU

APPETIZERS

Soup of the day.

Kids' salad with tomatoes, cucumber and Feta cheese.

MAIN COURSES

Chicken

With French fries and mustard sauce.

Fish fingers

With French fries.

Veal blanquet

With lemon sauce and buffalo milk Greek pasta.

Mini Cheeseburger

With French fries.

Buttered or tomato pasta

With parmesan cheese.

DESSERTS

Yoghurt with fresh fruits and honey

Ice Cream