

SOUPS

Fish Soup - “Kakavia”

Fish consommé | Monkfish dolma with Swiss chard ^[4]

15,00€

Cretan Velouté - “Gamopilafο”

Creamy soup | Lamb carpaccio | Lemon aromas | Cretan “stakovoutyro” butter foam

14,00€



SALADS

Beetroot Salad

Goat cheese cream | Wild radish | Hibiscus-poached apples | Wild rocket ^[7, 8]

16,00€

Piemonte Salad

Tender green leaves | Grilled mushrooms | Gorgonzola | Pecans ^[7, 8, 10]

16,00€

Valia Calda - The Forest

Crunchy malt | Organic vegetables | Purple potato cream |

Beetroot sorbet | Herbs & smoked mushrooms ^[1, 8]

18,00€

Vegetable Garden Barbecue

Grilled vegetable mille-feuille | Anevato cream cheese | Briam extract |

Aged vinegar from Drama | Fried brioche ^[1, 7]

15,00€



APPETIZERS

Baked “Oftes” Potatoes

Tarama | Salsify | Herring eggs | Buttery sauce ^[4]

15,00€

Smoked Greater Amberjack & Caviar

Crispy nest | Taramas mayonnaise | Cherry-wood smoked amberjack ^[1, 3, 4]

14,00€

Grevena Mushroom Ragout

Sautéed mushrooms | Hazelnut | Mushroom emulsion | Sage ^[8]

21,00€

Sautéed Greens

Swiss chard | Eggs | Arseniko cheese from Naxos ^[3, 7]

15,00€

Seafood Dolma

Crab | Rice | Savoy cabbage | Sea urchin sauce ^[2]

17,00€

Chargrilled Shrimps

Fresh valley shrimp | Shrimp & lime broth foam | Black Angus pastrami ^[2, 3]

27,00€

Oriental Octopus

Pan-seared marinated octopus | Caramelized eggplant | Pine nuts | Pepper marmalade ^[14]

21,00€



PASTA | RISOTTO

Manti Pastitsada

Ravioli filled with pastitsada chicken | Foam of aged anthotyros cheese from Rethymno |
Caramelized tomato ^[1]

20,00€

Goat Pasta

Flomari pasta from Lemnos | Goat | Vinsanto | Dry anthotyros cheese ice cream ^[1, 3, 7]
23,00€

Seafood Yiouvetsi

Fresh shrimp | Crayfish broth | Sweet wine from Samos | Tangerine ^[1, 2]
33,00€



ENTRÉES

Tender Mountain Beans in Tomato Sauce (Barbounofasoula)

Smoked pancetta | Fresh winter truffle

22,00€

Artichoke Boureki

Lamb glaze | Pea cream | Smoked tomato oil

19,00€

Youvarlakia (Greek Meatball Soup)

Greek Angus Beef | Fresh avgolemono sauce | Aromatic herbs ^[3]

23,00€

Moussaka

Black Angus Rib Eye | Seasonal vegetables | Fluffy béchamel ^[1, 7]

27,00€

Duck Stifado

Duck fillet | Carrot cream | Braised pearl onions | Baby carrots | Wheat risotto ^[1]

32,00€

Kontosouqli Giaourtou “Souvlaki”

Black pork kontosouqli | Caramelized vegetables | Smoked yogurt | Aromatic sauces ^[1, 7]

28,00€



BARBECUE

Lamb: In Search of Memory

Lamb ribs & kebab | Beetroot | Sweet onion | Kefir | Potatoes ^[7]

27,00€

Beef Fillet

Black Angus | Sweet potato | Mushrooms | Smoked sweet onion | Salsify chips

47,00€

Lobster Pasta

Fresh lobster | Bouillabaisse | Handmade tagliolini | Caviar ^[1, 2, 3]

98,00€ *(for two people)*

Our Signature Steak – Premium Skirt

Black Angus | 200 days grass fed | 30 days dry aged | Grilled vegetables

18,00€ / 100gr

Grilled Sea Bass

Grilled vegetables | Lemon vinaigrette with chives ^[4]

8,00€ / 100gr



FISH

Mount Athos Cod

Fresh cod | Baby zucchini | Buttery sauce from the fish's cheeks | Onion | Fennel ^[4]

28,00€

Wild Sea Bass

Sea bass fillet | Lemon verbena emulsion | White asparagus | Crispy Tinos artichoke ^[4]

29,00€

Sole Meunière

Sole fillet | Cuttlefish ink cream | Sous vide baby potatoes | Smoked butter ^[4, 7]

33,00€

Sporades Tuna

Chargrilled Alonnisos tuna | Wild root cream | Bottarga ^[4]

27,00€



DESSERTS

Baklava

Aegina pistachio cream | Rosewater ice cream | Layers of fine pastry | Eastern aromas ^[1, 3, 7, 8]

14,00€

Künefe with ice cream

Yogurt with white chocolate | Kandaifi | Cinnamon ice cream | Honey “soil” ^[1, 3, 7, 8]

13,00€

Chocolate Walnut Cake

Pecan praline · Chèvre ice cream · Chocolate crème ^[1, 3, 7, 8]

11,00€

Nougatine Cake

Deconstructed nougat with caramelized almond semifreddo |

Madagascar vanilla cream | Salted caramel ^[1, 3, 7, 8]

12,00€



Allergens

1. Cereals containing gluten (e.g., wheat, rye, barley, oats, etc.)
2. Crustaceans (e.g., shrimp, crab)
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk (including lactose)
8. Tree nuts (e.g., almonds, walnuts, hazelnuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites (at concentrations above 10mg/kg or 10mg/l)
13. Lupin
14. Molluscs (e.g., mussels, octopus, squid)

Prices include VAT and all legal taxes.

The hotel has the right to alter prices and working days/hours of bars and restaurants without prior notice.

The establishment is obliged to have a printed form available in a location near the exit, for the registration of any complaints.

Kindly inform us if you have any food allergies and/or special dietary requirements that we should be aware of.

Frozen items have been selected in order to guarantee the highest possible quality. *Frozen. Virgin olive oil is used in salads, sunflower oil is used in frying.

Consumers are not obliged to pay if the notice of payment has not been received (receipt/invoice).

Responsible for the market control: Hotel Manager