

Pasta

Shrimp spaghetti Rustica with sautéed shrimps, ouzo, pomodoro sauce, feta cheese foam and fresh chives	12,50 €
Spaghetti Bolognese with ground beef, tomato sauce and bechamel foam	9,50 €
Spaghetti carbonara smoked pancetta, parmesan, egg, freshly ground pepper & parsley	10,00 €

Main Courses

Pork Gyros on pita bread, tzatziki, onion, cherry tomatoes and French fries	9,00 €
Pork Souvlaki With crispy baby potatoes, flavored yoghurt crème, pita bread and mustard seed pickle	10,50 €
Chicken Souvlaki Mashed Sweet potato with peanut praline and green salad	10,00 €
Salmon fillet With oil lemon sauce and orange, Brussel sprouts and 3 kinds of mashed vegetables (beetroot, potato, carrot)	15,00 €
Cauliflower Steak V Fermented peaches, hummus and roasted hazelnuts	13,50 €

Snacks

Toast Ham and cheese	3,50 €
Club sandwich katsu sando cold cuts Sando bread, ham, cheese, bacon, tomato, lettuce and mayo. Served with chips	8,20 €
Chicken club sandwich katsu sando Chicken fillet, custard graviera cheese, iceberg, bacon powder and tomato. Served with chips	8,80 €
Cheeseburger Beef patty, cheddar cheese, tomato, bacon, cucumber pickles, caramelized onion, red salad leaves, mayo and barbeque sauce	12,00 €
Tortilla De Patata Vg Spanish omelette with potato, onion, graviera crème, mushroom pickles and fresh chives	7,50 €

Pizza

Pizza Margarita Vg Tomato sauce, mozzarella, basil.	8,00 €
Pizza Prosciutto & roquette Tomato sauce, mozzarella, prosciutto, roquette.	10,00 €
Pizza Pepperoni Tomato sauce, mozzarella, pepperoni	9,00 €

Desserts

Crema Catalana	9,00 €
Tart with yoghurt crème, white chocolate, fruit compote and hazelnuts	10,50 €
Brownie with pistachio crème, fresh strawberries and strawberries coulis	11,00 €
Seasonal fruit salad small Vg	5,50 €
Seasonal fruit salad large Vg	7,50 €
Watermelon	3,60 €

* Frozen product **V** Vegetarian **Vg** Vegan

Alexandros Antonelakis
Executive Chef

LIST OF FOOD ALLERGENS according to REG 1169/2011

1. Cereals containing gluten,
2. Crustaceans and their products
3. Eggs and their products
4. Fish and their products
5. Peanuts and their products
6. Soybeans and their products
7. Milk and milk products (including lactose)
8. Nuts, namely: almonds ,hazelnuts , walnuts, cashews ,pecan nuts ,Brazil nuts , pistachio nuts etc
9. Celery and its products
10. Mustard and products
11. Sesame seeds and its products
12. Sulphur dioxide and sulphites
13. Lupin and its products

Molluscs and its products

Please inform us, in case of allergies or intolerances in any of the above substances.

The Chef or the Head of the Department will inform you which products do not contain

the specific allergen, according to our recipes. However, the hotel is in no position to ensure 100%

that traces of the allergen cannot be found due to cross contamination during the production from the used utensils, tools and equipment of the hotel

Bread per person	0,70 €
Pita Bread per person	0,90 €

Appetizers

Garlic Bread V with garlic confit and cheese	5,00 €
French Fries V	4,00 €
Tzatziki V Yoghurt, garlic, cucumber, chervil	4,00 €
Empanadas Handmade Spanish pies with ground beef, peppers, graviera cheese, Tiromalama cheese and flavored yoghurt	10,00 €
Fried Calamari * With tartar sauce	9,00 €

Salads

Caesar's salad iceberg, sprinkled bacon, tender chicken, butter croutons and parmesan all marinated in original Caesar's dressing	8,00 €
Greek salad V Cherry tomatoes, cucumber, onion, olives, capers, Cretan rusk and feta cheese. Marinated with extra virgin olive oil and strawberry vinegar	7,50 €
Tuna Brandada salad Tuna Brandada, baby spinach, beetroot, radicchio, spring onion and aromatic basil oil.	9,00 €