

DINNER

THE WAY WE SEE IT

Better Served Cold

Seabass Carpaccio with passion fruit dressing, chili and watermelon

*Xinotyri cheese, greens, pear, zucchini and truffle pasteli dressing γ

Black Angus beef tataki, radish, wasabi mayo, garlic chips and ponzu

Straight from the Oven

Honey ginger mustard baked salmon with cauliflower

Miso and Kalamata olive glazed aubergine, Fava hummus, purslane $\partial \gamma \gamma\phi$

Coffee crusted pork blade, quinoa and Jerusalem artichoke puree

Grilliant

Grilled calamari, pumpkin velouté, Moroccan spices, salami oil $\gamma\phi$

Grilled broccoli, wakame salad, savoro sauce $\partial \gamma \gamma\phi$

*Kopanisti marinade lamb chops, harissa, honey carrots, rosemary baby potatoes



Pots and Pans

Pan seared octopus, smoked aubergine purée, fried polenta, chili pepper coulis $\gamma\phi$

Pan seared shi drum fish fillet, agretti* salad, saffron potatoes, smoked garlic aioli $\gamma\phi$

Beetroot risotto, gorgonzola dolce, edamame beans $\gamma \partial$

Sweet Surrender

Red wine poached pear, *tsoureki crumble, five spices ice cream ∂

Rose cream mille-feuille, sea salt pistachio ice cream, candied rose petals

Salted caramel chocolate tart, banana ice cream and almond croquant ∂

Say Cheese...

Create your own platter

All cheese served with condiments and dried fruit bread

Komos with herbs & black pepper, sheep & goat milk, Naxos Island

Kefalotyri, sheep & goat milk, Ios Island

*Kopanisti, sheep & goat milk, Mykonos Island

Volaki, cow milk, Tinos Island

Skotyri, goat milk, Ios Island

Graviera, sheep & goat milk, 24 months aged, Crete Island

DID YOU KNOW...

***Kopanisti** is a salty, spicy cheese, with protected designation of origin (PDO) that is mainly found in the Cycladic island of Mykonos for more than 300 years. It owes its special spicy taste in fungal growth and it is sometimes also called the "Greek Roquefort".

***Xinotyri** is an unpasteurised whey cheese from Greece made from sheep's milk or goat's milk, with a hard and flaky consistency, a pungent aroma and a yogurt-like sweet and sour taste. "Xinotyri" means "sour cheese" in Greek.

***Tsoureki** is a sweet and rich brioche-like bread, flavoring with the seeds of Mediterranean wild cherries, called machlepi, Chios mastic, cardamom and vanilla. It is known by various Greek names that represent three major holidays for Greeks: Easter, Christmas and sometime Tsoureki is used as a gift for special occasion, for instance, it can be given as an Easter gift from children to their godparents.

***Savoro** is acidic culinary preparation used for seasoning and preservation fried fish, popular in Italian and Ionian Sea Islands cuisine. This typically includes oil, vinegar, garlic, flour and rosemary.



GIVE WITH GRACE is a partnership program with SOS Children's Villages International (SOS CV), a Worldwide recognized Organization which provides welfare and housing within a secure and stable environment for children in need. Should you wish to participate, may we inform you that by selecting to enjoy our "Ginger marinade lamb chops" you automatically make a contribution to this initiative without any additional charge.

