

DOLLI'S

RESTAURANT

RAW

OCTOPUS* CARPACCIO	€ 32
ARTICHOKE, HERBS, CITRUS DRESSING	
BEEF TARTARE	€ 30
TRUFFLE, GRAVIERA CHEESE, ARUGULA, CAPERS, LEMON	
SEA BASS TARTARE	€ 34
CAVIAR OSCIETRA, LIME, MANGO, GINGER, CHILI PEPPER	
CARPACCIO OF THE DAY	€ 28

SUSHI ROLLS, NIGIRI, SASHIMI

HOSOMAKI ROLLS (8 PCS)	
SALMON PHILADELPHIA	€ 26
TUNA*	€ 26
SEA BASS PONZU	€ 24
SASHIMI (2 PCS)	
SALMON TUNA* SEA BASS	€ 10
NIGIRI (2 PCS)	
SALMON TUNA* SEA BASS EEL	€ 10
INSIDE OUT ROLLS (8 PCS)	
CALIFORNIA ROLL CRAB*, AVOCADO, CUCUMBER, SESAME, MANGO – ORANGE SAUCE	€ 30
SHRIMP* TEMPURA ASPARAGUS, SPRING ONION, MAYO-MISO SAUCE, CHILI	€ 30
SALMON ROLL AVOCADO, CAVIAR	€ 34
SPICY TUNA CUCUMBER, WASABI MAYO	€ 28
RAINBOW ROLL EEL, MANGO, CUCUMBER, UNAGI SAUCE, SPICY MAYO	€ 30
GSUNKAN SALMON, TUNA*, SEA BASS, SHRIMP, PONZU SAUCE	€ 30

APPETIZER

SEASONAL SOUP • VG	€ 20
CALAMARI GRILLED	€ 32
FAVA BEAN PURÉE, CAPERS BLOSSOM, OLIVE OIL, LEMON	
ASPARAGUS RISOTTO	€ 30
SPINACH, ASPARAGUS, GOAT CHEESE	
ROASTED AUBERGINE • V, G, VG	€ 24
VEGETABLES, FRESH TOMATO, BASIL	
BEETROOT RAVIOLI • V, VG	€ 26
SWEET POTATO, CHICKPEAS, CHERRY TOMATOES	
RIGATONI SMOKED BURRATA • V	€ 32
FRESH TOMATO, BASIL PESTO	

SALAD

GOAT CHEESE • VG, G	€ 27
SPINACH, ARUGULA, DRY NUTS, FIG DRESSING	
AVOCADO • V, G, VG	€ 23
LETTUCE HEARTS, BASIL, TARRAGON, LIME +PRAWNS	
GREEK TRADITIONAL SALAD • VG	€ 23
CHERRY TOMATOES, CUCUMBER, FETA-CHEESE, GREEN PEPPER, ONION, CAPERS, OLIVES, RUSKS	
SMOKED BURRATA • V	€ 24
COLORFUL CHERRY TOMATOES, ARUGULA, OLIVES, CAPERS, BASIL	

MEAT

LAMB* CHOPS	€ 48
AUBERGINE, YOGHURT, GRILLED PEPPERS, ROSEMARY SAUCE	
CRISPY DUCK*	€ 44
VEGETABLES, PLUM HOISIN SAUCE, STEAMED PANCAKES	
GRILLED BEEF FILLET	€ 60
MEAT OF THE DAY	€ 65
MEAT OF THE DAY FOR TWO	€ 130

SIDES

POTATO FRIES, GRILLED VEGETABLES,
STEAMED VEGETABLES, AVOCADO SALAD

SAUCES

GRAVY WITH THYME, BÉARNAISE,
BLACK TRUFFLE, PEPPERCORN, TERIYAKI

VG VEGETARIAN - V VEGAN - G GLUTEN FREE

The EU Food Allergen list is available to all guests.
V.A.T. is included in prices. "Consumer is not obliged to pay
if the notice of payment has not been received (receipt - invoice)".
The restaurant/bar is legally required to issue official receipts
certified by the relevant tax office.
The restaurant/bar is legally required to present complaint/comment
forms in a special box next to the exit.
Dishes marked with * have been frozen.
The oil used on salads is olive oil. Sunflower seed oil is used for frying.
Responsible for implementation of statutory regulations: Hotel Manager

FISH

SALMON	€ 46
TERIYAKI, MANGO TARTARE, CORIANDER, GINGER	
LOBSTER	€ 64
LINGUINE, TOMATO, BLACK TRUFFLE, HERBS	
FISH OF THE DAY	€60

COOKING

STEAMED, GRILLED

SAUCES

BEURRE BLANC, LEMON & OLIVE OIL, CHIMICHURRI

DESSERT

CREME BRULÉE	€ 18
SALTED CARAMEL, RED FRUITS	
ÉCLAIR	€ 18
PISTACHIO CREAM, PRALINE, VANILLA ICE CREAM	
BAKLAVAS	€ 18
DRY NUTS, FYLLO CRUST, KAIMAKI ICE CREAM	
PAVLOVA ICE CREAM	€ 18
SWISS MERINGUE, WHITE CHOCOLATE NAMELAKA, FRESH FRUIT	
GATEAU VALRHONA	€ 18
CHOCOLATE BISCUIT, CRISPY PRALINE, CARMELIA MOUSSE, VANILLA ICE CREAM	
TIRAMISU	€ 18
NAMELAKA MASCARPONE FLAVORED WITH MAPLE SYRUP, ROASTED ESPRESSO COFFEE, COCOA	
GELATO	€ 6/SCOOP
VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO	