

SALAD

| SEASONAL SOUP • VG | € 20 |
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| AVOCADO SALAD • V, G | € 23 |
| LETTUCE HEARTS, LIME | |
| BURRATA SALAD • VG | € 24 |
| SMOKED BURRATA, CHERRY TOMATOES, | |
| ARUGULA, BALSAMIC, BASIL PESTO | |
| | |
| CAESAR SALAD | |
| CAESAR SALAD CRISPY SALADS, PARMESAN, | |
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| CRISPY SALADS, PARMESAN, | € 24 |
| CRISPY SALADS, PARMESAN, DRESSING, CROUTONS | € 24 € 26 |
| CRISPY SALADS, PARMESAN, DRESSING, CROUTONS CLASSIC | • = · |
| CRISPY SALADS, PARMESAN, DRESSING, CROUTONS CLASSIC CRISPY CHICKEN | € 26 |

SUSHI ROLLS, NIGIRI, Sashimi

| CALIFORNIA ROLL (8 PCS) CRAB*, AVOCADO, CUCUMBER, SESAME, MANGO-ORANGE SAUCE | €30 |
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| SHRIMP* TEMPURA (8 PCS) ASPARAGUS, SPRING ONION, MAYO-MISO SAUCE, CHILI | €32 |
| SALMON ROLL (8 PCS) PHILADELPHIA, AVOCADO, KABAYAKI SAUCE | €30 |
| SASHIMI (2 PCS) SALMON TUNA* SEA BASS | €10 |
| NIGIRI (2 PCS) SALMON TUNA* SEA BASS SHRIMP* | €10 |

MEZE

| CRETAN DAKOS • VG CRISPY RUSKS, FRESH TOMATO, FETA CHEESE, OLIVE OIL, OREGANO | €16 |
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| TZATZIKI • VG OLIVE OIL, CRISPY PITA BREAD | €14 |
| HOMEMADE STUFFED VINE LEAVES • VG, V RICE, YOGHURT, LEMON | €18 |
| AUBERGINE SALAD • V HERBS, OLIVE OIL | €16 |
| GRILLED CALAMARI FAVA BEAN PUREE, CAPERS BLOSSOM, OLIVE OIL, LEMON | € 32 |
| CHAR-GRILLED OCTOPUS* POTATO SALAD, OLIVES, SAMPHIRE, CAPERS LEAVES, FRESH OREGANO | € 30 |
| TARAMA FISH ROE SALAD LEMON, OLIVE OIL, CRISPY PITA BREAD | €16 |
| FISH OF THE DAY TARTARE | €26 |
| FRESH POTATO FRIES • VG | €12 |
| MEAT BALLS YOGHURT SAUCE, PAPRIKA, FRESH TOMATO, CRISPY PITA BREAD | €27 |
| GUACAMOLE NACHOS • VG, V CORIANDER, LIME, AEGINA PISTACHIO, CRETAN AVOCADO | €18 |

MINI BEEF BURGERS BLACK ANGUS

TRILOGY, BRIOCHE BREAD, CHEDDAR,

FOCACCIA CLUB SANDWICH

<section-header> CHICKEN, SMOKED TURKEY, GOUDA, EGG, BACON, TOMATO, LETTUCE,

BEEF SOUVLAKI AT DOLLI-S

YOGHURT SAUCE, CRISPY PITA BREAD, TOMATO, ONION, POTATO FRIES

SWEET CHILI, GINGER MAYO

. Homeonoonoo **DISH OF THE DAY** WE USE HIGH-QUALITY INGREDIENTS FOR

SPECIAL DISHES, ENJOY A UNIQUE GASTRONOMIC EXPERIENCE THAT IS RENEWED DAILY.

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

MEAT & FISH

| FRESH FISH OF THE DAY | €60 |
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| GRILLED OR STEAMED | |
| GRILLED CHICKEN | €38 |
| BIO CHICKEN "EVIOTOPOS" FARM, POTATO FRIES, ROASTED VEGETABLES, SAUCE BBQ | |
| GRILLED SALMON | €46 |
| GUACAMOLE, VEGETABLES, FENNEL. TERIYAKI SAUCE | |
| FRESH MEAT OF THE DAY | €65 |
| FRESH MEAT OF THE DAY FOR TWO | € 130 |

SIDES

POTATO FRIES, GRILLED VEGETABLES, STEAMED VEGETABLES, AVOCADO SALAD

SAUCES

LEMON & OLIVE OIL, GRAVY WITH THYME

PASTA

| PRAWN* LINGUINE AGLIO E OGLIO | €32 |
|-------------------------------|-----|
| GARLIC, PARSLEY, LEMON | |
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| BEETROOT RAVIOLI • V | €26 |

DESSERT

| PAVLOVA ICE CREAM | € 18 |
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| SWISS MERINGUE, WHITE CHOCOLATE NAMELAKA, FRESH FRUITS | |
| BAKLAVAS | € 18 |
| DRY NUTS, PHYLLO CRUST, KAIMAKI ICE CREAI | Ν |
| GÂTEAU VALRHONA | € 18 |
| CHCOLATE BISCUIT, CRISPY PRALINE, CARAMELIA MOUSSE, VANILLA ICE CREAM | |
| ICE CREAM € d | 5 / SCOOP |
| VANILLA, CHOCOLATE, STRAWBERRY, PISTACH | 10 |

FRESH FRUITS