

DOLLI'S

RESTAURANT

RAW

BEEF TARTARE • G	34 €
GRAVIERA CHEESE, TRUFFLE, CAPERS, CELERIAC	
CRAYFISH* TARTARE CARPACCIO • G	34 €
CAVIAR, AVOCADO, LIME	
CARPACCIO OF THE DAY	28 €

SUSHI ROLLS, NIGIRI, SASHIMI

HOSOMAKI ROLLS (8 PCS)	
SALMON	28 €
AMBERJACK	28 €
SEA BASS	26 €
SASHIMI (2 PCS)	
SALMON SEA BASS AMBERJACK	12 €
NIGIRI (2 PCS)	
SALMON SEA BASS AMBERJACK	12 €
WAGYU	18 €
INSIDE OUT ROLLS (8 PCS)	
CALIFORNIA LOBSTER, CRAB*, AVOCADO, CUCUMBER, SESAME, JAPANESE MAYO	36 €
SHRIMP* TEMPURA ASPARAGUS, CHIVES, CHILLI – MISO MAYONNAISE	32 €
SPICY TUNA CHILLI, GINGER, CUCUMBER, SESAME, KIZAMI WASABI	34 €
UNAGI ROLL EEL, CUCUMBER, SESAME, AVOCADO, KABAYAKI	34 €
SALMON ROLL BUCKWHEAT, AVOCADO, MANGO SAUCE	34 €
WAGYU ROLL CUCUMBER, ASPARAGUS, JALAPEÑOS, TRUFFLE MAYONNAISE	39 €
VEGAN CUCUMBER, AVOCADO, CARROT, ASPARAGUS	26 €

APPETIZER

GAZPACHO	22 €
TOMATO SOUP, KATIKI CHEESE, BASIL PESTO	
GRILLED CALAMARI • G	34 €
FENNEL, ARTICHOKE, CHILLI OIL	
RISOTTO MILANESE	32 €
RISOTTO, ASPARAGUS, ZUCCHINI, SAFFRON	
OCTOPUS*	34 €
GRILLED, AUBERGINE, OLIVES, HERBS, CAPERS BLOSSOM	
LINGUINE • V	24 €
CHERRY TOMATOES, SUNDRIED TOMATO, OLIVES, BASIL PESTO	

SALAD

GOAT CHEESE • VG	28 €
SPINACH, ARUGULA, AEGINA PISTACHIO, SEASONAL FRUIT	
AVOCADO • V • G	24 €
LETTUCE HEARTS, AVOCADO, BASIL, TARRAGON, LIME	
TRADITIONAL GREEK SALAD • VG	24 €
CHERRY TOMATOES, CUCUMBER, FETA-CHEESE, GREEN PEPPER, ONION, CAPERS, OLIVES, BURLEY RUSKS	
BURRATA • VG • G	24 €
PEPPERS, CHERRY TOMATOES, ALMOND, SUN-DRIED TOMATO PESTO	

MEAT

CRISPY DUCK*	45 €
VEGETABLES, PLUM - HOISIN SAUCE, STEAMED BUNS	
LAMB CHOPS	55 €
CHOICE OF SIDES & SAUCES	
BEEF FILLET	65 €
GRILLED, CHOICE OF SIDES & SAUCES	
MEAT OF THE DAY	75 €
CHOICE OF SIDES & SAUCES	

SIDES

12 €

POTATO FRIES, GRILLED VEGETABLES,
STEAMED VEGETABLES,
AUBERGINE PURÉE, AVOCADO SALAD

FISH

SALMON	48 €
MANGO, TERIYAKI, SESAME	
LOBSTER	68 €
LINGUINE, TOMATO, BLACK TRUFFLE, HERBS	
FISH OF THE DAY	65 €
STEAMED, GRILLED, CHOICE OF SIDES & SAUCES	

MEAT SAUCES

THYME GRAVY, BÉARNAISE, CHIMICHURRI,
BLACK TRUFFLE, PEPPERCORN

FISH SAUCES

BEURRE BLANC, LEMON-OLIVE OIL

DESSERT

CHOCOLATE AURA	18 €
CRISPY HAZELNUT PRALINE, ICE CREAM	
PAVLOVA ICE CREAM	18 €
RED FRUITS, ICE CREAM	
GALAKTOMPOUREKO	18 €
SEMOLINA CREAM, KAIMAKI ICE CREAM	
ICE CREAM MADAGASCAR (TO SHARE)	28 €
SALTED CARAMEL, CHOCOLATE SAUCE, BERRIES, CARAMELIZED NUTS, BISCUIT	
TIRAMISU	18 €
ROASTED ESPRESSO COFFEE, COCOA	
GELATO	6 € / SCOOP
VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO, MELON	

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