



HOTEL & EVENTS





BOUTIQUE
HOTEL

MENU

ENJOY IN THE BEST WAY

The chef uses virgin olive oil for the salads without any industrial processing and refined sunflower oil without cholesterol for the fried foods.

If you know or think you have an intolerance or allergy to a product, please let our restaurant staff know so they can direct you to the safest choice of dish or even create a dish especially for you.

MY WAY
menu



APPETIZERS

VARIETY OF CRUSTED CHEESE / 11€

Manouri cheese in poppy seeds and cereals, feta cheese in rustic foil, sweet rose, smoked eggplant salad, black garlic crumble

MOZZARELLA / 11€

In a crispy crust, stuffed with tsorithos jam and basil pesto, on semi-sun dried cherry tomatoes and arugula

KADAIFI NEST / 11€

With black garlic crumble and bacon powder, gorgonzola mousse - anthotyro cheese, tomato jam, roasted nectarine

GIASTINO / 10€

The prosciutto embraces the honeydew of Limnos and grilled vegetables in strawberry cream with mascarpone and mead

SHRIMP AND SMOKED SALMON TART / 13€

Vegetable ratatouille quenched with ouzo, grilled halloumi cheese, crispy violet petals

OCTOPUS CEVICHE / 16€

In "tiger's milk", beluga black lentils with herbs, mango, passion fruit, bell peppers and melon chutney

SEAFOOD TRILOGY / 16€

Marinated shrimps, smoked Mesolonghi sea bream, beech wood smoked salmon, herb quinoa, pineapple cream, wild horseradish and beetroot crumble

BASKET OF POTATOES / 12€

Sauté pleurotus mushrooms and stuffed vegetables, Domokou kennel katiki, tomato crumble

PLATTER OF GREEK CHEESE / 16€

Kalavryta caseri cheese, long-aged smoked cheese from Olympus, Naxos arsenic cheese, Lemnos cascavali, Cretan graviera cheese with bukovo, Thessalian manouri cheese

PINSA / 13€

Pizzaiola, chorizo, truffle salami, mozzarella ovoline

COLD CUTS PLATTER / 15€

Air salami with truffle, roast turkey, smoked pork chop, veal pastrami, smoked chicken

COLD CUTS AND CHEESE PLATTER / 16€

SALADS

GREEK / 10€

Tomatoes, cucumber, beetroot leaves, olives, pickled caper apples, carob nuts, tricolor peppers, Kalavryta feta cheese, olive oil

CAPRESE / 11€

Tomatoes, mozzarella, arugula, mango, strawberry vinaigrette, basil pesto

FEAST / 11€

Iceberg radicchio Chinese spinach, smoked pork fillet, Naxos arsenic cheese, cherry tomatoes, bacon vinaigrette

LETTUCE HEARTS / 10€

Pineapple, pollen, tricolor quinoa, almonds, raisins, dried figs, and aged balsamic vinaigrette

PASTA

RIGATONI / 11€

Mediterranean sauce, crispy chicken, mint and parmesan

SUFIKHTA / 11€

In vegetable pie sauce (spinach, arugula, chard, dill, myrtle, mint, fresh onions) or vegetable cheese pie with Kalavryta feta cheese

TORTELLI / 15€

Stuffed with buffalo mozzarella and basil with mushroom sauce, garlic, smoked pork, cream and Naxos arsenic cheese

GNOCCHI / 13€

With parmesan in cheese sauce (gorgonzola, smoked Olympus cheese, anothotyro) and smoked paprika

PANCIOTTI / 17€

Stuffed with scallops and shrimps, sauce from their broth, with pumpkin, carrot and lime zest

MAIN COURSE

CHICKEN PATTIES / 14€

With pulp from sun-dried Santorini cherry tomatoes,
baby quince potatoes with aromatics, charcoal -
activated carbon pie and fried onion

CHICKEN FILLETS / 14€

Chicken fillets in an oat cereal crust, sour cream and
bacon sauce, crispy potatoes and mashed sweet potatoes

THIGH FILLET / 13€

Tagliata with sweet and sour vegetables and a cool
salad of lettuce hearts

PORK PANCETTA / 15€

Sauté, slow-cooked with mead, balsamic vinegar, smoked
paprika and molasses, briam vegetable puree

PORK CHOP / 16€

French cut, rosemary mustard sauce, crispy fries and
roasted corn

SEA BASS / 21€

In a sauce of white wine, dill and seasonal herbs,
puree of artichokes ala polita

SALMON / 22€

Poached in orange sauce with tricolor peppers, herb
quinoa, beetroot crumble and baby carrots

T - BONE / 26€

Milk with red wine sauce, mille feuille of roasted
vegetables and baby split potatoes

VEAL FILLET / 28€

In porcini mushroom sauce, carrot cream, sweet potato
puree and asparagus

DESSERTS

EKMEK KADAIFI / 8€

Chios mastic cream, pistachio cream, Aegina
pistachio powder

FEYUDIN / 9€

With milk chocolate, white chocolate with pineapple,
pollen, melon coulis, lime and mint

WHITE CHOCOLATE BARK / 8€

With walnuts, berries, cookies, seasonal fruit,
yogurt cream, lime-grapefruit patisserie, fruit
crumble and violet petals

FRUIT MINESTRONE / 7€

Pineapple, melon, strawberry, kiwi, passion fruit
syrup, dehydrated lemon, watermelon sorbet, pink salt

SOFT DRINKS

LOUX ORANGE JUICE FIZZY DRINK 250ML / **3,5€**
LOUX ORANGE JUICE NON-CARBONATED 250ML / **3,5€**
LOUX LEMONADE 250ML / **3,5€**
COCA-COLA 250ml / **3,5€**
COCA-COLA ZERO 250ml / **3,5€**
SPRITE 250ml / **3,5€**
SCHWEPPEs ΣΟΔΑ 250ml / **3,5€**
SCHWEPPEs TONIK 250ml / **3,5€**
THREE CENTS PINK GRAPEFRUIT SODA 200ml / **5€**

WATER

MINERAL WATER 1LT / **2€**
MINERAL WATER 500ML / **0,5€**
SPARKLING WATER 750ML / **3€**
PERRIER 330ml / **3,5€**
S.PELLEGRINO 750ml / **6€**

BEERS

MAMOS PILS 400ml DRAUGHT BEER / **5€**

KAIZER PILS 330ml / **5,5€**

FIX LAGER / **5,5€**

FIX NON ALCOHOL BEER / **5,5€**

TOULS THE SHORE BLONDE ALE 330ml / **6,5€**

CORONA EXTRA PALE LAGER 355ml / **6€**

PAULANER WEISS 500ml / **7€**

Legal Representative
Mrs. Stefanopoulou Sofia

Taxes and service are included.
Consumer is not obliged to pay if the notice of payment has not been received.



URBAN

hospitality