



HOTEL & EVENTS







# ROOF GARDEN

## RESTAURANT MENU



Chef uses virgin olive oil for salads without any industrial processing and refined sunflower oil without cholesterol in frying.

If you know or think you have an intolerance or allergy to a product, please inform our restaurant staff to guide you to the safest dish selection or even to prepare a dish specifically for you.

The legal representative is Mrs. Stefanopoulou Sofia. Taxes and services are included. The consumer is not obliged to pay if he does not receive the legal document (receipt or invoice).

## APPETIZERS

<b>Pouch made of rice leaf</b> ————— 10 €	<b>Cheese crust</b> ————— 11 €
Stuffed with crab, vegetables, coriander, tomato jam, olive oil, dehydrated corn.	Manouri in poppy seeds and cereals, feta in traditional pie crust, sweet rose, smoked eggplant salad, black garlic crumble
<b>Quesadillas</b> ————— 12 €	<b>Pan-fried mushrooms</b> ————— 11 €
Chicken, mushrooms, kefalograviera, syncline (cured meat) from Mani, spinach, sun-dried tomatoes, Florina pepper coulis	Beef sausage, mavrodafni wine, metsovela
<b>Mini pizzas</b> ————— 10 €	<b>Plate of Greek cheeses:</b> ————— 16 €
Truffle salami, prosciutto, arugula, arseniko cheese from Naxos, pizzaiola sauce	Kasari from Kalavrita, smoked of long ripening cheese from Olympus, arseniko cheese from Naxos, kaskavali cheese from Lemnos, Graviera cheese from Crete with boukovo, manouri cheese of Thessaly
<b>Squid brood</b> ————— 12 €	<b>Plate of cold cuts:</b> ————— 15 €
Tangerine sauce, fava beans of Feneos, taramas mousse, beetroot jelly	Salami with truffle, roasted turkey, smoked peppery pork chop, beef pastrami, smoked chicken
<b>Shrimp</b> ————— 17 €	<b>Plate of cold cuts and cheeses</b> — 16 €
In a potato basket, briam vegetables, grilled halloumi	

## SALADS

<b>Greek salad</b> ————— 10 €	<b>Lettuce hearts - baby spinach</b> — 12 €
A variety of tomatoes, cucumber, olives, pickled capers, carob rusk, tricolor peppers, feta from Kalavrita, olive oil	Tricolor quinoa, buckthorn, raspberries in osmosis, pineapple, balsamic vinaigrette
<b>Iceberg - valerian</b> ————— 12 €	<b>Caprese</b> ————— 11 €
Smoked chicken fillet, prosciutto, tomato, cheese biscuit, Caesar's sauce	Cherry tomatoes, mozzarella balls, arugula, beetroot leaves, mango, lychee, strawberry vinaigrette, basil pesto

## PASTA

<b>Rigatoni</b> ————— 11 €	<b>Trahanoto</b> ————— 16 €
Crispy chicken, valerian, dried tomatoes, aromatic gruyere sauce, mint, cherry tomatoes	Smoked salmon, smoked sea bream, asparagus
<b>Pappardelle</b> ————— 17 €	<b>Panciotti stuffed</b> ————— 16 €
Shrimp, fennel, carrot, zucchini, roe	With eggplant and scamorza, Mediterranean sauce, basil
<b>Triangololetti stuffed with parmesan</b> 15 €	
Coppa, forest mushrooms, garlic, sour cream, spicy kefalograviera	



## MAIN DISHES

<b>Chicken fillets</b> ————— 13 € In oatmeal crust, basil pesto sauce, sweet potato puree	<b>Sea bass</b> ————— 19 € White wine sauce with lemon grass, seasonal greens, taramas mousse, aromatic olive oil
<b>Chicken kebab</b> ————— 12 € Yogurt sauce, crushed baby potatoes, tomato jam, vegetable charcoal pita bread	<b>Poached salmon in citrus sauce</b> — 19 € With fennel, quinoa herbs, beetroot crumble
<b>Grilled chicken leg fillet</b> ————— 14 € Sautéed season vegetables, aged balsamic, petimezi, pistachio	<b>Beef Ribeye Tagliata</b> ————— 24 € Dauphinois potatoes, arugula, red wine sauce
<b>Turkey fillet</b> ————— 13 € Stuffed with apricot and halloumi, celery root puree, baby carrots	<b>T-bone</b> ————— 22 € With gravy sauce, grilled vegetables
<b>Pork chops</b> ————— 14 € With mustard -honey-sweet boukovo sauce, baby potatoes, roasted tomatoes	<b>Black Angus Veal Flap</b> ————— 30 € With mushroom sauce, Jerusalem Artichoke Puree, Peruvian potato

## DESSERTS

<b>Pastilla</b> ————— 7 € Caramelized leaves, honey, cinnamon, white chocolate and yogurt mousse, forest fruits	<b>Passion cream</b> ————— 8 € Caramel cream, strawberry cream, hazelnut crumple and almond fegientin
<b>Chocolate pie</b> ————— 7 € Savory caramel, ice cream, strawberry coulis	<b>Ekmek kataifi</b> ————— 7 € Mastic cream, peanut cream, pistachio powder





## SOFT DRINKS

<b>LOYX CARBONATED ORANGE DRINK 250ml</b>	3,5 €
<b>LOYX ORANGE DRINK WITHOUT CARBONATES 250ml</b>	3,5 €
<b>LOUX LEMONADE 250ml</b>	3,5 €
<b>COCA-COLA 250ml</b>	3,5 €
<b>COCA-COLA ZERO 250ml</b>	3,5 €
<b>SPRITE 250ml</b>	3,5 €
<b>SCHWEPPE SODA 250ml</b>	3,5 €
<b>S.PELLEGRINO 750ml</b>	6€
<b>MINERAL WATER 1lt</b>	2 €
<b>SPARKLING WATER 750ml</b>	3 €
<b>PERRIER 330ml</b>	3,5 €



## BEERS

<b>MAMOS DRAUGHT 400ml</b>	5 €
<b>KAISER 330ml</b>	5,5 €
<b>FIX LAGER 330ml</b>	5,5 €
<b>FIX ALCOCHOL FREE 330ml</b>	5,5 €
<b>TOULS THE SHORE BLONDE ALE 330ml</b>	6,5 €
<b>VOREIA STOUT 330ml</b>	6,5 €
<b>CORONA 355ml</b>	6 €
<b>FRANZISKANER HEFE WEISS 500ml</b>	7 €





