

poolside all day
restaurant menu

Snacks

served between 12:00 – 18:00 daily

Pizza with local salami, crispy arugula, Tinos Island blue cheese, zucchini, mozzarella & lemon zest

Napoli Pizza with cherry tomatoes, mozzarella, and Syros Island 'San Michalis' cheese with fresh basil leaves (VG)

Prime local beef burger, cured bacon on brioche bread with fresh lettuce, tomato, caramelized onion, Graviera cheese, and Dijon sauce, served with french fries.

Club sandwich with Ladenia bread, crispy breaded chicken, aged bacon, fresh arugula & tomato, Graviera cheese and tartar sauce, served with local fresh fries

Greek traditional sandwich with 'Ipiros Feta', fresh figs, 'Mykonos Lountza cold cut' and roka in olive brown bread

Santorini salad with olive oil rusks, Santorini goat cheese, cherry tomatoes, sea fennel, capers, onion, xinomizythra and cucumber (VG)

Pork gyros on Rhodes Island flatbread, tzatziki, cherry tomatoes, red onion, and paprika oil

All day

Served between 12:00 – 22:00 daily

the bread

'Kalosorisma' Bread (V)

Kalamata olive homemade paste, sourdough bread & local breadsticks

appetisers

Lakerda Swordfish fillet

red onion, dill sprouts, green chili dressing with spirulina and lemon, Santorini capers

Traditional smoked tzatziki (VG)

with cucumber, fresh dill, garlic and yogurt with apple vinegar

Sun-dried octopus

slow-roasted onion, and Florina pepper dressing

Taramosalata from red fish eggs

virgin olive oil and local seaweed roe

Fresh fried 'Naxos' potatoes (V)

topped & flavored with lemon thyme, homemade mayo and a pinch of garlic

Traditional Imam (V)

with eggplant, braised onions, tomato sauce

Soft shell crab saganaki

tomato sauce with parsley and feta

salads

Grilled Cypriot Halloumi (VG)

Santorini capers, cherry tomatoes, dill sprouts, almyrida, garlic, Florina peppers, and basil in orange juice

Roasted beets (VG)

flavored Greek yogurt, sliced almonds, cardamom, and lemon-oil dressing

Fresh 'Sfirida' fish salad

with Mediterranean seaweed, fresh green herbs & lemon dressing

Santorini salad (VG)

with olive oil rusks, goat cheese, cherry tomatoes, sea fennel, capers, cucumber, onion, and xinomizythra cheese

pasta / risotto

"Skordomakarona" potato gnocchi (VG)

prepared in Santorini cherry tomatoes, black aged garlic, rosemary, and Naxos Xinomitzithra cheese

Local Cretan pasta (Skiofichta)

al ragu with Beef cheeks and mushrooms

Kalogeriko pasta

aged local pork belly, egg yolk, and San Michalis cheese

Three-grain risotto

"Thermaikos" local shrimp, and saffron

Thessaly risotto (VG)

with Kefalograviera cheese, fresh tomato, bell pepper & fresh local herbs

main courses

Striploin steak

demi-glace, fresh fried 'Naxos' potatoes and local cooked 'chorta'

Beef short ribs

béarnaise sauce and pine nuts

Lamb leg (slow roasted)

lamb jus, 'Skordomakarona' garlic pasta and Greek yogurt

Half chicken slowly cooked

lemon potato pure with fresh herbs and mustard sauce

Grilled 'Catch of the Day' fish (450-600g)

lightly dressed with olive oil, lemon, herbs, and capers

desserts

'Portokalopita'

traditional orange pie with whipped cream

Lucious 'Sokolatopitta'

with berry ice cream

Konstantinopolitikos Halvas

Walnut pie

Variety of local ice cream

(Vanilla, Chocolate or Mastiha)

Lemon sorbet or Strawberry sorbet

For our Young Guests

Served between 12:00 – 22:00 daily

Cherry tomatoes & cucumber salad (VG)

Gnocchi

fresh tomato sauce with basil

Chicken nuggets

fries

Fish nuggets

fries

Fresh fruit salad (VG)

Ice cream

(V) Vegetarian | (VG) Vegetarian

Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request
Executive Chef: **Alexandros Meidanis** All prices are in euros (€) and are inclusive of all legal taxes. Police Responsible: Vaios Zissis
Consumer is not obliged to pay if the notice of the payment has not been received (receipt-invoice).

The shop is obliged to have printed documents, in a safe case by the exit, for the purpose of registering any complaints.