

Atrium Prestige In-Room Dining

Food & Beverage Menus



In-Room Dining

Enjoy your favorite dishes from the comfort of your Room!

Please be advised of the following terms:

- Delivery service is free of charge when the order exceeds **10€**. Any order below that amount is charged a total of 10€, reflecting our staff's effort for the delivery transfer of each order.
- **Breakfast Menu** is offered between **07:30 - 11:00**
- **Full Menu** is offered between **12:00 - 22:30**
- **Moonlight Menu** is offered between **23:00 - 07:00**
- If you wish to order from our À la carte Restaurants and it is not included in this menu, please contact Room Service (ext.11). For guests on BB, HB & FB Board, a surcharge of 20% is applied. Guests on PAI Board enjoy a 30% discount.
- All Vegetarian dishes are marked (V) and all Gluten Free dishes are marked with (GF) for your convenience.
- Menu Items with our leaf symbol 🌿, are created with local ingredients with minimum CO2 transport emissions

Average order time ranges between by 30-40 mins.

(*) For guests who enjoy the Premium All-inclusive board, a discount of 50% is provided on the current menu prices. Minimum charge for the Room Service is 10€, which is not charged if your order exceeds this amount.

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SET BREAKFAST MENU

Breakfast is served between: 07:30 - 11:00

Set Menu Price: 12.00€

Please choose from each category:

freshly baked white or whole grain bread or toasted bread

side of butter or margarine

assorted jams or honey

assorted meat cuts and cheeses

boiled or fried eggs or omelette

bacon or sausage

butter croissants or chocolate croissants

vanilla cake or chocolate cake

fresh seasonal fruit

fresh orange juice

coffee or tea of your choice or chocolate

Ice cubes: For free with an order over 10.00€, otherwise they will be charged with the minimum charge of 10.00€.

FULL DAILY MENU

Full Daily Menu is served between: 12:00 - 22:30

Minimum Price is 10.00€, which is not charged if your order exceeds this amount.

Small Bites

Freshly baked breads and dips (order per person) 3.50

Soups

Soup of the Day 9.00

Salads

- 🍌 Rhodian potato salad with grilled vegetables, smoked mackerel, rocket and apple cider vinegar (GF) 16.60
- Caesars salad with chicken, bacon and parmesan flakes (GF) 15.00
- Caprese salad with tomato, mozzarella, rocket and basil pesto (V)(GF) 12.00
- Fresh green salad with green apple, walnuts in honey & 'tahini' (sesame paste) dressing (V)(GF) 10.70
- 🍌 Greek salad with 'Kalamon' olives, feta cheese and capers (V)(GF) 10.70

Cold appetizers

- Smoked salmon with chopped egg, onion, capers, and dill (GF) 21.40
- Assorted Greek and international cheeses and cold cuts with breadsticks 16.40

Snacks

- "Atrium"beef or chicken burger with cheese, bacon, mushrooms & crispy onions 18.90
- Club sandwich with chicken, bacon, egg, cheese, prosciutto cotto & mayonnaise 16.40
- Omelette of your choice (bacon, vegetables etc.) 10.70
- Toast with smoked ham or turkey and Swiss cheese 10.70

***All snacks are served with fried potatoes**

Pasta

- Linguini with smoked salmon, tomato cream sauce and red caviar 17.60
- Pasta "Carbonara" with bacon, eggs and cheese 16.40
- Spaghetti Bolognese with minced beef 16.00
- 🍌 Spicy Primavera penne with vegetables, tomatoes and olives (V) 14.50
- 🍌 Spaghetti alla Napoletana (V) 10.70

Pizzas

"Atrium" pizza with shrimps, smoked salmon and herbs from Rhodes	17.20
Spicy pizza with ham, bacon, mushrooms, peppers and chili	14.90
🍃 Greek pizza with peppers, onion, tomato, feta cheese, olives and oregano (V)	13.20
Pizza "Margherita" (V)	12.00

Traditional dishes

Traditional Moussaka, gluten free, with minced beef, vegetables and yoghurt (GF) 14.50

From the Fisherman's Basket (served with steamed vegetables & rice)

Grilled royal shrimps with garlic butter	34.00
Sautéed salmon with sauce of thyme honey and orange (GF)	25.20

Grilled meat

Beef fillet with black truffle dressing and a selection of mushrooms	35.30
Pork fillet skewer with fresh vegetables flavored with oregano	23.70
Chicken breast stuffed with goat cheese and sundried tomato in Florina pepper paste with thyme	18.30

Desserts

Fresh seasonal fruit	8.80
Vanilla panna cotta with strawberry sauce	8.80
Traditional Greek syrup sweets	8.80
Today's special	8.80
🍃 Greek Yoghurt with walnuts and honey from Rhodes	8.80

Children's Menu

Mini beef burger with tomato and lettuce served with fried potatoes	9.00
Crispy fish croquettes served with fried potatoes or rice	9.00
Chicken nuggets served with fried potatoes or rice	9.00
🍃 Mini pizza Margherita (V)	9.00
🍃 Spaghetti alla Napoletana (V)	9.00
Mini pizza with ham, mushrooms, tomato and mozzarella	10.00
Mini chicken fillet with fried potatoes or rice and vegetables	10.00
Special order for toddlers: food of your choice	13.00

(V): Vegetarian (GF): Gluten free

Ice cubes: For free with an order over **10.00€**, otherwise they will be charged with the minimum charge of **10.00€**.

MOONLIGHT MENU

Moonlight Menu is served between: 23:00 - 07:00

Minimum Price is 10.00€, which is not charged if your order exceeds this amount.

Small Bites

Freshly baked breads and dips (order per person) 3.50

Soups

Soup of the Day 9.00

Salads

Caprese salad with tomato, mozzarella, rocket and basil pesto (V)(GF) 12.00

Greek salad with 'Kalamon' olives, feta cheese and capers (V)(GF) 10.70

Cold appetizers

Selection of sushi served with soya sauce, wasabi & ginger 24.70

Smoked salmon with chopped egg, onion, capers and dill 21.40

Assorted Greek and international cheeses and cold cuts with breadsticks 16.40

Snacks (served with fresh fried potatoes)

"Atrium" beef or chicken burger with cheese, bacon, mushrooms and crispy onions 18.90

Club sandwich with chicken, bacon, egg, cheese, prosciutto cotto and mayonnaise 16.40

Toast with smoked ham or turkey and Swiss cheese 10.70

Pasta

Pasta "Carbonara" with bacon, eggs and cheese 16.40


Chilopites with ragout of mushrooms and goat cheese (V) 16.40

Spaghetti Bolognese with minced beef 16.00

Spaghetti alla Napoletana (V) 10.70

Pizzas

Spicy pizza with ham, bacon, mushrooms, peppers and chili 14.90

 Greek pizza with peppers, onion, tomato, feta cheese, olives and oregano (V) 13.20

Pizza "Margherita" (V) 12.00


Traditional dishes

Traditional Moussaka, gluten free, with minced beef, vegetables & yoghurt (GF) 14.50

Main Dishes (served with steamed vegetables and rice)

Pork fillet skewer with fresh vegetables flavored with oregano	23.70
Sautéed salmon with sauce of thyme honey and orange (GF)	25.20
Chicken fillet with a light mushroom dressing with thyme	17.90

Desserts

Fresh seasonal fruit	8.80
Traditional Greek syrup sweets	8.80
Today's special	8.80
 Yoghurt with walnuts and honey from Rhodes	8.80

(V): Vegetarian (GF): Gluten free

Ice cubes: For free with an order over **10.00€**, otherwise they will be charged with the minimum charge of **10.00€**.

WINE & BEVERAGES LIST

Full Daily Menu is served between: 11:00 - 22:30

Minimum Price is 10.00€, which is not charged if your order exceeds this amount.

NON-ALCOHOLICS

Soft Drinks	0,25 lt	3.60
Red Bull		5.40
Ice Tea Lemon	0,33 lt	4.20
Ice Tea Peach	0,33 lt	4.20
Table Water	0,80 lt	2.40
Local Sparkling Water	0,33 lt	4.00
Perrier	0,33 lt	5.40
Various Juices		4.60

BEERS

Franziskaner Weissbier (white beer)	0,50 lt	8.20
Mythos	0,33 lt	4.00
Mythos	0,50 lt	5.60
Mythos draught	0,33 lt	4.00
Mythos draught	0,50 lt	5.60
Heineken	0,33 lt	5.60
Heineken	0,50 lt	6.50
Beck's	0,275 lt	5.00
Beck's	0,50 lt	6.80
Beck's Non-Alcoholic	0,33 lt	5.00
Corona	0,355 lt	5.90

WHITE WINES



Chablis Grand Cru - Les Clos - <i>Producer:</i> Joseph Drouhin <i>Origin:</i> Burgundy, France - <i>Variety:</i> Chardonnay	0,75 lt	210.00
Chablis Grand Premier Cru - <i>Producer:</i> Joseph Drouhin <i>Origin:</i> Burgundy, France - <i>Variety:</i> Chardonnay	0,75 lt	115.00
Kormilitsa, dry - <i>Producer:</i> Tsantalis <i>Origin:</i> Chalkidiki - <i>Variety:</i> Assyrtiko, Chardonnay	0,75 lt	79.00
Cuvée Alexandre - <i>Producer:</i> Casa Napostole <i>Origin:</i> Casablanca Valley, Chile - <i>Variety:</i> Chardonnay	0,75 lt	77.00
Sigalas barrel, dry - <i>Producer:</i> Sigalas <i>Origin:</i> Santorini, Greece - <i>Variety:</i> Assyrtiko	0,75 lt	60.00
Magiko Vouno, dry - <i>Producer:</i> Nikos Lazaridis <i>Origin:</i> Drama, Greece - <i>Variety:</i> Sauvignon Blanc	0,75 lt	59.00
Chablis, dry - <i>Producer:</i> Joseph Drouhin <i>Origin:</i> Burgundy, France - <i>Variety:</i> Chardonnay	0,75 lt	55.00
Ovilos, dry - <i>Producer:</i> Vivlia Chora, <i>Origin:</i> Kavala, Greece - <i>Variety:</i> Semillon, Assyrtiko	0,75 lt	55.00
J. Moreau & Fils - <i>Producer:</i> J. Moreau <i>Origin:</i> Chablis, France - <i>Variety:</i> Chardonnay, Chenin Blanc, Folle blanche,	0,75 lt	49.00
Sauvignon Blanc, dry - <i>Producer:</i> Chatzimichalis <i>Origin:</i> Ftiotida, Greece - <i>Variety:</i> Sauvignon Blanc	0,75 lt	48.00
Vivlia Chora, dry - <i>Producer:</i> Vivlia Chora <i>Origin:</i> Kavala, Greece - <i>Variety:</i> Sauvignon Blanc, Assyrtiko	0,75 lt	43.00
Campagnola, dry - <i>Producer:</i> Giuseppe Campagnola <i>Origin:</i> Veneto, Italy - <i>Variety:</i> Pinot Grigio	0,75 lt	40.00
Thalassitis, dry - <i>Producer:</i> Gaia <i>Origin:</i> Santorini, Greece - <i>Variety:</i> Assyrtiko	0,75 lt	40.00
Torres Natureo , <i>Producer:</i> Casa Napostole, 0,5% alcohol <i>Origin:</i> Spain, Penedes - <i>Variety:</i> Muscat	0,75 lt	39.00

 Pathos, dry - <i>Producer:</i> C.A.I.R.	0,75 lt	37.80
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Athyri, Muscat, Trani		
 Selections, dry - <i>Producer:</i> C.A.I.R.	0,75 lt	32.60
<i>Origin:</i> Rhodes - <i>Variety:</i> Sauvignon Blanc, Malagouzia		
 Athyri Vounoplagias, dry - <i>Producer:</i> EMERY	0,75 lt	32.60
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Athyri		
 Maestro, semi dry - <i>Producer:</i> C.A.I.R.	0,75 lt	26.30
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Athyri, Assyrtiko	0,375 lt	15.80

RETSINA

 Retsina Gold, white, dry - <i>Producer:</i> C.A.I.R.	0,75 lt	14.20
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Athyri & pine storax	0,50 lt	9.50

ROSE WINES

Bandol, dry - <i>Producer:</i> Domaine Ott, Château Romassan	0,75 lt	121.00
<i>Origin:</i> Côte de Provence, France - <i>Variety:</i> Mourverde, Cinsault, Grenache		
Vivlia Chora, dry - <i>Producer:</i> Vivlia Chora	0,75 lt	43.00
<i>Origin:</i> Kavala, Greece - <i>Variety:</i> Syrah		
Cabernet D'Anjou, semi dry - <i>Producer:</i> Chateau Langlois	0,75 lt	42.00
<i>Origin:</i> Loire, France - <i>Variety:</i> Cabernet Franc		
Rosé Lazaridi, slightly dry - <i>Producer:</i> Nikos Lazaridis	0,75 lt	42.00
<i>Origin:</i> Drama, Greece - <i>Variety:</i> Grenache		
Fortant de France, dry - <i>Producer:</i> Fortant-Skalli	0,75 lt	40.00
<i>Origin :</i> Roussillon, France - <i>Variety:</i> Merlot		
 Grand Rosé, dry - <i>Producer:</i> EMERY	0,75 lt	36.80
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Amorgiano		
 Maestro C.A.I.R., semi dry - <i>Producer:</i> C.A.I.R.	0,75 lt	26.30
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Mandilaria, Muscat,	0,375 lt	15.80

RED WINES

Kormilitsa Gold 2005, dry - <i>Producer:</i> Tsantalís	0,75 lt	430.00
<i>Origin:</i> Chalkidiki, Greece - <i>Variety:</i> Limnio, Cabernet Sauvignon		
Nuits Saint George, dry - <i>Producer:</i> Joseph Drouhin	0,75 lt	155.00
<i>Origin:</i> Burgundy, France - <i>Variety:</i> Pinot Noir		
Bava Barolo, dry - <i>Producer:</i> Bava	0,75 lt	143.00
<i>Origin:</i> Cocconato, Italy - <i>Variety:</i> Nebbiolo		
Kormilitsa, dry - <i>Producer:</i> Tsantalís	0,75 lt	143.00
<i>Origin:</i> Chalkidiki, Greece - <i>Variety:</i> Limnio, Cabernet Sauvignon		
Ovilos, dry - <i>Producer:</i> Vivlia Chora,	0,75 lt	88.00
<i>Origin:</i> Kavala, Greece - <i>Variety:</i> Cabernet Sauvignon		
Clos de los Siete 2010, dry - <i>Producer:</i> Michel Rolland	0,75 lt	80.00
<i>Origin:</i> Mentoza, Argentina - <i>Variety:</i> Malbec, Cab, Sauvignon, Merlot, Syrah		
Syrah Chatzimichalis, dry - <i>Producer:</i> Chatzimichalis	0,75 lt	46.00
<i>Origin:</i> Meronia, Greece - <i>Variety:</i> Syrah		
Woodbridge, dry - <i>Producer:</i> Robert Mondavi	0,75 lt	42.00
<i>Origin:</i> California, USA - <i>Variety:</i> Cabernet Sauvignon		
Ktima Palivou, dry - <i>Producer:</i> Palivou Estate	0,75 lt	42.00
<i>Origin:</i> Korinthia, Greece - <i>Variety:</i> Agiorgitiko		
 Archontiko, dry - <i>Producer:</i> C.A.I.R.	0,75 lt	34.70
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Mandilaria, Cabernet Sauvignon		
 Maestro, dry - <i>Producer:</i> C.A.I.R.	0,75 lt	26.30
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Athyri, Mandilaria		

DESSERT WINES

Vinsanto, white, sweet - <i>Producer:</i> Chatzidakis	0,375 lt	80.00
<i>Origin:</i> Santorini, Greece - <i>Aidani, Assyrtiko</i>		
Amandia, red, sweet - <i>Producer:</i> C.A.I.R.	0,75 lt	22.10
<i>Origin:</i> Rhodes, Greece - <i>Mandilaria</i>		

CHAMPAGNES & SPARKLING WINES

Cristal Brut, white, dry - <i>Producer:</i> Louis Roederer	0,75 lt	590.00
<i>Origin:</i> Champagne, France - Chardonnay, Pinot Noir		
Dom Perignon Brut 2004, white, dry - <i>Producer:</i> D. Perignon	0,75 lt	390.00
<i>Origin:</i> Champagne, France - <i>Variety:</i> Pinot Noir & Chardonnay		
Bollinger, rosé, dry - <i>Producer:</i> Bollinger	0,75 lt	250.00
<i>Origin:</i> Champagne, France - <i>Variety:</i> Pinot Noir & P. Meunier, Chardonnay		
Moët & Chandon, rosé, dry - <i>Producer:</i> Moët & Chandon	0,75 lt	185.00
<i>Origin:</i> Champagne, France - <i>Variety:</i> Pinot Noir & P. Meunier, Chardonnay		
Bollinger Special Cuvée, white, dry - <i>Producer:</i> Bollinger	0,75 lt	175.00
<i>Origin:</i> Champagne, France - <i>Variety:</i> Chardonnay, Pinot Meunier , Pinot Noir		
L. Roederer Brut Premier, white, dry - <i>Producer:</i> L. Roederer	0,75 lt	175.00
<i>Origin:</i> Champagne, France - <i>Variety:</i> Chardonnay, Pinot Noir & Meunier		
Veuve Clicquot Ponsardin, white, dry - <i>Producer:</i> V. Clicquot	0,75 lt	158.00
<i>Origin:</i> Champagne, France - <i>Variety:</i> Chardonnay, Pinot Noir & Meunier		
Moët & Chandon Imperial, white, dry - <i>Producer:</i> Moët & Chandon	0,75 lt	148.00
<i>Origin:</i> Champagne, France - <i>Variety:</i> Chardonnay, Pinot Noir & P. Meunier		
 C.A.I.R. SILK, rosé, dry - <i>Producer:</i> C.A.I.R.	0,75 lt	45.00
<i>Origin:</i> Rhodes, Greece - <i>Variety:</i> Chardonnay, Mandilaria, Muscat, Trani		
 C.A.I.R., white, semi dry - <i>Producer:</i> C.A.I.R.	0,75 lt	45.00
<i>Origin :</i> Rhodes, Greece - <i>Variety:</i> Athyri		

Ice cubes: For free with an order over **10.00€**, otherwise they will be charged with the minimum charge of **10.00€**.

For in-between hours please consult this **Small Menu**

which is served **07:30 – 11:00** and **23:00 – 07:00**.

Minimum Price is **10.00€**, which is not charged if your order exceeds this amount.



BEVERAGES

Soft Drinks	0,250lt	3.60
Red Bull	0,250lt	5.40
Ice Tea Lemon / Peach	0,330lt	4.20
Table Water	1,000lt	3.25
Perrier	0,330lt	5.40
Orange Juice		4.60
Pineapple Juice		4.60
Apple Juice		4.60

BEERS

Mythos	0,33 lt	4.00
Mythos	0,50 lt	5.60
Beck's	0,275 lt	5.00
Beck's	0,50 lt	6.80
Beck's Non-Alcoholic	0,33 lt	5.00

WHITE WINES


Ovilos, dry - <i>Producer: Vivlia Chora,</i> <i>Origin: Kavala, Greece - Variety: Semillon, Assyrtiko</i>	0,75 lt	55.00
 Pathos, dry - <i>Producer: C.A.I.R.</i> <i>Origin: Rhodes, Greece - Variety: Athyri, Muscat, Trani</i>	0,75 lt	37.80
 Maestro, semi dry - <i>Producer: C.A.I.R.</i> <i>Origin: Rhodes, Greece - Variety: Athyri, Assyrtiko</i>	0,75 lt 0,375 lt	26.30 15.80

ROSE WINES

Vivlia Chora, dry - *Producer: Vivlia Chora* 0,75 lt 43.00
Origin: Kavala, Greece - Variety: Syrah

Maestro C.A.I.R., semi dry - *Producer: C.A.I.R.* 0,75 lt 26.30
Origin: Rhodes, Greece - Variety: Mandilaria, Muscat, 0,375 lt 15.80

CHAMPAGNES & SPARKLING WINES

 C.A.I.R. SILK, rosé, dry - *Producer: C.A.I.R.* 0,75 lt 45.00
Origin: Rhodes, Greece - Variety: Chardonnay, Mandilaria, Muscat, Trani

Ice cubes: For free with an order over **10.00€**, otherwise they will be charged with the minimum charge of **10.00€**.