

MESOGEOS DINNER

À LA CARTE RESTAURANT

SMALL BITES

FRESH BAKED BREAD WITH DIPS (V) 2.0

plain, served with various dips

PITA & BREADS VARIETY BASKET (V) 2.5

various types of Rhodian pitas and breads
with olive oil, sea salt, fresh oregano

TRADITIONAL GARLIC BREAD (V) 2.5

Greek 'Kasseri' cheese

STARTERS

SOUP OF THE DAY 7.0

GREEK SALAD (V, GF) 6.5

feta cheese, tomato, cucumber, olives,
bell peppers, onion, capers, olive oil, oregano

GARDEN SALAD (V, GF) 7.9

baby spinach, beetroot, goat-cheese,
walnuts, fig vinaigrette

GREEN SALAD (V, GF) 7.9

fresh baby greens, cherry tomato, blue cheese,
mushrooms, balsamic vinaigrette

TRADITIONAL TZATZIKI, 4.0
or HUMMUS or EGGPLANT SALAD (V)

GRILLED VEGETABLES (V) 6.4

bell peppers, zucchini, eggplant, garlic, balsamic glaze

V: Vegetarian

Vn: Vegan

GF: Gluten Free

GRILLED HALLOUMI CHEESE (V, GF)	6.9
cherry tomato, baby spinach, balsamic glaze	
FETA CHEESE IN SESAME CRUST (V)	9.0
Greek honey, phyllo dough, anise, sesame	
GRILLED 'TALAGANI' CHEESE (V)	8.5
mini pita corn bread, grilled tomato, basil pesto	

MAIN DISHES

TRADITIONAL MOUSSAKA	12.0
ground beef, vegetables, Béchamel	
FRESH SEA BASS GRILLED	13.9
green 'fava' split pea puree, baby potato confit, lemon-olive oil sauce	
LINGUINI WITH SHRIMP	23.0
Jumbo N. 1 shrimps, spring onion, fresh tomato sauce, garlic	
GRILLED CHICKEN FILLET ROULADE	13.0
carrot puree, steamed broccoli, mushroom sauce	
FRENCH CUT LAMB CHOPS	25.5
baby potato confit, fava, fresh Mediterranean salad	
GRILLED BEEF FILLET	24.5
celery root puree, green asparagus, pepper sauce	

MAIN DISHES

PAPARDELLE PRIMAVERA (V)	10.5
light cream sauce, bell peppers, onion, broccoli	
PORK 'GYRO'	11.0
pita bread, tzatziki, tomato, onion, French fries	
BLACK ANGUS RIB EYE STEAK	33.0 (*)
grilled vegetables, oven baked potatoes, Vinsanto sweet Red wine sauce	
MIXED GRILL PLATTER (for 2 p.)	32.0
pork gyro, chicken souvlaki, beef burger, pork pancetta, pita bread, tzatziki, tomato, onion, potato wedges	
FRESH SEAFOOD PLATTER (for 2 p.)	54.0
grilled octopus, calamari, shrimps, sea bass, 'tarama' fish egg paste, eggplant salad, olives, arugula, fava	
TONIGHT'S SPECIAL	
please ask your waiter	

Guests on Premium All Inclusive board can enjoy items with () with a discount of 50%*

V: Vegetarian Vn: Vegan GF: Gluten Free

DESSERTS

ORIENTAL EKMEK KATAIFI (V) 5.5
pistachios

FRESH GREEK YOGHURT (V) 5.5
walnuts, Rhodian honey

CATALANA CREAM (V) 7.0
brown sugar, forest fruits

CHOCOLATE PIE (V) 7.0
vanilla ice cream

ASSORTMENT OF FRESH
PEELED SEASONAL FRUIT (V) 6.5

ICE CREAM (V) 3.5
your choice of ice cream, 2 scoops,
choice of toppings

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**Kindly inform our team of any allergies or dietary restrictions*