

EL A



GREEK CUISINE

DINNER

0km: Created with local ingredients with minimum CO2 transport emissions.

STARTERS

FRESH BAKED BREAD, PITAS & DIPS / V	2.5	0km
SOUP OF THE DAY <i>please advise the server</i>	8.0	0km
GREEK SALAD / V, GF <i>tomato, cucumber, onion, bell peppers, feta cheese, capers, olives, olive oil, oregano</i>	10.5	0km
ATRIUM SALAD <i>shrimps, smoked salmon, mixed greens, chives, orange, lemon zest, citrus dressing</i>	14.0	
GRILLED VEGETABLES WITH HALLOUMI / V, GF <i>bell peppers, zucchini, eggplant, garlic, balsamic glaze</i>	12.5	0km
FRIED CALAMARI <i>mayonnaise & garlic sauce, lemon</i>	13.5	0km
TRADITIONAL TZATZIKI, OR HUMMUS OR EGGPLANT SALAD / V	4.5	0km
FRENCH FRIES / V, GF <i>ketchup, mayonnaise</i>	6.5	0km

V: Vegetarian

Vn: Vegan

GF: Gluten Free

MAIN DISHES

TRADITIONAL GREEK MOUSSAKA	15.0	0km
<i>slow cooked beef, vegetables, Béchamel, fresh tomato sauce</i>		
GREEK PORK 'GYROS'	13.5	0km
<i>pita bread, tzatziki, tomato, onion, French fries</i>		
GRILLED CHICKEN FILLET	15.5	0km
<i>oven baked vegetables, feta-cheese, oregano, garlic, lemon & olive oil sauce</i>		
GRILLED ROYAL SHRIMPS / GF	28.0	
<i>jumbo shrimp N.1, Saffron risotto, vegetables, herbs</i>		
GRILLED SEA BASS / GF	19.0	0km
<i>fresh grilled vegetables, fresh tomato sauce</i>		
BLACK ANGUS RIB-EYE STEAK	(*) 42.0	
<i>baby potatoes, cherry tomatoes, carrots, rocket, pepper sauce</i>		
MIXED GRILL PLATTER (for 2 p.)	62.0	
<i>lamb chops, chicken souvlaki, beef burger, pork pancetta, pita bread, tzatziki, tomato, onion, potato wedges</i> <i>Can replace pork with beef filletini</i>		
FRESH SEAFOOD PLATTER (for 2 p.)	62.0	
<i>grilled octopus, calamari, shrimps, sea bass, steamed vegetables, olives, arugula, fava split pea puree, lemon & olive oil sauce</i>		

Premium All Inclusive Guests can order items with () symbol, with a discount of 50%

DESSERT

GREEK YOGHURT PIE / V <i>red fruits, vanilla ice cream, Greek honey</i>	7.0	0km
CHOCOLATE CAKE / V <i>waffle crumble, passion fruit jelly</i>	8.0	
TRADITIONAL BAKLAVA / V <i>vanilla ice cream, pistachios, Greek honey</i>	7.0	0km
TIRAMISU / V <i>mascarpone cheese, cocoa, espresso</i>	8.0	
CRÈME BRÛLÉE <i>glazed brown sugar, caramelized hazelnuts</i>	7.0	
VANILLA PANACOTTA / V <i>red fruits, ice cream</i>	7.0	
FRESHLY CUT SEASONAL FRUIT PLATTER / V	8.0	0km
ICE CREAM OF YOUR CHOICE / V <i>2 scoops, grated biscuit, choice of toppings</i>	4.0	0km

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

V: Vegetarian Vn: Vegan GF: Gluten Free