

PORFYRA

• GOURMET RESTAURANT •

SMALL BITES

FRESH BAKED BREAD, GRISSINI & DIPS / V	2.5	0km
GREEK DAKOS BREAD RUSKS / V <i>fresh tomato mousse, feta-cheese mousse, capers, oregano, olive oil</i>	3	0km

ENTRÉE

MUSHROOM CRÈME SOUP / V <i>mushroom, cream, truffle oil</i>	9	
RED PUMKIN SOUP / V <i>crispy croutons of Rhodian pita bread</i>	10	0km
GREEK 'CHORIATIKI ' SALAD / V <i>tomato, cucumber, onion, feta cheese, yoghurt capers, olives, olive oil</i>	12	0km
ORGANIC SALAD <i>fresh tuna (medium rare), organic beluga lentils, baby greens, citrus dressing with balsamic vinaigrette</i>	18	
PORFYRA SALAD <i>shrimp, smoked salmon, salmon roe, cherry tomato, mixed greens, citrus dressing</i>	19	

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

V: Vegetarian Vn: Vegan GF: Gluten Free

STARTERS

OCTOPUS	18	0km
<i>cooked at 65°C, fava bean puree, onion</i>		
SEA BASS CARPACCIO	26	0km
<i>Greek olive oil, quinoa, vegetables, lime</i>		
BEEF FILLET CARPACCIO	26	
<i>tomato tartare, caramelized hazelnuts, cream cheese, truffle oil</i>		
GRILLED CALAMARI	17	0km
<i>basil pesto, fennel, lemon</i>		

PASTA & RISOTTO

RISOTTO AI FUNGHI / V	16	
<i>fresh porcini mushrooms, truffle oil, parmesan, freshly-ground pepper</i>		
SEAFOOD RISOTTO	27	
<i>shrimp, mussels, calamari, scallops, Saffron, herbs</i>		
HOMEMADE RAVIOLI WITH SEAFOOD	28	
<i>lobster, shrimps, and scallops filling, seafood sauce</i>		
LOBSTER LINGUINE	48 (*)	
<i>creamy tomato sauce enriched with Cognac</i>		

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

FROM THE SEA

FRESH GRILLED SALMON FILLET / GF	24	
<i>asparagus, baby carrot, potatoes, beetroot, Béarnaise</i>		
SEA BASS FILLET 'FRICASSEE'	27	0km
<i>green vegetables, dill, sweet lemon aroma</i>		
SHRIMPS FLAMBÉ	36	
<i>ouzo, anise, red pepper, cream, risotto, turmeric, light shellfish sauce</i>		
GRILLED LOBSTER	54 (*)	
<i>Saffron risotto, spicy garlic butter, Béarnaise</i>		
FISHERMAN'S PLATTER (for 2 persons)	76 (*)	
<i>assorted fresh fish & sea food, vegetables, fresh lemon</i>		

Fresh Aegean fish of your choice, shellfish, or lobster upon request.
Charges apply per kilo of item.

COOKING OPTIONS:

GRILLED - OVEN COOKED - IN SOUP

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FROM THE LAND

PORK TENDERLOIN	24	
<i>fresh Rhodian potatoes, spicy pepper sauce</i>		
LAMB LOIN IN CRUST	28	0km
<i>fresh herbs, mustard, red wine sauce, beetroot flare, vegetables</i>		
BEEF FILLET	37 (*)	
<i>sautéed vegetables, Rhodian wine, fresh mushroom sauce</i>		
TAGLIATA BLACK ANGUS RIB EYE	46 (*)	
<i>marinated vegetables, cheese Mastelo Chios, baby potatoes, thyme</i>		
BEEF TENDERLOIN 'CHATEAUBRIAND' (for 2 persons)	76 (*)	
<i>baby potatoes, grilled vegetables, accompanying sauces: Pepper - Mushroom - Béarnaise</i>		

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DESSERT

CHOCOLATE BROWNIE / V	9	0km
<i>nuts, flavored with coffee, ice cream</i>		
CRÈME VANILLA TART / V	10	0km
<i>fresh fruit, Meringue, lemon sorbet</i>		
MOUSSE OF GREEK COFFEE / V	10	
<i>lemon marmalade, dry fig, scented caramel, rose syrup</i>		
FRESHLY CUT SEASONAL FRUIT PLATTER / V, Vn	9	0km
ICE CREAM OF YOUR CHOICE / V	6	0km
<i>3 scoops of your choice, forest fruits, syrup of your choice, grated biscuit</i>		

DIGESTIFS

LIMONCELLO	7.5
RAMAZZOTTI	9.0
MASTIHA LIQUEUR	9.0
FERNET BRANCA	7.5
JAGERMEISTER	7.5
UNDERBERG	7.5
GRAPPA	7.5

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