

THALASSA

À LA CARTE MENU

For guests on Premium All-inclusive board items with (*) are offered with a discount of 50%

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

BITES

GARLIC BREAD (V)	3.5
Kasseri cheese	
OVEN BAKED BREAD & DIPS (V)	0km 3.0

SOUPS

AEGEAN SEAFOOD SOUP	0km 13.0
fresh seafood, aromatic herbs, tomato scented olive oil	
MUSHROOM CRÈME (V)	11.0
Mushroom, cream, truffle oil	

SALADS

THALASSENE (GF)	19.0
Shrimp, smoked salmon, salmon roe, cherry tomatoes, greens, citrus fruits, citrus dressing	
GREEK 'HORIATIKI' (V, GF)	0km 14.0
Tomato, cucumber, feta cheese, olives, capers, Rhodian olive oil	
SUMMER GREENS (V, GF)	14.0
Avocado, grapefruit, parmesan, greens, honey dressing	

STARTERS

SHRIMPS 'SAGANAKI' (GF)	23.0
ouzo, fresh tomato sauce, bell pepper, feta cheese	
GRILLED CALAMARI (GF)	0km 20.0
Greek cheeses, herbs filling, fresh tomato cream	
STEAMED MUSSELS (GF)	24.0
fennel, spring onion, 'Athiri' white wine	
GRILLED OCTOPUS (GF)	23.0
fava, caramelized onion, cherry tomato	
AEGEAN SEA BASS CARPACCIO (GF)	0km 25.0
lime, citrus fruits, olive oil, fresh oregano	
CRISPY FETA CHEESE (V)	0km 15.0
phyllo pastry, thyme, Rhodian honey, cereal grains	

PASTA & RISOTTO

TRADITIONAL SEAFOOD 'BAVETTE' PASTA	35.0
Mussels, shrimps, squid, fresh herbs, tomato sauce	
SPINACH RAVIOLI (V)	25.0
Greek cheese, light cream sauce, parmesan	
MUSHROOM RISOTTO (V, GF)	22.0
Mushroom, truffle aroma, thyme, freshly ground pepper, asparagus	

FROM THE SEA

FISHERMAN'S PLATE (GF) (For Two) (*)	0km 80.0
variety of fresh fish & seafood, vegetables, potatoes, lemon	
GRILLED LOBSTER (GF) (*)	60.0
Garlic butter, baby potatoes, vegetable, fresh herbs	
LOBSTER PASTA (*)	50.0
tomato sauce, Rhodian herbs bouquet	

TUNA FILLET **	35.0
sesame crust, spicy mayonnaise & lime sauce, celery root puree	
TRILOGY OF FISH	32.0
seafood, Champagne sauce, Saffron, potatoes, vegetables	
GRILLED SALMON (GF)	30.0
butter & white wine sauce, tarragon, steamed rice	
GRILLED SEA BREAM (400-500 GR) (GF)	0km 30.0
olive oil, lemon sauce, potatoes, vegetables	

FROM THE LAND

CHATEAUBRIAND TENDER BEEF FILLET (For Two) (*)	90.0
baby potatoes, grilled vegetables, choice of sauce: Pepper – Mushroom – Bernaise	
TRADITIONAL SLOW COOKED LAMB	34.0
Vegetables, baby potatoes, 'Manouri' cheese, dill, grape leaves	
PORK FILLETS	32.0
Spicy fried baby potatoes, pepper & feta cheese sauce	
GRILLED CHICKEN BREAST FILLET	22.0
Greek Manouri cheese & mint filling, celery root puree, vegetables	

**depends on seasonality.

Fresh Aegean fish of your choice, shellfish, or lobster upon request. Charges apply per kilo of item. COOKING OPTIONS: **GRILLED - OVEN COOKED - IN SALT CRUST (20% CHARGE) - IN SOUP**

***Please let our team know of any allergies or dietary restrictions that we should be aware of.**

(V): Vegetarian (GF): Gluten Free

Follow us on [@atriumhotels](#) [@atriumprestige](#) [@atriumdining](#)

