

LACHANIA

GREEK CUISINE

DINNER MENU

"Lachania" takes its name from the small village of Lachania, which lies on the southeast coast of Rhodes, only a few minutes away from Atrium Prestige. It was named "Lachania" because of the many crops that are produced on its fertile land. "Lachania" has always been agricultural, with rich flora and fauna inspiring our al fresco Greek restaurant serving fresh local produce.



atrium hotels & resorts
atrium prestige

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

STARTERS

RHODIAN PITA BASKET & DIPS / V 3 0km

Extra Virgin Greek olive oil, garlic confit, yoghurt with fresh herbs

FRESH FISH SOUP 'KAKAVIA' 10 0km

cooked with fresh fish of the day, vegetables

GREEK SALAD / V, GF 12 0km

organic tomato, feta-cheese mousse, cucumber, olive powder, onion, capers

QUINOA SALAD / V 15

bulgur, quinoa, Saffron from Kozani, mint, cucumber, cherry tomato, raisins, spring onion, soft-cheese 'Mizithra'

GRILLED OCTUPUS 18 0km

'Fava' split pea mousse, white Tarama fish roe coulis, pickled onion, caper & oregano dressing

FRIED CALAMARI 17 0km

mayonnaise, garlic & lemon sauce

FRENCH FRIES / V, GF 7.5 0km

Greek olive oil, local Gruyere cheese

V: Vegetarian

Vn: Vegan

GF: Gluten Free

MAIN DISHES

SMOKED SHRIMP / GF 32 0km

pea puree, salami powder, pickled cherry tomatoes

GRILLED SEA BASS 25 0km

wild greens, celery root puree, 'tarama' fish roe croquette,
lemon & olive oil

VEGETABLES KRITHAROTO / V 22 0km

tomato, onion, bell pepper, eggplant, carrot, cream Feta-cheese

SLOW COOKED LAMB SHANK 31 0km

potato confit in Extra Virgin Greek olive oil, red pepper cream,
Gruyere cheese foam, rosemary & roasted garlic sauce

BEEF SIRLOIN SOUS VIDE / GF 39 0km

parsnip puree with truffle oil, dark cherry sauce, snow peas,
potatoes fondant

BLACK ANGUS RIB-EYE STEAK (*) 49 0km

baby potatoes, cherry tomatoes confit, carrots, rocket,
Chimichurri sauce

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

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DESSERT

CHOCOLATE MOELLEUX / V	10
praline chocolate sauce, caramelized hazelnuts	
MASTICHA TART	10 0km
cream patisserie, fresh strawberries	
DECONSTRUCTED "BOUGATSA"	9 0km
fresh vanilla cream, Greek phyllo dough, Rhonian honey, cinnamon	
FRESHLY CUT SEASONAL FRUIT PLATTER / V, GF	9 0km
ICE CREAM OF YOUR CHOICE / V	5 0km
2 scoops, choice of toppings	

Please inform our team of any allergies or dietary restrictions

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