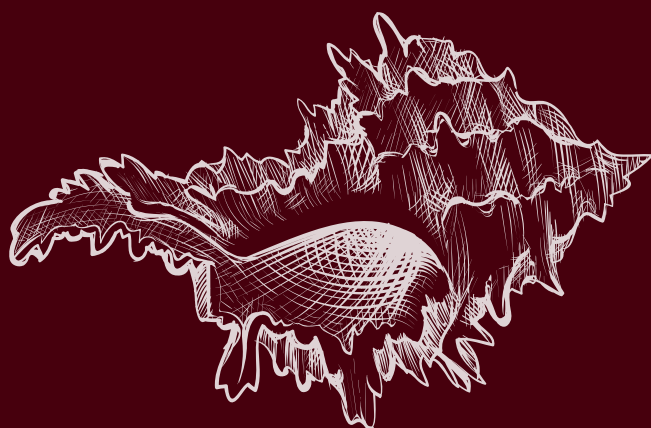


PORFYRA

• MEDITERRANEAN CUISINE •



GOURMET

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

first taste

welcome bread & dips / v 3 0km

smoked trout mousse / gf 18 0km

crème cheese with glaze of beetroot, raspberry

porfyra salad / v 19

deconstructed spanakopita with feta mousse, spinach, dill oil, handmade phyllo

dolma / v, vn 16

bulgur, vegetables, lemon sauce

rhodian produce

'kakavia' fish soup 15 0km

fresh white grouper 'Sfirida', mussels, Saffron aroma from 'Kozani'

octopus sous vide 22 0km

fava bean panna cotta, onion, garlic

sea bass crudo / gf 29 0km

Greek olive oil, vegetables, lime, fish roe

beef fillet carpaccio / gf 29

truffle oil, Parmigiano Reggiano, Dijon mustard

*Please inform our team of any allergies or dietary restrictions you may have

V: Vegetarian Vn: Vegan GF: Gluten Free

mains

- fagri poached / gf** 35 0km
red porgy slowly cooked in fumet de poisson, garlic, celery root
- handmade pasta / v** 26
wild mushrooms, black truffle sauce
*can be made vegan
- slow cooked lamb** 36 0km
olives, sundried tomato, garlic, topinambur puree, Red wine sauce
- white grouper sous vide / gf** (*) 38 0km
Mastiha lemon infused oil, pea puree, asparagus
- european lobster** (*) 62
Hollandaise, cauliflower puree, garlic, tartallete
- tagliata black angus rib eye** (*) 52
marinated vegetables, potatoes 'Mastelo' hard cheese from Chios, Chimichurri sauce

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

V: Vegetarian

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dessert

- chocolate / v 11 0km
'Manouri' soft cheese, white chocolate, caramel
- pear / v 12
dark chocolate, vanilla, mint
- yoghurt / v 12 0km
vanilla, walnuts, honey, lemon
- freshly cut seasonal fruit platter / v, vn 10 0km
- ice cream of your choice / v 7
3 scoops of your choice, forest fruits, syrup of your choice, grated biscuit

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