

# 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.



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

## First taste

- Rhodian Pita Basket & Dips / v 3 0km  
Extra Virgin Greek olive oil, garlic confit, yoghurt with fresh herbs
- Fish Soup 'Kakavia' 11 0km  
cooked with fresh fish of the day, vegetables
- Greek Salad / v, gf 12.5 0km  
organic tomato, feta-cheese mousse, cucumber, olive powder, onion, capers

## Starters

- Baked Feta Saganaki / v 14 0km  
organic tomatoes, bell peppers, onion, garlic
- Grilled Octopus 19 0km  
'Fava' split pea mousse, white Tarama fish roe coulis, pickled onion, caper & oregano dressing
- Fried Calamari 18 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

## Mains

<b>Smoked Shrimp / gf</b>	33
pea puree, salami powder, pickled cherry tomatoes	
<b>Grilled Sea Bass</b>	26 <small>0km</small>
wild greens, celery root puree, 'tarama' fish roe croquette, lemon & olive oil	
<b>Poached Cod</b>	35 <small>0km</small>
cauliflower puree, potato chips, roasted garlic Skordalia sauce	
<b>Pasta alla Greca / v</b>	22 <small>0km</small>
Handmade "Koulouria" pasta, spinach, feta cheese, fennel, lemon	
<b>Slow Cooked Lamb Shank</b>	32 <small>0km</small>
cooked for 12 hours, potato confit, red pepper cream, Gruyere cheese, rosemary & roasted garlic sauce	
<b>Beef Sirloin Sous Vide / gf</b>	39 <small>0km</small>
parsnip puree with truffle oil, dark cherry sauce, snow peas, potatoes fondant	

## Dessert

Chocolate Moelleux / v	11
praline chocolate sauce, caramelized hazelnuts	
Masticha Tart	11 0km
cream patisserie, fresh strawberries	
Deconstructed "Bougatsa"	10 0km
fresh vanilla cream, Greek phyllo dough, Rhonian honey, cinnamon	
Freshly 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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