



The culinary journey  
begins at our Pavilion  
Relais & Châteaux  
restaurant and can be  
tasted in everything that  
comes out of our kitchen.

# DINNER SELECTION

Bread selection and assortments 8

## GREEK "MEZE"

**Selection of Greek dips** 15

Tzatziki- Spicy feta cream- Eggplant salad

**Crispy Feta** 18

with Tomato Jam



**Falafel** 17

with basil mayonnaise and crispy pitas



**Crab croquettes** 23

with black garlic aioli



**Grilled octopus** 21

with romesco sauce

**Black Angus beef skewers** 27

with onions, red peppers and pita bread



**French Fries** 14



**Mushrooms** 18

with Greek herbs and aged vinegar



**Soft Shell tacos** 24








with local Greek tuna, lime zest and furikake

**Paddron Peppers** 20






with myconian cream cheese and aged vinegar



## SALADS

<b>Traditional Greek salad</b>	20		
<b>Spinach 'Pie' Salad</b> with baby spinach, crispy spinach tortilla , barrel feta and leek	19		
<b>Chicken Caesar's salad</b> with corn seeds and Cretan smoked pork "Apaki"	21		
<b>Beetroot Greek salad</b> with local cheese, aged vinegar, framboise and walnuts	19		









## PASTA & RISOTTO

<b>Linguini</b> with baked tomato sauce and basil	21		
<b>Mushroom risotto</b> with black truffle	25		
<b>Orzo Shrimps 'Giouvetsi'</b> with tomato-bisque, chives and ouzo	26		

## MAIN COURSES

<b>Salmon Fillet</b> with charred broccolini, shitake mushrooms and herb mayo	32	 
<b>Beef Fillet Black Angus</b> with garlic mushrooms and triple cook potatoes	38	 
<b>Lamb chops</b> with smoked miso eggplant, yogurt and lamb sauce	29	
<b>Corn Fed Chicken</b> with warm quinoa salad, red pepper, lemon-olive oil sauce	28	 
<b>Seabass Fillet</b> with fennel, Greek yoghurt and beluga lentils salad	29	 
<b>T-bone steak ( per kilo)</b> with country potato chips and grilled vegetables	135	 
<b>Black angus tomahawk steak (per kilo)</b> with country potato chips and grilled vegetables	140	 
<b>Catch of the day (per kilo)</b>	85	 
<b>Fresh Lobster (per kilo)</b>	145	 

# DESSERTS

<b>Caramel New York Cheesecake</b>	19	
<b>Millefeuille Pistachio</b>	19	
<b>Lemon Tart</b>	18	 
<b>Alternative Profiterole</b>	19	
<b>Trilogy of handmade ice cream (3 scoops)</b>	14	  
<b>Platter of seasonal fruits</b>	20	