







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







LUNCH SELECTION

Bread selection and assortments 8

SANDWICHES

Turkey or Ham and cheese on whole wheat toasted bread	13	
Chicken Club Sandwich with crispy bacon, tomato, lettuce and mustard seed mayonnaise	20	
Multigrain bread with grilled vegetables, haloumi cheese and basil mayonnaise	20	
Black Angus beef cheeseburger with bacon, lettuce, tomato and mayonnaise	28	

PIZZA & FLATBREADS








Greek Flatbread with Mykonian sausage, cherry tomatoes, green peppers, olives and feta cheese	20	
Ham Pizza with bacon, mushrooms and mozzarella	20	
Vegetarian Flatbread with peppers, zucchini mushrooms and mozzarella	18	 
Margherita Pizza with fresh tomato sauce, basil and mozzarella	18	 

ALL DAY SELECTION






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

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









PASTA & RISOTTO

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

MAIN COURSES

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

DESSERTS

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