

LUNCH MENU

12:30 – 18:00 Charisma Restaurant

12:30 – 23:00 In-room dining

Starters

Tarama^{SD}

With dried olive crumble accompanied with flat bread

(DF)

21

Santorinian Fava Spread

With lemon, capers, caramelized onion

(GF, V, DF)

22

Sea Bream Carpaccio

With tomato gazpacho

(DF)

32

Mussels

Steamed in 'assyrτικο' wine broth, fennel, spring onion

(DF)

22

Calamari Tempura

With nero black aioli

(DF)

24

Grilled Octopus

Santorinian fava, lemon, caramelized onion

(DF)

26

Beef Carpaccio

Capers, pickled cucumber, parmesan, hazel

Salads

Greek Salad

Variety of tomatoes, cucumber, pepper, spring onion, feta cheese, olives, oregano, extra virgin olive oil

(V)

19

Beetroot Salad^{SD}

Roasted beetroots, anish, almonds, yogurt / horseradish

(V)

19

Chicken Salad

Iceberg, baby gem, anchovies dressing, Naxos gruyere

20

Main

Whole Grain Hilopites

Spinach cream and feta cheese

(V)

32

Shrimp Orzo^{SD}

Ouzo and roasted tomato

49

Catch of the Day

Seasonal greens and lemon dressing

(GF, DF)

45

Corn-Fed Chicken

With sweet potato purée and chicken's gastrique sauce

42

Ribeye 250gr

With mashed potato purée and Demi / porto sauce

54

Sides

Sautéed Seasonal Greens

With tomato and lemon

(GF, VG, DF)

10

French Fries

(GF, VG, DF)

10

Naxos Potatoes Salad

With spring onion, capers, tomato, dill

(GF, VG, DF)

10

Sautéed Vegetables

Asparagus, broccoli, carrot, zucchini

(GF, VG, DF)

10

Snack Corner

Poke Bowl

Prawns, sushi rice, avocado, cherry tomatoes, cucumber, edamame, sesame dressing

(DF)

28

Quinoa Bowl^{SD}

Smoked salmon, spinach, apple, celery, radish, mint, lime dressing

(DF)

26

Chicken Sando

With Asian slaw, pickled cucumber, kimchi mayo

(DF)

24

Club Sandwich

Chicken, bacon, cheddar, iceberg, tomato, mayo accompanied with French fries

26

Burger

100% black Angus ground beef, cheddar, iceberg, caramelized onion, pickled cucumber, mayo / chives sauce accompanied with French fries

29

Vegan Open Burger

Grilled portobello bun, avocado, iceberg, grilled tomato, 'tofu' cheese accompanied with French fries

(VG, DF)

27

Desserts

Apple Tart^{SD}

Caramelized apple tart, Greek yogurt mousse

(V)

14

Chocolate Brownie

(V)

16

Citrus

Lemon and geranium cream, citrus salad, salted crumble, mint broth

(V)

12

Seasonal Fresh Fruit Selection

(GF, V, VG, DF)

16

Ice Cream and Sorbet Selection

(3pcs)

(GF, V, VG, DF)

12

SD: Signature Dish, GF: Gluten-Free, V: Vegetarian, VG: Vegan, DF: Dairy Free

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

All prices are in € and inclusive of 13% VAT