

LUNCH MENU

12:30 – 18:00 Charisma Restaurant

Starters

Tzatziki

Yogurt, dill

(GF, V)

14

Tarama

Fish roe dip

(DF)

16

Hummus

Sumac, pomegranate

(GF, VG, V, DF)

14

Cycladic Salad^{SD}

Tomatoes, olives, capers from Paros, oregano,
salted chloro cheese

(GF, V)

22

Caesar Salad

Baby gem lettuce, Parmesan, croutons, Parmesan dressing,
Choice of: chicken or shrimp

25 / 29

Burrata

Grilled aubergine, fresh basil, tomato sauce, croutons

(V)

23

Vegetable Poke Bowl

Rice, zucchini, mint, parsley, Santorini chloro cheese,
green beans, spring onion, yogurt sauce

(GF, V)

22

Grilled Meatballs^{SD}

Tomato sauce

(DF)

25

Tomato Fritters

Yogurt, oregano

(V)

18

Fried Calamari

Chili mayo

(DF)

24

Main

Mushroom Risotto

(GF, V)

28

Rigatoni with Shrimp

Fresh tomato, stracciatella

39

Grilled Chicken Fillet

Wild rice, graviera sauce

(GF)

37

Grilled Beef Patty

Tandoori yogurt, pita bread, onion, tomato, hot pepper, sumac, parsley

39

Black Angus Ribeye Steak^{SD}

Arugula, cherry tomatoes, Santorini graviera

(GF)

55

Fish Fillet of the Day

Sautéed artichokes, arugula, truffle vinaigrette

(GF, DF)

40

Snack Corner

Club Sandwich with Organic Chicken

Organic chicken, tomato, graviera cheese, lettuce, mayonnaise,
Naxos fries

28

Smash Burger

Double Black Angus beef patty, brioche bun, iceberg lettuce,
onion, aged cheddar, homemade mayonnaise

29

Lobster Burger

Chili avocado sauce, lime, Naxos fries

37

Pinsa

Tomato sauce, local island cheese

(V)

24

Vegan Smash Burger

Grilled portobello mushroom, pickled onion, tomato,
iceberg lettuce, vegan mayo

(V, DF)

24

Desserts

Melopita

Thyme honey layers, myzithra cream, Moschato

(V)

15

Mi-Cuit Chocolate

With ice cream

(V)

17

Seasonal Fresh Fruit Platter

(VG)

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 originate 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 particular 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