

LUNCH MENU

12:30 - 18:00 Charisma Restaurant

12:30 - 23:00 In-Room Dining

Starters

Steamed mussels, parsley, tamarind, Santorini Assyrtiko wine

(GF)

22

Crispy beef carpaccio, grilled tortilla, horseradish cream,
fresh onions, pickles^{SD}

24

Grilled vegetables briam casserole

(DF, GF, VT, VG)

20

Mediterranean calamari tempura, tarama dip
& bottarga powder, chervil

(DF)

24

Grilled octopus, fava cream, sautéed onions,
caper leaves, tomatoes confit^{SD}

(GF)

26

Raw

Sea bream carpaccio, tomatoes, olive oil-lemon dressing^{SD}

(DF)

32

Red snapper ceviche, summer truffle, spring onions,
capers, soya cream

(DF)

26

Salads

Greek salad, tomatoes, cucumbers, olives, onions, feta cheese,
extra virgin olive oil^{SD}

(GF, VT)

19

Beetroots salad cooked & raw, apple vinegar gel, Greek yogurt mousse,
walnuts powder

(GF, VT)

19

Slow cooked chicken, cherry tomatoes, pomegranate, baby rucola,
Naxos gruyere, anchovies dressing

20

Kale salad, avocado, grapes, goji berries, carrots, broccoli, pistachios,
chia seeds, lemon vinaigrette^{SD}

(DF, GF, VT, VG)

20

Main Courses

Whole grain hilopites, fresh spinach, green peas, broccoli,
lemon and tahini dressing

(DF, VT)

32

Oven baked sweet potatoes, almond yogurt cream, caramelised cashews,
avocado and tomatoes

(DF, GF, VT, VG)

30

Orzo pasta, grilled jumbo prawns, lemon bisque, fresh tomatoes^{SD}

49

Salt crust whole red snapper, chia seeds sauce, olive oil and lemon dressing

(DF, GF)

48

Half corn-fed chicken roasted, flavored with thyme and lemon,
Samos wild mint sauce

(GF)

42

Dry aged ribeye, Santorini Vinsanto demi-glacé

(GF)

54

Sides

Local greens, lemon-oil dressing

(DF, GF, VT, VG)

10

Charred cauliflower, bookovo flakes

(GF, VT)

10

Nevrokopi French fries, lemon thyme

(DF, GF, VT, VG)

10

Sautéed green asparagus, roasted broccoli & cherry tomatoes

(GF, VT, VG)

10

Naxos potatoes in sea salt crust, rosemary

(DF, GF, VT, VG)

10

Snacking Corner

Sea Poke Bowl

Prawns tataki, wild rice, avocado, roasted pineapple, red chili, spring onions, coriander, soya dressing

(DF)

26

Earthy Poke Bowl

Red lentils and black chickpeas, cucumbers, pickled carrots, fresh chilly, mint and basil leaves, broccolis, oil and lemon dressing

(DF)

26

Lobster Brioche Roll^{SD}

Roasted lobster, sando bread, avocado and chilly salad

36

Club Sandwich

Bread, slow-cooked chicken, tomatoes, iceberg, grilled bacon, French fries

24

Vegan Burger

"Beyond" burger, grilled tofu, guacamole, portobello mushroom roasted bun, lettuce, French fries

(DF, GF, VT, VG)

28

Smash Burger

Grass-fed ground beef 80/20, cheddar cheese, brioche bun, tomatoes, pickle sauce, French Fries

26

Desserts

Caramelised apple tart, Greek yogurt mousse^{SD}

(VT)

12

Chocolate brownie

(VT)

12

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

(VT)

12

Seasonal Fresh Fruit Selection

(DF, GF, VT, VG)

16

Ice Cream and Sorbet Selection

(3pcs)

(DF, GF, VT, VG)

12

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

SD: Signature Dish

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