

# LUNCH MENU

12:30 - 18:00 Charisma Restaurant

12:30 - 23:00 In room dining

## Starters

Spinach pie, feta cheese, fresh onions, crispy filo

(VT)

19

Crispy beef carpaccio, grilled tortilla, horseradish cream,  
fresh onions, pickles

26

Mediterranean calamari tempura, tarama dip, chervil

(DF, VT)

22

Grilled octopus, fava cream, sautéed onions, kritamo,  
tomatoes confit

(GF, VT)

25

Roasted aubergines milles feuilles, cherry tomatoes sauce,  
Mitilene mizithra

(GF, VT)

19

## Raw

Red mullet & Greek bottarga, citrus salad, baby cress,  
lemon & chili dressing

(DF, GF, VT)

32

Sea bream carpaccio (500 grs), tomatoes brunoise,  
rising sun dressing

(DF, VT)

38

Red yellowfin tuna tartare, summer truffle, spring onions,  
capers, sesame oil

(DF, VT)

28

## Salads

Greek salad, tomatoes, cucumbers, olives, onions, feta cheese,  
extra virgin olive oil

(GF, VT)

19

String beans, melon, cucumber, red chili, coriander, sesame, maple syrup  
& Greek yogurt dressing, home-made almond cheese

(GF, VT)

18

Watermelon, cherry tomatoes, pomegranate, red radish,  
basil sorbet, virgin olive oil

(DF, GF, VG, VT)

19

Kale salad, avocado, grapes, goji berries, carrots, broccoli, pistachios,  
chia seeds, lemon vinaigrette

(DF, GF, VG, VT)

18

## Main Courses

Whole grain hilopites, tahini sauce, seasonal grilled vegetables

(DF, VG, VT)

38

Linguine, Santorini tomatoes & basil sauce

(DF, VT)

32

Orzo pasta, grilled jumbo prawns, lemon bisque, fresh tomatoes

(VT)

62

Salt crust red snapper, chia seeds, sauce vierge, Local greens, lemon oil dressing

(DF, GF, VT)

42

Grilled lobster, ouzo butter pumpkin seeds, sautéed green asparagus,  
and roasted cherry tomatoes

(GF)

78

Whole baby chicken roasted, grilled, and flavored with throubi and lemon,  
Charred cauliflower - Bokova flakes & chive

42

Dry aged Greek grass-fed 700grs T-bone 40 days,  
Naxos potatoes in sea salt crust, rosemary

68

## Sides

Local greens, lemon oil dressing

(DF, GF, VG, VT)

10

Charred cauliflower, bukovo flakes

(GF, VT)

10

Sautéed green asparagus and roasted cherry tomatoes

(DF, GF, VG, VT)

10

Naxos potatoes in sea salt crust, rosemary

(DF, GF, VG, VT)

10

## Easy

### Poke Bowl

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

(VT, DF)

20

### Lobster Brioche Roll

Lobster & sweet paprika, brioche bread, sauce cabbage-celery

(VT)

29

### Club Sandwich

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

24

### Beyond Burger

“Beyond” vegetarian burger, guacamole, portobello mushroom roasted bun, lettuce, fries

(DF, GF, VT, VG)

26

### Smash Burger

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

24

## Desserts

### Citrus Cheesecake

Lemon gel, Greek yogurt, crumble

(VT)

14

### Chocolate Tart

Extra virgin olive oil, hazelnuts caramelized, chocolate sauce

(VT)

14

### Walnuts Pie

Cinnamon foam, caramelized walnuts

(VT)

14

### Seasonal Fresh Fruit Selection

(DF, GF, VG, VT)

12

### Ice Cream and Sorbet Selection

(DF, GF, VG, VT)

12

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

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