

In-Room Dining

Please call In-Room Dining for tray pick up 605
In-Room Dining tray charge 10€

Starters

Cycladic Salad

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

(GF, V)

22

Power Bowl of Legumes

Quinoa, lentils, marinated vegetables, poached egg,
white balsamic

(GF, V)

22

Caesar Salad

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

25 / 29

On Bread

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, mayonnaise

29

Rye Tortilla with Chicken

Guacamole, pickled onion, arugula, carrot

19

Pinsa

Tomato sauce, local island cheese

(V)

24

Main

Fish Fillet

Vegetables, lemon-olive oil dressing

(DF, GF)

40

Black Angus Ribeye Steak

Olive oil, garlic, rosemary, fries

(DF, GF)

55

Organic Chicken

Grilled chicken fillet, wild rice, graviera sauce

(GF)

37

Rigatoni

Served with a sauce of your choice:

Minced meat / tomato sauce / cream, chicken
and graviera cheese

34

Desserts

Tiramisu

(V)

18

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