

LUNCH MENU

12:30 – 18:00 Charisma Restaurant

12:30 – 23:00 In-room dining

Starters

Moussaka Rolls^{SD}

Crispy eggplant, beef ragout, feta cheese,
airy béchamel sauce

23

Spread Selection

Spicy cheese, Santorinian fava, eggplant,
tarama, Greek pita bread

22

Horta

Tsalafouti cheese, grated fresh tomato

(GF, V)

24

Fish Carpaccio

Marinated fresh fish, olive oil, citrus

(GF)

38

Calamari

Leak cream, tomato sauce, watercress

(GF)

25

Grilled Octopus^{SD}

Green olives, olive oil, vinegar,
tomato gremolata, eggplant spread

(GF)

27

Beef Carpaccio

Extra virgin olive oil, lemon, pepper, rock samphire,
echalote, chives, horseradish

26

Salads

Oia Salad

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

(V)

21

Legume Salad

Black-eyed beans, beluga lentils, red sweet pepper, fresh onion, parsley, Allonissos tuna

(DF, GF)

22

Zucchini Salad

Fresh zucchini carpaccio, extra virgin olive oil, lemon, basil, sweet mizithra cream cheese, lemon zest

(GF, V)

20

Main

Veggie Orzo

Seasonal vegetable stock, sautéed vegetables, basil,
truffle oil, basil oil, mushrooms, pickles

(V)

31

Shrimp Cacio e Pepe

Spaghetti, gruyere cream, shrimp valley tartare

49

Catch of the Day

Oil and lemon dressing, verbena, seasonal greens
and potato salad

(DF, GF)

48

Chicken Fillet

Baked potatoes, yogurt mousse with mix of 12 spices,
herbs & lemon sauce

43

Strip Loin

With side of your choice

57

Sides

Sautéed Seasonal Greens

Tomato, Lemon

(VG)

10

French Fries

(DF, V, VG)

10

Naxos Potato Salad

Spring onion, capers, tomato, dill

(V)

10

Sautéed Vegetables

Asparagus, broccoli, carrot, zucchini

(V, Optional VG)

10

Snack Corner

Zucchini Fritters

Mint, lemon, yogurt dip

(V)

22

Pasta Salad

Short pasta, pepper, tomato, olives, basil, dressing

*Optional: add Allonisos tuna

(V / VG)

24/30

Club Sandwich

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

26

Smash Double Cheeseburger

100% black Angus ground beef, cheddar, onion, pickled cucumber,
burger sauce accompanied with French fries

29

Vegan Cheese Burger

Grilled portobello bun, guacamole, pico de gallo,
tofu cheese accompanied with green salad

(GF, V, VG)

27

Lobster Roll^{SD}

Avocado, kimchi mayo, crispy onions

39

Desserts

Chocolate Pie

Assorted with Kaimaki ice cream

(V)

15

Yogurt Panna Cotta^{SD}

With peach spoon sweet, caramelized tsoureki, rosewater

(V)

17

Cheesecake

With grape spoon sweet and vinsanto Santorini wine sauce

(V)

15

Seasonal Fresh Fruit Cuts

(V, 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 organic and garnered locally, while all our fish are sourced from the Cyclades region.

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.