

E P I C U R E

M E N U



*In our offer, we use zero-kilometer products whenever possible. We understand the importance of supporting local producers and reducing our carbon footprint by minimizing the distance the food travels from the producers to our Hotel

Starters

Beef carpaccio

14€

Beef filet, black truffle cream, crispy caper, mushrooms, parmesan

Prawns saganaki

11€

Prawns, tomato sauce, ouzo, green peppers, feta cheese & spring onions

Fried Batzos

9€

Batzos PDO cheese, sygolino from Mani, dried fruits, peanuts, apple cider syrup

Mushroom Kritharoto

11€

Orzo pasta, oyster and portobello mushrooms, truffle butter, onions and gremolata



Main Course

Duck breast

22€

Sauteed duck breast, celeriac puree, fennel, green apple salad

Pork Fillet

17€

Pork tenderloin, metsovone smoked cheese, potato gnocchi, oregano pesto

Sea bass Fillet

17€

Sea bass fillet, sauteed vegetables, lemon vinaigrette

Salmon Fillet

18€

Salmon fillet, grapes, asparagus, Cretan apaki

Chicken Penne

GF* 12€

Chicken fillet, gluten free penne pasta, spinach, white wine, lemon zest, cream cheese

Sirloin

22€

Beef sirloin, red wine sauce, sauteed heritage carrots, smashed baby potatoes