

chroma

UP STYLE DINING

DINNER MENU
19.30 ————— 22.30

chroma

UP STYLE DINING

DINNER MENU

19.30 ————— 22.30

STARTERS

Green n Truffle Salad

greens, pear, zucchini, xinotyri cheese,
sesame seeds, truffle pasteli dressing

€ 16

Seabass Carpaccio

passion fruit dressing, watermelon, lime, chili

€ 18

Miso Aubergine

kalamata olives, fava, sesame pesto, purslane

€ 17

Black Angus Beef Tataki

beef fillet, radish, wasabi mayo, garlic chips, ponzu

€ 19

chroma

UP STYLE DINING

DINNER MENU

19.30 ————— 22.30

MAIN COURSES

Beetroot Risotto

goat cheese, edamame

€ 21

Coffee Pork

pork shoulder blade, apple, celery, quinoa salad, parsnip

€ 26

Baked Salmon

ginger, mustard, fennel, wakame salad

€ 28

Cod Fish

cauliflower, baby shrimp, spiced mango, lemon olive oil

€ 29

Octopus

aubergine, polenta, chili pepper coulis, eskarol

€ 27

Lamb Chops

harissa honey glaze, pumpkin velouté, lemon parsley gremolata

€ 37

chroma

UP STYLE DINING

DINNER MENU

19.30 ————— 22.30

DESSERTS

Chocolate Tart

salted caramel, almond croquant, dulce de leche cream,
banana ice cream

€ 15

Crème Brulee

organic olive oil, Chios masticha, berries

€ 16

Sweet Inspiration

white choco namelaka, cocoa olive oil cookie, peppermint,
sweet pepper coulis, mango sorbet

€ 17