





CHAMPAGNE BAR
AND RESTAURANT


LUNCH MENU

13:00 ————— 16:00

SALADS

- Aromatic Artichokes € 23
sea bass carpaccio, grilled avocado, spring onion, pickled radish
and almond dressing
- Fresh Rucola € 22
homemade tuna prosciutto, grilled melon, Greek aged cheese
and herbs vinaigrette
- VG  Vegan Bowl € 18
baby lettuce, avocado, pickled cucumber, grilled corn,
fried tofu cheese and balsamic vinaigrette
- V  Greek Salad € 16
summer cherry tomatoes, Greek 'feta' cheese, onion, capers,
green bell pepper, 'Kalamata' olives, cucumber, 'Cretan' rusk,
extra virgin olive oil

APPETIZERS

- Sea Urchin € 25
tarragon ice cream, lemon, extra virgin olive oil and toasted bread
- Smoked Flamed Bonito € 26
grilled beef tongue, capers leaves and umami broth
- Grilled Fresh Squid € 32
baby vegetables, umeboshi plum, pea sauce
- Lobster Polenta € 45
black garlic emulsion, white asparagus, lobster sauce
- King Crab € 55
mango salsa, aji Amarillo, pumpkin cream, soy gel, popcorn sauce
- VG  Vegetables € 25
artichokes, baby carrots, turnip, broccoli, sunflower seed purée,
grilled onions sauce with peas



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MAIN COURSES

Groupers	€ 45
risotto, green mango, spinach emulsion, lemon confit and herbs	
Turbot	€ 40
fried bread, bottarga sabayon, fennel confit, plum puree and celeriac sauce	
Sea Bass	€ 28
wild greens with herbs, chorizo and lemon sauce	
Shrimps Giouvetsi	€ 30
orzo pasta, shrimps, bukovo, herbs and shrimp's broth	
Calamarata con Frutti di Mare	€ 27
fresh clams, mussels, calamari, shrimps, chili, lime zest and fish sauce	
Catch of the Day / per kilo	€ 120
upon request	
Black Angus Beef Short Ribs	€ 55
roasted leeks, crispy onion on top, artichoke cream and beef sauce	
VG  Grilled Artichokes	€ 25
aromatic artichokes salad, pommes soufflé, grapes pickles and agourida dressing with herbs	






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DESSERTS

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|---|------|
| V  Tahinopita | € 16 |
| crisp pastry phyllo, sesame paste cremeux,
salted caramel sauce, sesame touille and pasteli ice cream | |
| V  Virtual Fruit | € 20 |
| vanilla madagascar mousse, apricot & peach compote,
almonds and goat milk ice cream | |
| V  Chocolate and Caramel | € 18 |
| biscuit sable, chocolate cremeux, caramel,
chocolate sauce and passion fruit sorbet | |

V  Vegetarian Choices / VG  Vegan Choices

FOR MORE VEGAN OR VEGETARIAN OPTIONS ADVISE YOUR WAITER