

KITCHEN CLUB

DINNER

Served daily 19:00 - till late

STARTERS

BREAD (VG) (LF) with selection of dips	5	BEETROOTS (VG) (LF) (GF) (WF) with extra virgin olive oil and garlic	7
PEPPER CRUST BEEF CARPACCIO (GF) (WF) with rocket, Parmesan flakes and olive oil	6.5	STUFFED VINE LEAVES (LF) (GF) (WF) with beef minced meat and yogurt sauce	12
HUMMUS (VG) (LF) (GF) (WF) chickpeas from Katavia village, caramelized onions, coriander and Arabic flatbread	6	GRANDMA'S POTATOES (V) (GF) (WF) with grated feta and fresh oregano	7
EGGPLANT SALAD (VG) (LF) (GF) (WF) with fresh onion, Florinis peppers, olive oil and pine nuts	7	FAVA FROM SANTORINI (VG) (LF) (GF) (WF) with caramelized onions, cherry tomatoes, caper and balsamic cream	6.5
CRETAN DAKOS (V) with tomato pesto, caper, feta and extra virgin olive oil	8	GRILLED PLEUROTUS MUSHROOMS (VG) (LF) (GF) (WF) with a garlic, fresh thyme, mustard and lemon sauce	8
FETA "SAGANAKI" (V) with panko, thyme, honey and sesame	8	FRENCH FRIES (VG) (LF) (GF) (WF) with oregano	5
TRADITIONAL RHODIAN TZATZIKI (V) (GF) (WF) strained yogurt, cucumber, garlic, olive oil and herbs	6.5		

MEZE FROM THE SEA

CEVICHE (LF) (GF) (WF) fresh fish with green onion, ginger, coriander, red pepper, olive oil and lime	16
SALMONE CARPACCIO (GF) (WF) smoked salmon, baby rocket, Parmesan, olive oil and a lemon dressing	13
SAUTÉED SCALLOPS (LF) (GF) (WF) with seaweed, and a soya and honey sauce	20
GRILLED OCTOPUS (LF) (GF) (WF) with fava from Santorini and pickled onion	17
SHRIMPS "SAGANAKI" (GF) (WF) with Anthotyro cheese and sun dried tomato	16
FRIED SQUID with aioli sauce	15

SALADS

EARTHLY GREEK SALAD (V) (GF) (WF) Kalamata olives, feta, capers and extra virgin olive oil	12
MIXED SALAD (LF) (GF) (WF) with prosciutto, pomegranate, green apple, mixed nuts and forest fruit balsamic cream	11
TABBOULEH SALAD (VG) (LF) with bulgur, green onion, dried onion, tomato, cucumber, peppers, olive oil, lemon juice, coriander and peppermint	10
CHICKEN CEASAR SALAD iceberg, crispy bacon, Caesar sauce, Parmesan flakes and croutons	14
SHRIMP CEASAR SALAD shrimp, iceberg, bacon, Caesar sauce, Parmesan flakes and croutons	16

PASTA

BLACK TAGLIATELLE salmon, vodka and heavy cream	17	RISOTTO (V) (GF) (WF) with wild mushrooms, fresh butter, Gruyère flakes and truffle oil	14
LINGUINE TOMATO (VG) (LF) with garlic, tomato sauce, finely chopped chives, chili and fresh basil	9	SPAGHETTI LOBSTER (for two) with garlic, tomato sauce, finely chopped chives, chili and fresh basil	100
SPAGHETTI BOLOGNESE with beef minced meat and tomato sauce	11		

(V) Vegetarian | (VG) Vegan | (LF) Lactose free | (GF) Gluten free | (WF) Wheat free

If you have a food allergies or special dietary requirements, please inform your server or a member of our team

GRANDMA'S RECIPES

PORK GYROS	14
with tzatziki, tomato, onion, parsley, french fries and traditional flatbread	
CHICKEN GYROS	16
with tzatziki, tomato, onion, parsley, french fries and traditional flatbread	
BEEF FILLET	34
with peppercorn and Metaxa sauce and homemade potato purée	
TRADITIONAL OVEN BRIAM (VG) (LF) (GF) (WF)	11
with fresh herbs	
LAMB SHANK	20
with sweet red wine sauce from Empona, honey, rosemary, vegetable couscous and herbs	
SEABREAM FILLET (LF) (GF) (WF)	18
with seasonal greens, cherry tomato, and a lemon and mustard sauce	
CHICKEN FILLET	14
with mustard sauce and wild rice	
FALAFEL (VG) (LF)	8
with sweet chilli sauce and sweet potato purée with garlic and sage	

FROM THE GRILL

all served with a side dish and sauce of your choice

SALMON FILLET (LF) (GF) (WF)	22
SHRIMPS (LF) (GF) (WF)	42
with garlic sauce	
SEA BREAM FILLET (LF) (GF) (WF)	18
SEA BASS FILLET (LF) (GF) (WF)	19
LOBSTER (LF) (GF) (WF)	kg / 100
CATCH OF THE DAY	kg / 80

BUTCHER'S CORNER

all served with a side dish and sauce of your choice

BLACK ANGUS RIB-EYE STEAK 300g (LF) (GF) (WF)	46
BEEF FILLET 200g (LF) (GF) (WF)	38
TOMAHAWK STEAK 1kg (LF) (GF) (WF)	94
MARINATED CHICKEN FILLET (LF) (GF) (WF)	14
FRENCH CUT LAMB CHOPS 240g (LF) (GF) (WF)	30
PORK FILLET "SOUVLAKI"	17
with peppers and traditional flatbread (LF) (GF) (WF)	
CHICKEN "SOUVLAKI"	18
with peppers and traditional flatbread (LF) (GF) (WF)	

SIDES

BABY POTATOES (VG) (LF) (GF) (WF)	5
FRENCH FRIES (VG) (LF) (GF) (WF)	5
CELERY PURÉE (V) (GF) (WF)	5
WILD RICE (VG) (LF) (GF) (WF)	5
GRILLED VEGETABLES (VG) (LF) (GF) (WF)	5

SAUCES

OLIVE OIL, LEMON, MUSTARD & OREGANO (VG) (LF) (GF) (WF)
TARTAR SAUCE
with mayonnaise and vegetables
AIOLI
METAXA COGNAC / JACK DANIEL'S PEPPER SAUCE
SWEET RED WINE SAUCE WITH HONEY AND THYME
BEARNAISE

DESSERTS

CHOCOLATE MOUSSE	8.5
with panna cotta, ground chocolate, orange, dulcey chocolate namelaka with a caramel and whisky sauce	
FOUR SEASON TART	9
with fruit coulis, pastry cream and fresh fruit	
PARIS BREST	9
with peanut cream, salty peanut praline, fresh strawberry sauce and rose champagne sauce	
FRUIT PLATE (VG) (LF) (GF) (WF)	9
with fresh seasonal fruit	
ICE CREAM	scoop 2.5
cookies / Bueno / Nutella / black cherry / Madagascan vanilla / caramel / white chocolate and Tonka bean / vanilla 0% / raspberry sorbet	

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