

STAY

#### Sourdough Bread 8€ with extra virgin olive oil, fresh Myconian cheese and olives

#### Pita Bread 8€ with mini tirokafteri dip

# **Snacks**

Toast with cheese and either ham or smoked turkey and country fries	15 €
Ambassador Club Sandwich roasted chicken, bacon, egg mayo, graviera Naxou and country fries	28€
Vegetarian Sandwich basil pesto, grilled vegetables, haloumi cheese and green salad	22€
Cypriot Pita stuffed with grilled chicken, yoghurt and country fries	22€
Gyros pork or chicken, ladopita, iceberg, tomatoes, cucumber, tzatziki and country fries	28€
"Black Angus" Beef Burger graviera or cheddar cheese, crispy bacon, caramelised onions, truffle mayo and country fries	30€
Homemade Pizza Margherita	22€
Homemade Greek Pizza feta cheese, olives, peppers, onions, tomato sauce, oregano and extra virgin olive oil	25€
Truffle Pizza	34€

For the dishes with asterisk (\*) there is a supplement charge for guests on half-board basis. Extra virgin olive oil has been used for the preparation of each dish

garlic white sauce and fresh truffle









# **Appetizers**

Traditional Spreads Platter tzatziki,taramas,tirokafteri,fava with grilled pita bread, pickled green peppers and cherry tomatoes	30€
Grilled Octopus served with grilled pickled red pepper from Florina	28€
Tried Squid	22€
Grilled Shrimp Souvlaki with vegetables	30€
Fried Zucchini Balls with tzatziki	22€
© Greek Baked Feta Cheece in Greek phylo pastry with sesame and honey	18€
® Marinated fresh fish	28€

For the dishes with asterisk (\*) there is a supplement charge  $% \left( x\right) =\left( x\right) +\left( x$ for guests on half-board basis.

with summer sliced vegetables

Extra virgin olive oil has been used for the preparation of each dish









# Salads

Traditional Greek Salad	22€
with feta cheese, barley rusks,	
extra virgin olive oil and oregano	
	19 €
with wheat, cherry tomatoes, carrot,	
cucumber, avocado, green salad	
and oil lemon sauce	
Additional chicken 12 €	
Additional shrimp 16 €	
Additional tuna 16 €	

® Row Burrata 22€ with balsamic-marinated cherry tomatoes

18 € **©** Grape & Baby Greens spinach and arugula, grapes, apple, hazelnuts, tirovolia cheese from Mykonos and grapefruit-balsamic vinaigrette

#### Pasta

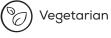
20€ Baked Gnocchi with fresh tomato sauce, garlic, basil and extra virgin olive oil Additional Burrata 10€ Seafood Pasta 34€ with scallops, shrimp, calamari and tomato confit 26€ Garganelli with slow-cooked chicken ragu Wild Mushroom Risotto 28€ with San Michali cheese from Syros island

Pasta dishes also available with gluten-free pasta Extra virgin olive oil has been used for the preparation of each dish









#### Main Courses

( Prime Beef Steak 55 €\* buttered baby potatoes and sweet green cow horn peppers

Grilled Lamb Chop 40 € with aromatic herbs, on a crispy pita bread, tzatziki and country fries

40 € Filleted Fish of the Day with baby vegetables and seasonal greens

Fresh Fish of the Day 140€ / kg\* with steamed or grilled vegetables, extra virgin olive oil and lemon

### Side Orders

Creamy Potato Puree 12€ Additional seasonal fresh truffle 22€ Roasted Baby Potatoes 12€ with garlic, butter and thyme Grilled or Steamed Seasonal Vegetables 14 € with extra virgin olive oil 12€ Country Fries with herbs and fleur de sel

> 5 €/dip Greek traditional dips available options: tzatziki taramas tirokafteri fava

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# Desserts

Greek Diples	18 €
sweet pastry rolls with walnuts	
and cinnamon ice cream	
Galaktoboureko	20€
custard pie with crunchy buttery Greek "p	hylo"
and vanilla ice cream	
Greek Cheesecake	18 €
with red berries and raspberry sorbe	et
Black Forest	20€
with vanilla ice cream	
Seasonal Fruits	18 €
Handmade Selection	6 €/ scoop
of Ice Creams	
	0.51
Handmade Selection	6 €/ scoop
of Sorbets	

Platter of Greek Cheeses

22€

Extra virgin olive oil has been used for the preparation of each dish











