
EFISIA

available from

12:00 - 16:30

20:00 - 22:30

In tribute to the guiding philosophy of our internationally trained Executive Chef, Elias Maslaris, we named our restaurant after the Greek word *physis* (φύσις)—a theological, philosophical, and scientific term that embodies the essence of nature.

As native of Thessaloniki, the Macedonian city celebrated for its vibrant culinary heritage and exceptional wines, Elias brings a deep passion for reinterpreting classic dishes through a regional lens. Guided by the rhythms of the seasons and a commitment to organic produce, he creates cuisine of remarkable finesse, working with the finest farm-to-table ingredients and the freshest catch of the day.

His distinctive touch elevates even the simplest dish into a refined gourmet experience.

Extending this philosophy beyond the kitchen, our deep island roots are reflected in the enduring relationships we cultivate with local farmers and fishermen—some spanning more than four decades. Our tomatoes, cucumbers, aubergines, zucchini, peppers, onions, garlic, lemons, and fragrant herbs such as sage, thyme, oregano, and rosemary are grown exclusively for our kitchens. Even our table salt is fleur de sel, delicately harvested from the shores of Delos, reflecting our unwavering commitment to provenance and purity. We also cherish more discreet, time-honoured sources—such as our signature fresh octopus, supplied by Panagiotis, a trusted friend of George Daktylides, who knows the waters around Rhenia intimately and fishes selectively for himself and our kitchens. Since retiring as CEO of the Collection in 2011, Daktylides himself continues to play an active role in preserving the authenticity and spirit that define our culinary philosophy.

Sourdough Bread 10€
with mini tzatziki dip, Kalamata olives and extra virgin olive oil

Appetizers

 **Traditional Spreads Platter** 34€

tzatziki, taramas, tirokafteri, fava
with grilled pita bread, pickled green peppers
and cherry tomatoes

Yellowfin Tuna Tataki 32€

with mango, avocado, chilli, sesame and teriyaki sauce

Pan-fried Scallops 35€

with heirloom cherry tomatoes Provençal and capers

 **Octopus** 30€

Santorini fava, orange, onion chips

 **Fried Zucchini Balls** 22€

with tzatziki

 **Feta Cheese Croquettes** 20€

in phyllo kataifi with pistachio and honey

Arancini Cacio e Pepe Beef Tartar 45€*

with fresh truffle, extra virgin olive oil, black garlic sauce and fresh herbs

 **Marinated fresh Fish** 32€

fish roe mousse, bottarga and lemon

Soups

Fish Soup 26€

an original recipe from the monasteries of Mount Athos

() supplement charge for half-board guests*

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



Vegan



Dairy free



Gluten free



Vegetarian

Salads

 **Greek Salad** 24€

with feta cheese, barley rusks, olive oil and oregano

 **Avocado Salad** 23€

with mango, baby spinach, filetted orange segments, citrus-ginger dressing

 **Buddha Bowl** 24€

with quinoa, cherry tomatoes, carrots, cucumbers
avocado, green salad and olive oil-lemon dressing

Caesar Salad 22€

with bacon, iceberg lettuce, parmesan, corn and crouton

Add: chicken 14€ | tuna 20€ | prawns 16€

Risotto & Pasta

Aegean Lobster Pasta 72€*

fresh tomato, garlic, chili, basil and coral sauce

Seafood 38€

pasta with scallops, prawns, octopus,
garlic and fresh tomato sauce

 **Homemade Ravioli** 32€

with Tirovolia Myconian cheese, Florina red pepper crème

 **Baked Gnocchi** 32€

with fresh tomato sauce, garlic and burrata

Scallop Risotto 38€

Carnaroli risotto with Saffron and lemon on scallop carpaccio

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Fish

Sea Bass Fillet with Citrus Crust 42€

with celery root purée, Bok Choy,
and lemon beurre blanc

Grouper Fillet fricassée 48€

with seasonal wild greens and egg-lemon sauce

Fresh Fish of the Day 150€* / kg

grilled vegetables and olive oil-lemon dressing

Meat

Chicken "Lemonato" 36€

grilled chicken breast, with mushrooms,
potato gnocchi, lemon and fresh herbs

Oxtail "Sofrito" 44€

slow-cooked in their gravy
with orzo pasta and Greek gruyère cheese

Myconian Lamb 44€

slow-cooked lamb knuckle with mashed potatoes,
tomato confit and a rosemary-black olive gravy

Fillet Mignon 70€*

with truffle agnolotti, fresh truffle and demi-glace sauce

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Side Orders

-   **Creamy potato purée** 12€
-   **Roasted baby potatoes with garlic, butter and thyme** 12€
-   **Grilled seasonal vegetables** 14€
with extra virgin olive oil
-  **Country fries** 12€
with herbs and fleur de sel
-   **Basmati rice** 10€
with olive oil, lemon zest and herbs
-  **Fresh summer truffle** 12€
- Greek traditional dips** per dip / 6€
tzatziki, tarama, tirokafteri orfava

Desserts

- Chocolate** 20€
with hazelnut praline, raspberry sorbet
- Peach Crumble** 20€
with vanilla ice cream
- Galaktoboureko** 20€
custard pie with crunchy buttery phyllo crust
and vanilla ice cream
- Pistachio Profiterole** 20€
with chocolate sauce
- Seasonal Fruits** 20€
- Handmade Selection of ice creams** per scoop / 7€
- Handmade Selection of sorbets** per scoop / 7€

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Vegan



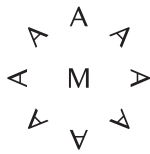
Dairy free



Gluten free



Vegetarian



MYCONIAN
AMBASSADOR



OFFICIAL PARTNERS 2026

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)

All taxes are included. Gratuity is not included