



MYCONIAN
AMBASSADOR



RELAIS & CHATEAUX.

EFISIA

EFISIA

In tribute to the guiding philosophy of our resident Executive Chef George Mouskeftaras, Efisia is named after the Greek word 'physis' (φύσις), the theological, philosophical and scientific term for 'nature'.

A native of Thessaloniki, a big city in Greece famous for its wines, George is an internationally trained chef who is passionate about infusing classics with regional flavours, and reveres the process of using seasonal organic produce to create world-class cuisine. Using only the finest farm-to-table ingredients and the fishermen's catch of the day, his distinctive touch transforms even the simplest meal into a sophisticated gourmet experience that fuses purity and seasonal flavours.

On the strength of our own Myconian roots, we also have time-honoured ties to local farmers and fishermen, some going back three decades. Tomatoes, cucumbers, aubergines, zucchini, peppers, onion, garlic, lemons, and aromatic herbs such as sage, thyme, oregano and rosemary, are grown exclusively for our restaurants. Even the salt we use is the finest 'fleur de sel' harvested around the island of Delos. We also have two 'underground' sources that provide us with secret supplies: the octopus in one of our signature dishes is delivered by Panagiotis, an old friend of Myconian Collection founder George Daktylides, who knows the waters around Rhenia like the back of his hand and only fishes for himself and our chef. And of course, since retiring as CEO of the Collection in 2011, Daktylides himself has taken to rearing our lamb and pork on family land.

DINNER

CHEF'S MENU

100€

Amuse bouche

“Akratos”

wine-infused barley bread with dried figs and olives

Roasted beetroot salad with Domokos cream cheese, caramelised hazelnuts and valerian

Beef tongue carpaccio

Grilled King Crab leg with beluga lentil

Weakfish “fricassé”

or

Corfu sofrito with stuffed vine leaves

Lemon and basil sorbet

Sifnos honey pie with cream cheese and mastiha ice cream

Mignardises

(The menu is based on the ancient Greek diet)

VEGETERIAN

75€

Amuse bouche

Corn velouté with sundried Santorini tomatoes and crostini

Chickpea salad, orange segments, black raisins and roasted pistachio

Warm aubergine millefeuille with tomato and talagani cheese from Messinia

Wild mushroom risotto with fresh thyme

or

Cooked seasonal vegetables

Lemon and basil sorbet

Sifnos honey pie

Mignardises

*Chefs menus only to be taken by the whole table
For the dishes with asterisk (*) there is a supplement charge for guests on half-board Basis.

Homemade bread with olives and fragrant olive oil 6€

APPETIZERS

🌿 Warm tart with vegetable ratatouille, pine nuts, feta cheese and tomatoes	17€
🌿 Greek salad with feta and fresh oregano	18 €
Green salad with scallops, shrimps, avocado and fish roe	24 €
Mediterranean salad with fresh tuna from Alonissos island	28€
Sea bass tartare with lime, basil and tomatoes	20€
Grilled octopus with smoked eggplant	22€
Red mullet ceviche with basil, coriander and citrus sauce	25€
Grilled Pork belly with truffle cream, mustard and estragon sauce	20€
Black Angus beef carpaccio with rocket leaves and basil pesto	22€

SOUPS

Fish soup	18€
Celery soup	18€

PASTA AND RISOTTO

Traditional mussel risotto	19€
🌿 Wild mushroom risotto with fresh truffles	22€
Homemade "Chilopites" pasta with Myconian louza	17€
Cretan macaroni "Skioufichta" with chicken and fresh tomatoes	19€
Homemade cuttlefish ravioli with sautéed shrimps	28€

🌿 Vegetarian

FISH

Sautéed sea bass with summer vegetables	26€
Poached cod with a fine tomato sauce	26€
Grilled Grouper with baby spinach and tomato confit	38€
Grilled Lobster with garden vegetables and Jerusalem artichoke mash	44€
* Catch of the day with steamed vegetables	95€/kg

MEAT

Slow cooked chicken with mushrooms, trahana and sundried tomatoes	28€
Oven-cooked pork shank	30€
* Lamb carré with Portobello mushrooms and potato mash	35€
Black Angus beef fillet with foie gras, served with smashed potato and carrot trilogy	45€

For the dishes with asterisk (*) there is a supplement charge for guests on half-board Basis.

DESSERTS

Lemon pie with hazelnut crumble	15€
Chocolate marquise praline with cocoa nibs	16€
⊗ Chocolate marquise with sorbet of your choice	16€
Baklavas with almond cream	18€
Baba au Rhum with vanilla whipped cream and red fruits coulis	18€
Warm peach crumble with vanilla ice cream	18€
Selection of Greek cheeses	18€
Selection of ice cream (vanilla, chocolate, pistachio, strawberry, banana, mocha, yoghurt, kaimaki, galaktoboureko, mastiha and tsourekí)	5 €/scoop
Selection of sorbets (lemon, mango, strawberry, forest fruits)	5 €/scoop

⊗ Gluten Free