



MYCONIAN
AMBASSADOR



EFISIA

E F I S I A

In tribute to the guiding philosophy of our Executive Chef, Elias Maslaris, Efsia 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, Elias 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 fisherman'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 '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 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.

DEGUSTATION MENU

140 €*

Amuse Bouche
freshly baked bread with accompaniments

  Marinated Fresh Fish Carpaccio and Tartare
with citrus, olives and Oscietra caviar

 Pan-fried Shrimp terrine
with sauteed spinach
and Malagouzia wine sauce

Sea Bass Fillet With Citrus Crust
celeriac root puree, summer vegetables
and "kakavia" sauce

   Sorbet

Veal cheeks "sofrito"
(slow cooked in their gravy)
with creamy potato puree

Or

Myconian Lamb
slow cooked with baby potatoes,
tomato confit and Greek yoghurt

Summer Fruits

Greek Yoghurt and Honey

Greek Cheese Platter + 15€

Mignardises

Dishes with an asterisk (*) will incur a supplement charge for guests on half-board basis
Extra virgin olive oil has been used for the preparation of each dish



Vegan



Dairy free



Gluten free



Vegetarian

DEGUSTATION VEGETARIAN MENU 110 €*

Amuse Bouche
freshly baked bread with accompaniments


Zucchini Balls
zucchini in textures, buttermilk, fresh herbs and dill oil

 Asparagus
with potatoes and fresh black truffle

Local Mykonian Pie
wrapped with onions, local cheese and dill

   Sorbet

Homemade Ravioli
with tirovolia Myconian cheese and
Florina red peppers creme

 Vegan Brownies
with avocado, banana and almond ice cream

Greek Cheese Platter + 15€

Mignardises

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Vegan



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Vegetarian

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


Appetizers

  Marinated Fresh Fish Carpaccio and Tartare 45 €*
with citrus, extra virgin oil and Oscietra caviar

Pan-fried Shrimp Terrine 30 €
with sauteed spinach and Malagouzia wine sauce


 Yellowfin Tuna Tataki 30 €
with mango, avocado, chilli and lime

 Foie Gras Sauteed 38 €*
with summer fruit and pistachio

 Beef Tartare "keftedakia" 40 €*
fresh herbs, extra virgin olive oil and potatoes

 Pan-fried Scallops 30 €
with zucchini, basil and tomato confiture

Soups

 Fish Soup 26 €
original recipe from the monasteries
of Mount Athos

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Salads

Greek Salad	22 €
with feta cheese, barley rusks, extra virgin olive oil and oregano	
Row or Fried Burrata	22 €
with balsamic-marinated basil and cherry tomatoes	
  Avocado Salad	22 €
with mango, baby spinach, orange fillet and citrus-ginger dressing	

Risotto and Pasta

Aegean Lobster Pasta	68 €* fresh tomato, garlic, chili, basil and coral sauce
Homemade Ravioli	28 € with Tirovolia Myconian cheese and Florina red pepper creme
 Safran Risotto	36 € with lemon on scallop carpaccio
Garganelli	26 € with slow-cooked chicken ragu

Pasta dishes also available with gluten free pasta

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Fish

Sea Bass Fillet with citrus crust celeriac root puree and "kakavia" sauce	42 €
Grouper Fillet bok choy, beurre noisette and lemongrass broth	46 €*
  Fresh Fish of the Day grilled or steamed vegetables and lemon-olive oil	140€/kgr*

Meat

Chicken Lemonato grilled chicken breast, with mushrooms, potato gnocchi, lemon and fresh herbs	36 €
Veal Cheeks "sofrito" (slow cooked in their gravy) with creamy potato puree	40 €
Myconian Lamb slow cooked with baby potatoes, tomato confit and Greek yoghurt	44 €*
Black Iberian Pork Cutlet battered baby potatoes and sweet green cow horn peppers	40 €
 Filet Mignon with parsley roots texture, pepper sauce and fresh truffle Additional Foie Gras (40gr) 14€	68€*

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Side Orders

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

Desserts

Crème Brûlée with caramelised white chocolate and apricot	18 €
 Vegan Brownies with avocado, banana and almond ice cream	20 €
Galaktoboureko Custard Pie with crunchy buttery Greek phylo and vanilla ice cream	20 €
Greek Diples sweet pastry rolls with walnuts and cinnamon ice cream	18 €
Seasonal Fruits	18 €
Handmade Selection of Ice Creams	6 €/ scoop
Handmade Selection of Sorbets	6 €/ scoop
Greek Cheese Platter	22 €

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RELAIS & CHATEAUX.

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

