



MYCONIAN  
AMBASSADOR



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EFISIA

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## EFISIA

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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

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

 Pan-fried Scallops  
with carrot, ginger,  
lime and orange blossom honey

 Monkfish  
with bok choy and beurre noisette

   Sorbet

Veal Cheeks slow-cooked in their gravy  
with orzo pasta, fresh tomato, thyme,  
"San Michali" cheese from Syros  
and fresh truffle

Or

Myconian Lamb  
Slow-cooked lamb, smoked eggplant and yoghurt

Pistachio  
Light white chocolate mousse with pistachio nibs

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



Recommended  
by our Nutritionist

# DEGUSTATION VEGETARIAN MENU 100 €\*

Amuse Bouche

Zucchini Balls

With buttermilk, fresh herbs, dill oil

 Asparagus

With potatoes and fresh black truffle

Saganaki

Pan fried Kefalograviera cheese with fresh lemon  
and tomato confiture

   Sorbet

Homemade Ravioli

with Tirovolia Myconian cheese,  
Florina red peppers creme  
and fresh truffle

Pistachio

Light white chocolate mousse with pistachio nibs

Mignardises

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

## Appetizers

-    Marinated fresh fish carpaccio and tartare 40€\*  
With citrus, olive oil and Oscietra caviar
- Pan-fried Shrimp Terrine 30 €  
with sautéed spinach and Malagouzia wine sauce
-  Yellowfin Tuna Tataki 28 €  
with mango, avocado, chilli and lime
-  Foie Gras 36 €\*  
with summer fruit and pistachio
-   Beef Tartare "bitorque à la russe" 40 €\*  
Poached egg, fresh herbs and extra virgin olive oil
-   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 20 €  
with feta cheese, barley rusks, olive oil and oregano
- Row  or Fried Burrata 22 €  
with balsamic-marinated basil and cherry tomatoes
-   Avocado Salad 18 €  
with mango, baby spinach, orange fillet, citrus-ginger dressing

## Risotto and Pasta

- Aegean Lobster Pasta 64 €\*  
fresh tomato, chilli, basil and bisque sauce
- Homemade Ravioli 38 €\*  
with Tirovolia Myconian cheese, shrimp,  
Florina red pepper coulis and fresh truffle
-  Saffron Risotto with Lemon 32 €  
On scallop carpaccio
- Garganelli 22 €  
with slow-cooked chicken ragù
-    Vegan Pasta 22 €  
With seasonal vegetables and fresh tomato

Pasta dishes also available with gluten free pasta

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## Fish

- ♥ Sea Bass Fillet with Lemon Crust 40 €  
celeriac root purée and "kakavia" sauce
- ♥ 🌿 Sole with Beurre Maitre d'Hotel 130€/kgr\*  
baby potatoes, zucchini, spinach and capers
- ♥ 🌿 Monkfish 40 €  
with shrimps, bok choy and beurre noisette
- ♥ 🌿 Butter-poached Lobster 64 €\*  
with carrots, orange and bisque Metaxa
- ♥ 🌿 🍷 Fresh Fish of the Day 130€/kgr\*  
Grilled or steamed vegetables and lemon-olive oil

## Meat

- Chicken Lemonato 32 €  
Grilled chicken breast, with mushrooms, potato gnocchi,  
lemon and fresh herbs
- Veal Cheeks slow-cooked in their gravy 36 €  
with orzo pasta, fresh tomato, chives  
"San Michali" cheese from Syros  
and fresh truffle
- ♥ Myconian Lamb 38 €\*  
slow-cooked with  
smoked eggplant and yoghurt
- 🌿 Black Iberian Pork Cutlet 34 €  
Buttered baby potatoes and Padron peppers
- ♥ Filet Mignon "sofrito" 64 €\*  
with parsley roots, vinegar and fresh truffle

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# Desserts

Crème brûlée 16 €  
with caramelised white chocolate and apricot

Chocolate Brownies 16 €  
with caramelised hazelnuts, milk chocolate  
crèmeux and framboise sorbet

 Pebble 16 €  
with yoghurt-honey mousse, mastic namelaka  
and grapefruit sorbet

Light Mascarpone Mousse 16 €  
with coffee gel, dark chocolate cremeux  
and vanilla ice cream

    Brownies Avocado 16 €  
With chocolate-avocado cremeux and red fruits

Greek Diples 16 €  
with walnuts and cinnamon ice cream

  Seasonal Fruits 16 €

Handmade selection of ice creams 5€/ scoop  
vegan ice creams available

   Handmade selection of sorbets 5€/ scoop

Platter of Greek cheese and cold cuts 22 €

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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