



ROOM SERVICE

APPETIZERS

POACHED EGG

sweet potato cream | Mykonian louza € 14

PEAR CARPACCIO

Amfilochia pecorino | prosciutto | rocket leaves | aged balsamic vinegar € 14

BRUSCHETTA

tomato | feta | basil € 13

WHOLE WHEAT BRUSCHETTA

salmon | avocado € 14

BURRATA

multicoloured cherry tomatoes | basil 15€

SALADS

GREEK SALAD € 13

CRISP GREEN SALAD

chicken | cherry tomatoes | parmesan | light mayonnaise dressing € 14

LETTUCE HEARTS

avocado | manouri cheese | mustard and honey dressing € 14

SALMON SALAD

iceberg lettuce | radicchio | avocado | cucumber | lime vinaigrette € 16

MAIN DISHES

BEEF BURGER (100% BLACK ANGUS)

cheese | tomato | lettuce | pickled cucumbers

| served with French fries € 21

PORK GYRO

tzatziki | mini pita breads | French fries € 18

SOUS VIDE CHICKEN FILLET

served with avocado sauce € 21

GRILLED RIB-EYE

Served with country-style potatoes € 32

SAUTEED SEA BASS

fennel salad | pocket | orange € 24

COUNTRY-STYLE PENNE

chicken | cherry tomatoes | basil | pesto

| finished with cream € 18

TRADITIONAL CRETAN "SKIOUFICHTA" PASTA

tomato sauce | aubergines | olives | feta | herbs € 18

LINGUINE

ragu of milk-fed veal in light tomato sauce € 18

TORTILLA

Chicken | graviera | lettuce | mayonnaise

| Served with fresh-cut French fries € 15

COLD SALMON CLUB SANDWICH

Whole wheat bread | sour cream | cucumber | lettuce € 19

COUNTRY-STYLE CLUB SANDWICH

Naxos graviera | smoked pork | bacon | lettuce | tomato

served with fresh-cut French fries € 17

PIZZA

Mozzarella | tomato sauce € 15

PIZZA

Tomato sauce | mozzarella | fresh mushrooms | prosciutto € 16

DESSERTS

MILK PIE

orange | pate brisee | orange cream | blueberries | citrus streusel € 15

TROPICAL FRUITS

milk chocolate mousse with a hint of hazelnut

| textures of mango | passion fruit | coconut € 15

ECLAIRS

raspberry cream | milk chocolate Chantilly cream | rose | Aegina pistachios € 15

FRESH SEASONAL FRUIT PLATTER € 15

SELECTION OF ICE CREAMS AND SORBET € 4.5/scoop