



MYCONIAN  
KORALI

 RELAIS & CHATEAUX.

BAOS

FINE DINING

Open from 8:00pm to 11:30pm.  
Last Order for the Tasting Menus at 10:00pm

## Pelagos Tasting Menu

- Amuse Bouche

- Scallops

citrus-marinated scallops | sea urchin | Messolonghi bottarga  
| nuts €26

- Red Mullet Savoro

red mullet | colocasia | parsley | grapes | beetroot | vinegar  
rosemary €26

- Octopus Stifado

octopus | yellow split pea puree | onions | tomato | capers | carrot  
€26

- Lobster

lobster | bulgur wheat | truffle | cauliflower sauce | lobster jus  
| mushrooms €48

- Fish of the Day “Plaki” Style

the catch of the day | tomato sauce | salted cod broth  
| courgettes | potatoes | carrots €48



- Pre-Dessert

- New Era Ekmek

mastiha-infused fluffy crème patisserie | sour cherry | pistachio |  
caramelised phyllo kataifi kaymak ice cream €19

- Mignardises

### **Pelagos Tasting Menu price: €105**

#### **Classic & Appellation Wine Pairing €55**

- Taittinger Champagne - France, Taittinger
- Arlekinon Chora Chardonnay - Thessaly, Greece,  
Arlekinon Chora Winery
- Asprouda of Serres - Macedonia, Greece, Domaine  
Nerantzi
- Deka Sauvignon Blanc/Semillion/Ugni Blanc -  
Macedonia, Greece, Oenogenesis Winery
- Grand Cru Muscat - Samos, Greece, Samos Wines



# Korali Tasting Menu

- Amuse Bouche

- Scallops

citrus-marinated scallops | sea urchin | Messolonghi bottarga  
| nuts €26

- Red Mullet Savoro

red mullet | colocasia | parsley | grapes | beetroot | vinegar  
rosemary €26

- Octopus Stifado

octopus | yellow split pea puree | onions | tomato | capers | carrot  
€26

- Fish of the Day “Plaki” Style

the catch of the day | tomato sauce | salted cod broth  
| courgettes | potatoes | carrots €48

- Lamb

loin of lamb | “briam” medley of vegetables | aubergine cream  
Naxos arseniko cheese €48



- Pre-Dessert
- Passion for Chocolate  
trio of chocolate textures | salted pecan brownie | passion fruit  
€19
- Mignardises

### **Korali Tasting Menu Price: € 105**

#### **Big & Bold Wine Pairing €55**

- Taittinger Champagne - France, Taittinger
- Arlekinon Chora Chardonnay - Thessaly, Greece,  
Arlekinon Chora Winery
- Asprouda of Serres - Macedonia, Greece, Domaine  
Nerantzi
- Avgoustiatis Mavrotragano - Tinos, Greece, T-Oinos  
Winery
- G Vradiano - Evia, Greece, Vriniotis Winery



# Baos Tasting Menu

- Amuse Bouche

- Scallops

citrus-marinated scallops | sea urchin | Messolonghi bottarga  
| nuts €26

- Red Mullet Savoro

red mullet | colocasia | parsley | grapes | beetroot | vinegar  
rosemary €26

- Octopus Stifado

octopus | yellow split pea puree | onions | tomato | capers | carrot  
€26

- Lobster

lobster | bulgur wheat | truffle | cauliflower sauce | lobster jus  
| mushrooms €48

- Fish of the Day “Plaki” Style

the catch of the day | tomato sauce | salted cod broth  
| courgettes | potatoes | carrots €48



- **Open Ravioli**

oxtail | lobster | beef veloute | wild mushrooms | pistachios  
€26

- **Beef**

braised short ribs | sweet potato puree | aubergine | béchamel  
| beef jus €48

- **Pre-Dessert**

- **Apricot & Almond**

soumada (orgeat) parfait | textures of apricot | olive oil | verbena  
€19

- **Mignardises**

**Baos Tasting Menu price: €135**



## Heart & Soil Wine Pairing €60

- **Taittinger Champagne** - France, Taittinger
- **Arlekinon Chora Chardonnay** - Thessaly, Greece,  
Arlekinon Chora Winery
- **Asprouda of Serres** - Macedonia, Greece, Domaine Nerantzi
- **Assyrtiko** - Evia, Greece, Vriniotis Winery
- **Negoska Xinomavro** - Goumenissa, Greece,  
Chatzivaritis Estate
- **Liatiko** - Crete, Greece Domaine Ekonomou







Hennessy



Dom Pérignon

ABSOLUT ELYX



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OFFICIAL PARTNERS 2021

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