



MYCONIAN
KORALI



RELAIS & CHATEAUX.



BAOS

FINE DINING

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Seamlessly bringing together traditional Greek cuisine and global fine dining trends, our seasonal menu is a celebration of exceptional ingredients, regional flavours and culinary innovation.

We work closely with the best local farmers, producers and suppliers to source the finest local and organic ingredients – the best of the day's catch, free-range meat, farm-fresh vegetables and local artisanal products – and transform these into dishes that look exquisite and taste even better.

Drawing inspiration from a lifelong passion for good food and purity of flavour, executive chef Panagiotis Tsoukatos combines traditional culinary practices and outstanding contemporary techniques in the signature fusion style that sets the tone for exquisite Relais & Châteaux dining at the award-winning Baos.

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

Baos Tasting Menu

Chef's Welcome

Shrimps

citrus-marinated shrimps | sea urchin | Messolonghi bottarga | fermented tomato water

Lobster

poached lobster | corn | kale mayo | lemon

Crayfish

bulgur wheat | truffle | cauliflower sauce | lardo | crustacean jus

Cod "Kakavia"

cod fillet confit | "Kakavia sauce" | saffron | zucchinis | potatoes | carrots

The Beef and the Lamb

braised short rib | lamb loin | potatoes "Yaxni" | eggplant | "Arseniko"
Naxos cheese

Pre-Dessert

The Red Pepper

pimentons "Florina" pepper | milk chocolate cremeux | hazelnut | brownies

Mignardises

Baos Tasting Menu price: €165

Baos Champagne Pairing 150€

Piper-Heidsieck Brut

Piper-Heidsieck Essentiel Blanc de Blancs

Piper-Heidsieck Rosé Sauvage

Piper-Heidsieck Vintage 2014

Piper-Heidsieck Riviera Demi Sec

Baos Wine Pairing 90€

Palpo, Chardonnay, Kir-Yianni Estate

Chablis Champs-Royaux, Chardonnay, William Fèvre

Samaropetra, Sauvignon Blanc, Kir-Yanni Estate

Assyrtiko/Athiri, Sigalas Domaine

Limniona New Age, Domaine Zafiraki

Muscat Grand Cru, Samos Winery



Premium Wine Pairing 140€

Chardonnay, Benjamin Leroux, Bourgogne

Chablis Champs-Royaux, Chardonnay, William Fèvre

Pouilly Fumé, Sauvignon Blanc, Domaine de Terres

Blanches Loire

G D', Cabernet Sauvignon/Merlot/Cabernet Franc,
Chateau Estournel Medoc

Gruner Veltliner Eiswein Weingut Nigl 2016 Kremstal



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STARTERS

Beetroots and Cod

beetroots | marinated cod | black garlic mayo | yoghurt | nuts €27

Shrimps

citrus-marinated shrimps | sea urchin

Messolonghi bottarga | fermented tomato water €33

Lobster

poached lobster | corn | kale mayo | lemon €39

Catch of the Day “Savoro” Style

marinated fish | grapes | aged vinegar | rosemary | beetroot €29

Crayfish

bulgur wheat | truffle | cauliflower sauce | lardo | crustacean jus €38

Moussaka

eggplant | potato | beef cheeks | béchamel €28

Cherry Tomato Salad

cherry tomatoes | capers | fresh onion | anthotyro €19



MAIN COURSES

Grouper

Grouper | greens | egg-lemon sauce | chickpeas | louisa | coriander €53

Cod “Kakavia”

cod fillet confit | “Kakavia sauce” | saffron | zucchinis | potatoes | carrots €53

Catch of the Day for Two

fish of the day | seasonal vegetables €110

Pork Belly

pork belly | potatoes | onion | tomato | yoghurt sauce €44

The Beef and the Lamb

braised short rib | lamb loin | potatoes “Yaxni” | eggplant | “Arseniko” Naxos cheese €62

Open Ravioli

oxtail | lobster | beef velouté | wild mushrooms | Aegina pistachios €34

Fresh Linguine Pasta

fresh linguine | beef ragout | light tomato sauce €31

Orzo

orzo | shrimps | lobster meat | medley of vegetables | tomato | herbs €38



DESSERTS

The Red Pepper

pimentons “Florina” pepper | milk chocolate cremeux | hazelnut brownies €21

The Stone

crunchy almond crust | Greek cheese cremeux | white “Adriatic” figs | ice cream €21





Hennessy



ABSOLUT ELYX



OFFICIAL PARTNERS 2023



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