



# EMELISSE

nature resort

## Snack Menu

12:00 - 19:00 | 19:00 - 23:00 (room service only)

### SALAD BOWLS

#### TABBOULEH QUINOA 14

A harmonious blend of three-coloured quinoa accompanied by sautéed nectarines, drizzled with balsamic cream and extra virgin olive oil. Enhanced with a medley of summer herbs, scallions, cucumber, sun-dried tomatoes, sumac, boiled egg, and feta cheese.

#### CRETAN BOOST 14

Indulge in the rustic charm of Cretan barley rusks, delicately moistened with extra virgin olive oil. Accompanied by a flavourful tomato tartar infused with oregano and thyme, alongside plump olives and low-calorie local Pretza cheese.

#### SUMMER BLISS 14

Immerse yourself in the vibrant flavours of summer with our refreshing salad. Featuring succulent grapefruit, tender shrimps, and smoky salmon, alongside the crispness of antidia, chicory lettuce, and spinach. Enhanced with creamy avocado, sweet summer peas, colourful bell peppers, and finished with a tangy yogurt lime dressing.

#### CAESAR SALAD 14

Enjoy the timeless appeal of our Caesar salad, featuring a blend of fresh mixed greens including lettuce hearts and iceberg. Topped with tender grilled chicken stripes, sweet corn, savoury smoked bacon, and homemade croutons. Finished with the classic Caesar's dressing.

### SNACKS SELECTION

#### CEPHALONIAN RIGANADA 14

Experience the essence of Cephalonia with our exquisite rendition of "riganada." Ripe grated tomato, blended with extra virgin olive oil and fresh oregano, served atop a grilled homemade bread canapé. Delicately finished with a decadent layer of feta cheese and olives.

#### GRILLED CHEESE TOAST 7

##### (Optional turkey addition available)

Savour the indulgence of melted cheese on toast, with the option to elevate your experience with succulent turkey.

#### CHEF'S GRILLED CHEESE 7

Delight in the sophistication of melted cheese paired with herbal butter and sun-dried tomato pesto.

#### TUNA MELT SLIDERS 13

Indulge in the luxurious combination of fluffy buns filled with a tantalizing tuna melt, sweet cucumber and onion relish, Dijon mustard mayo, tomato slices, and cheddar cheese.

#### EMELISSE CLUB SANDWICH 16

Immerse yourself in the rich flavours of smoked local pork ham, boiled turkey, cheddar cheese, bacon, creole mayo, romaine lettuce, and tomato slices, served with your choice of fresh fries or a side salad.

#### CHICKEN CLASSIC CLUB SANDWICH 16

Elevate your palate with the gourmet fusion of grilled chicken, cheddar cheese, bacon, mayo, romaine lettuce, and tomato slices, served alongside crispy french fries or a refreshing side salad.

## SWEET TEMPTATIONS

### VEGAN CLUB SANDWICH 15

Delight in a symphony of grilled vegetables and creamy hummus, served with a side of crisp fries or a refreshing side salad.

### FISH & CHIPS 13

Delight in the refined flavours of deep-fried fish encased in a golden panko crust, enhanced with sesame, served with a side of fresh fries and tartare sauce.

### BEEF SMASHED CHEESEBURGER 16

Experience culinary opulence with a juicy beef burger marinated in yogurt, pickled mayo, double cheddar cheese, bacon, romaine lettuce, onion slices, mustard, and hand-made ketchup, served with a side of crispy fries.

### CLASSIC FRENCH OMELETTE 13

Enjoy the sophistication of organic eggs, raclette cheese, asparagus, cherry tomatoes, and sea salt, served with perfectly toasted bread.

### EGGS WHITE OMELETTE 13

Indulge in a gourmet treat of organic egg whites, black sesame, and guacamole salad side, accompanied by whole wheat toasted bread.

### CHICKEN TORTILLA 14

Delight in the refined flavours of grilled chicken fillet, sweet potato mayo, and warm cabbage salad with green apple, served with finesse.

### VEGAN TORTILLA 13

Experience culinary artistry with grilled baby veggies and vegan baba ghanoush, presented with sophistication.

### TIRAMISU 10

Experience the intellectual delight of our Tiramisu, where espresso-infused ladyfingers and velvety mascarpone harmonize to create a sophisticated symphony of flavors.

### FRUIT MEDLEY 9

A delightful blend of seasonal fruits, bathed in their natural juices, accompanied by sesame brittle.

### YOGURT PARFAIT 9

Greek yogurt served with forest-fresh fruits, banana slices, chia seeds, fluffy oats, pecans, and drizzled with maple syrup.

### FRENCH DELIGHT 12

Savour the warmth of French toast adorned with bananas, spices, grated toasted hazelnuts, strawberries, and agave syrup, served with Greek yogurt.

### ICE CREAM 3/scoop

Indulge in our selection of ice-cream.

### HOMEMADE DESSERT OF THE DAY 10

Inquire about our chef's special homemade dessert of the day.

Executive Chef & F&B Manager Maria Georgala  
Pastry Chef Grigoris Eglezos

Kindly apprise us of any allergies or intolerances you may possess. | Customers are exempt from payment unless they are in possession of the requisite legal documentation (receipt or invoice). | Oversight of market regulations is under the purview of Mr. Kontos. | A receptacle for grievances is conveniently stationed within the premises. | Provision is made for both fresh and frozen meat and fish. | Sunflower oil is employed for frying purposes, while virgin olive oil adorns our salads. | Our culinary repertoire boasts exclusively Greek ingredients, predominantly sourced locally. Prices are denominated in Euros.

#### **GARLIC 14**

Indulge in the aromatic flavour of our garlic linguini, lightly tossed in garlic butter, parsley, and lemon zest.

#### **ORGANIC TOMATO 13**

Savour the simplicity of our organic tomato spaghetti, slow-cooked to perfection and bursting with flavour.

#### **CREAM OF HERBS WITH BASIL PESTO 14**

Experience the richness of our cream of herbs spaghetti, infused with the flavors of basil pesto.

### **CEPHALONIAN FISH**

#### **CEPHALONIAN SEA BREAM / SEA BASS 27**

#### **GRILLED FRESH FISH OF THE DAY (price/kg)**

From our fish display with the garnish of your choice.

### **LOCAL MEAT BBQ**

#### **GRILLED CHICKEN LEG FILLET MARINATED IN GREEK YOGURT 18**

Savour the succulent flavours of our grilled chicken leg fillet, served with fava mousse, onion chips, and grilled tomato with a sprinkle of natural salt.

#### **CEPHALONIAN LAMB CHOPS 21**

Indulge in the tender perfection of our Cephalonian lamb chops, marinated with spices and served with citrus vinaigrette and fried potatoes.

#### **GREEK LIMITED PRODUCTION PORK NECK STEAK 20**

Savor the grilled goodness of our Greek limited production pork neck stake, served with mixed cabbage sauerkraut hot salad, glazed honey, and fresh fries.

#### **RIB EYE TAGLIATA 30**

Delight in the succulent flavours of our rib eye tagliata, served on sautéed baby vegetables.

### **DESSERTS**

#### **TIRAMISU 10**

Experience the intellectual delight of our Tiramisu, where espresso-infused ladyfingers and velvety mascarpone harmonize to create a sophisticated symphony of flavors.

#### **HOMEMADE DESSERT OF THE DAY 10**

Ask us about the traditional dessert of the day

#### **FRUIT MEDLEY 9**

A delightful blend of seasonal fruits, bathed in their natural juices, accompanied by sesame brittle.

#### **ICE CREAM 3/scoop**

Indulge in our excellent quality ice cream

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*Lunch Menu*

Votsalo Restaurant  
13:00 - 16:00

### **Culinary Identity: Gastronomy's Essence**

In the realm of gastronomy, identity emerges as the cornerstone, heralding a journey steeped in the rich tapestry of Greek culture and culinary finesse. This odyssey unfolds as an invitation to traverse epochs, embarking upon a time-honored passage through the annals of Greek history and gastronomic heritage. Transport yourself to epochs past, commencing with the illustrious era of the Roman Empire, wherein the grand influences of Greece, Spain, Portugal, and France intermingled, laying the foundation for a culinary saga of unparalleled exploration. From there, our expedition unfurls to South America, where intrepid voyagers of yore converged, melding European, Indian, African, and Asian flavors into a symphony of transcontinental cuisine, proudly presented upon your plate today. Guided by an A to Z approach to flavor evolution, our culinary narrative resonates with the magic of uncovering shared threads across time. Embracing the ethos of seasonality, we meticulously curate raw materials from artisanal producers, ensuring a harmonious blend of age-old techniques and contemporary savoir-faire. Central to our philosophy is a commitment to minimal intervention, allowing the essence of each ingredient to gleam resplendently, thus affording the perfect showcase for its innate flavors. For us, gastronomy transcends mere sustenance; it embodies the pinnacle of civilization - a voyage marked by discovery, reverence, and unwavering pursuit of excellence. Join us on this epicurean sojourn, where every dish tells a story, every flavor a symphony and every meal a testament to the enduring legacy of Greek gastronomy.

Executive Chef & F&B Manager Maria Georgala  
Pastry Chef Grigoris Eglezos

## SALADS

### GREEK SALAD 13

Savour the essence of Greece with our Greek Salad. Delight in a harmonious blend of feta cheese from Cephalonia, ripe tomatoes, crisp cucumbers, tangy onions, vibrant tricolour peppers, briny olives, flavourful capers, fresh lemon thyme, oregano, and extra virgin olive oil.

### POLITIKI SALAD 13

Embark on a culinary adventure with our Politiki Salad. Experience the fusion of finely chopped white and red cabbage, carrots, tender celery, parsley, red pepper, apple, and jalapeno pepper, all tossed in an authentic apple vinegar vinaigrette infused with black garlic.

### GREEN FIG SALAD 14

Indulge in the Green Fig Salad, a delightful medley of baby rocket, spinach, and radicchio, paired with succulent figs and adorned with a light Greek blue cheese dressing and toasted almond flakes.

### GRILLED SEASONAL VEGETABLES 13

Treat yourself to a symphony of flavours with our Grilled Seasonal Vegetable Salad. Enjoy a colourful array of carrots, potatoes, tender zucchini, eggplants, asparagus, and broccoli, served with velvety hummus dip.

### BEETROOT ORANGE SALAD 13.5

Elevate your palate with our Beetroot Orange Salad, featuring fresh beetroot wedges dressed in a zesty orange dressing infused with cumin and extra virgin olive oil.

### SEASONAL GREENS 13

Savour the simplicity of blanched seasonal greens, enhanced with the richness of extra virgin olive oil and natural salt flakes.

## GREEK MEZE TO SHARE (COLD)

### CEPHALONIA FETA 8

Indulge in the rich flavours of Cephalonian feta, complemented by wild oregano from our garden and drizzled with extra virgin olive oil.

### TRADITIONAL GREEK TZATSIKI 9

Transport yourself to Greece with our traditional tzatziki, served with toasted sourdough bread.

### FISH ROE DIP "TARAMAS" 10

Savour the exquisite flavours of our handmade whitefish roe mousse, perfect for sharing.

### SMOKED EGGPLANT DIP "MELITZANOSALATA" 10

Experience culinary sophistication with our smoked eggplant dip, infused with apple wood smoke and walnut oil, served on a sweet red pepper nest with toasted sourdough bread.

### PASTOURMA BRUSCHETTA 9

Indulge in the classic flavours of bruschetta, featuring grilled bread topped with tomato tartare, seafood pastourma, and basil oil.

### SHRIMP BRUSCHETTA SWEET AND SALTY 13

Treat yourself to the perfect balance of flavours with our shrimp bruschetta, featuring grilled bread topped with creamy mayo-yogurt, shrimp salad, sweet cucumber relish, scallions, herbs, and avruga caviar.

## GREEK MEZE TO SHARE (HOT)

### PITA BREAD 6

Savour the warmth and aroma of freshly grilled pita bread, infused with fragrant oregano and extra virgin olive oil.

### FRESHLY FRIED POTATOES 7

Indulge in the crispy perfection of our freshly fried potatoes, seasoned to perfection.

### FAVA CREAM "MARRIED" 10

Experience a culinary delight with our fava cream, served with tomato and onion tartare, capers, parsley oil, and pepper-spiced chutney.

### SPICY BAKED FETA CHEESE – BOUGIOURDI 11

Savour the bold flavours of our "Bougiourdi," featuring fresh chopped tomatoes and green peppers, sizzling in extra virgin olive oil and topped with chili flakes and local feta cheese.

### FRIED CALAMARI 13.5

Indulge in the crispy goodness of our fried calamari rings, served with a blooming onion sauce dip and lemon wedges.

### FRIED VEGGIES IN CRUST 11

Savour the delightful crunch of our fried eggplants and zucchinis, encased in a golden batter and served with a yogurt-dill sauce flavoured with lime zest.

### HALOUMI GRILLED CHEESE 12

Experience culinary bliss with our grilled haloumi cheese, sprinkled with poppy seeds, sesame, and served with a spoonful of kumquat chutney.

### GRANDMA'S CEPHALONIAN POPLETES – KEFTEDES 13.5

Delight in the nostalgia of Grandma's kitchen with our traditional Cephalonian deep-fried meatballs, served with a savoury marinara sauce.

### COD CROQUETTES 14.5

Savour the delicate flavours of our cod croquettes, served with an almond & garlic dip.

### GRILLED OCTOPUS 15.5

Transport yourself to the shores of Greece with our grilled octopus, served with white fish roe mousse and beetroot oil infused with grapefruit zest and tarragon.

### FRIED ANCHOVY 15

Indulge in the simplicity of our fried anchovies, encased in a semolina crust, and served with lemon wedges.

### MARINIÈRE MUSSELS 16.5

Savour the rich flavours of our marinière mussels, steamed in a creamy wine sauce with garlic, lemon juice and zest, and herbs.

### MEDITERRANEAN MUSSELS 16

Transport your taste buds to the Mediterranean with our mussels, cooked in a flavourful seafood broth with fresh tomato, peppers, smoked paprika, garlic, and aromatic herbs.

## TRADITIONAL GREEK PASTA DELIGHT

### LOBSTER PASTA 57 (300gr) / 110 (600gr)

Indulge in luxury with our lobster pasta, cooked in lobster umami juices, handmade tomato sauce, and lobster butter.

### SIGNATURE ORZO WITH SHRIMPS 19.5

Delight in our signature orzo dish, featuring shrimps flambéed with Greek botanical spirit and composed with wild parsley pesto, sun-dried tomato pesto, in shellfish broth.

### CHICKEN PASTICADA 17

Savour the flavours of Greece with our chicken pasticada, featuring bucatini, glazed tomato sauce, and Corfu manouri.



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*Wine List*

## Exploring Greek Vineyard: A Gastronomic Journey

### WHITE LOCAL & ANCIENT VARIETIES

**“ROBOLA” SAN GERASIMO OREALIOS ESTATE, CEPHALONIA PDO 33 / GLASS 8**

From the renowned cooperative Orealios Gea, this Robola showcases high acidity, citrus fruits, and delicate floral and mineral notes. Ideal with fish carpaccio, salads, and white cheeses.

**“ROBOLA” TRUTH BIO OREALIOS ESTATE, CEPHALONIA PDO 36 / GLASS 9**

Organic cultivation yields a light lemon-green color with flavors of musk lemon, grapefruit, and chamomile. Perfectly pairs with seafood, white meats, and vegetables.

**VATISTAS ESTATE, MONEMVASIA “PETROULIANOS” 36 / GLASS 9**

This rare variety presents fine aromas of pear, peach, and citrus, ideal for salads and light chicken or seafood dishes.

**ZAXARIAS ESTATE, PELOPONNESE “SKLAVA” PDO 34 / GLASS 9**

A rare Peloponnesian variety, offering a cool, light wine suitable for everyday or festive occasions. Pair with a variety of dishes from game to vegetable salads.

**GOLD PETRAKOPOULOS, SLOPES OF AINOS, CEPHALONIA “ZAKYNTHINO” PGI 57**

A soft golden wine with aromas of kumquat, lime zest, and pear, accompanied by honeysuckle and wet stone notes. Pair with grilled fish and pasta in rich white sauces.

**“ROBOLA” GENTILINI, CEPHALONIA PDO 58**

Fresh lemony aromas and a lively acidity define this flagship Robola wine. Enjoy with fried seafood and grilled fish.

**ANTONOPOYLOS ESTATE, ACHAIA, “PAVLOS” 49**

Shiny ash color with elegant citrus and tropical fruit aromas. Medium-bodied with refreshing acidity, pairs well with pasta, appetizers, and grilled vegetables.

**SKLAVOS ESTATE, CEPHALONIA, “TSAOUSI” 58**

From an autocratic biodynamic vineyard, this wine offers dense fruit and tremendous power, perfect for versatile pairing options.

### NOMINATED WINES ALL OVER GREECE

#### WHITE

**GIRLEMIS ESTATE, LA TERRE PRES DU SOLEIL, DOMOKOS “MALAGOUZIA” 35 / GLASS 8**

Limited Edition Malagouzia with complex aromas of peach, citrus, and tropical fruits, accompanied by lively acidity and a creamy texture. Perfect with fish and lemon chicken.

**ATHANASIOU ESTATE, NEMEA “ASSYRTIKO” 39 / GLASS 9**

Intense fruit with sharp acidity and mineral notes, pairs wonderfully with light sauces, fish, and seafood.

**DOULOFAKIS FEMINA, CRETE “MALVAZIA DI CANDIA AROMATICA” 33 / GLASS 8**

Produced exclusively from Malvasia di Candia Aromatica, this wine offers jasmine and fresh oregano aromas, perfect for Asian cuisine and seafood.

**AVANTIS ESTATE, LENGA SEMI-DRY “GEWURZTRAMINER”. 39 / GLASS 9**

From Evia, this fragrant Gewurztraminer delights with fruity and floral characteristics, paired best with exotic dishes or enjoyed as an aperitif.

**MIGAS ESTATE, TIRNAVOS “CHARDONNAY” 32 / GLASS 8**

With aromas of honey, vanilla, and ripe citrus, this wine offers a full, rich flavor and pairs well with rich fish dishes and grilled chicken.

**KARIPIDIS, THESSALY “SAUVIGNON BLANC” 2023 42**

Balancing between tradition and innovation, this elegant white wine bursts with citrus fruits, peach, and white flowers, ideal for exotic dishes and seafood.

**SAMARTZIS TWO RIVERS, THIVA “WHITE CONTOURA” PGI 33**

Elegant aromas of lemon, melon, and peach characterize this white wine, balanced with crisp acidity and a long aftertaste. Ideal with sea bass and risotto.

**TATAKIS WINERY, MEGATHIRI “ATHIRI” 39**

Bright with aromas of peach and wildflowers, this white wine offers a refreshing finish, perfect with pork, fish, and seafood.

**DOMAINE GEROVASSILIOU, EPANOMI “VIOGNIER” 59**

Light golden and highly aromatic, this wine boasts intense pear and pineapple flavors, complemented by a crispy acidity. Best paired with barbecued fish and shellfish.

**ORANGE****SARRIS ESTATE, CEPHALONIA REGION V FOR “VOSTILIDI” PDO 43**

Intense aromas of ripe citrus fruits, honey, and minerality characterize this golden-hued wine, perfect with charcuterie and pasta.

**GOFAS ESTATE, NEMEA “KIDONITSA” PDO 58**

Medium orange with copper highlights, offering aromas of quince, dried apricot, and honey, with a moderate body and accentuated acidity. Ideal with charcuterie and barbecue.

**ROSE****IDYLLE LA TOUR MELAS, FTHIOTIDA “AGIORGITIKO, SYRAH, GRENACHE” 45 / Glass 10**

Juicy aromas of rose, orange peel, and red fruits define this rosé, perfect for pairing with pasta and seafood.

**PETITE FLEUR, PARPAROUSSIS ACHAIA “SIDERITIS” PGI 32 / Glass 8**

Clean and pale with elegant aromas of red fruits and flowers, this rosé pairs well with sweet and sour sauces and fish soup.

**LA NONNA FTERI VINUM WINERY, ARKADIA “MOSHOFILERO” 32 / Glass 8**

With its mild character and salmon color, this rosé pairs perfectly with cheeses, seafood, and meats.

**SEMI-SWEET TATAKIS WINERY ROSALIA . 33 / Glass 8**

Deep pink with strawberry, cherry, and blackberry aromas, offering a satisfying palate and perfect for pairing with white cheese and meat in sweet and sour sauces.

**APLA OENOPS, DRAMA, “XINOMAVRO, MAVROUDI, LIMNIONA” 39**

Flooded with fresh red and black fruits, sweet spices, and herbs, this rosé pairs well with pork chops and spaghetti.

**ALPHA ESTATE, AMYNTAIO ROSE, “XINOMAVRO” PDO 45**

With elegant floral aromas and refreshing acidity, this rosé pairs beautifully with fried meatballs and summer salads.

**GRAMPSAS ESTATE SUN ROSE, ZAKINTHOS “AYGOUSTIATIS” PDO 45**

Clean and soft, with subtle red fruit aromas, this rosé is perfect for pairing with seafood pasta and smoked salmon.

**RED****ECLIPSE GENTILLINI ESTATE, KEFALONIA “MAVRODAFNI” 60 / GLASS 14**

Local Kefalonian Mavrodafni variety with layered red fruit aromas, hints of licorice, and wild mint. Complex, rich palate with soft tannins. Ideal with grilled red meats, game, and strong cheeses.

**KTIMA AVANTIS ESTATE 2020 EVIA “SYRAH” 37 / GLASS 8**

Rich and robust Syrah with spicy, peppery, and fruity aromas, ripe tannins, and a long aftertaste. Perfect with spicy meats, grilled dishes, game, and charcuterie.

**MIDEN AGAN PAPANTONI, ARGOLIDA “AGIORGITIKO” 32 / GLASS 8**

Velvety, round taste with fruity aromas and a lingering aftertaste. Perfect with yellow cheeses, pasta, red meats, and stews.

**LANDIDIS ESTATEAENAON, NEMEA “MERLOT” 39 / GLASS 9**

Deep red with velvety taste, ripe red fruits, subtle vanilla, and chocolate notes. Pair with red meats, stuffed turkey, and mature cheeses.

**SYNASTRY OAK ZAHARIA ESTATE, NEMEA “SYRAH” 33**

Soft, fruity Syrah with red and black fruit aromas, herbs, and a hint of vanilla. Affordable tannins, ideal with pasta, pork, lamb, octopus, and charcuterie.

**APLA OENOPS XINOMAVRO, DRAMA “LIMNIONA” 35**

Aromas of dense red fruits, floral elements, and sweet spices. Elegant taste with worked tannins, lively acidity, and a long aftertaste. Great with braised meats, pasta, and cured meats.

**TATAKIS WINERY KOKKINI PORTA, RHODES “MERLOT, MANDILARIA” 45**

Charming red blend with ruby color, mature berries, vanilla aroma, and a seductive finish. Pair with Greek cuisine, red sauces, game, and soft cheeses.

**MV ANATOLIKOS VINEYARDS, THRACE “MAVROUDI, MERLOT, CABERNET SAUVIGNON” 53**

Juicy with balanced acidity, structured tannins, and flavors of plum, cherry, cocoa, and herbal tea. Ideal with red meats and mature cheeses.

**ALPHA ESTATE AMINTAIO “PINOT NOIR” 68**

Intensely aromatic with wild cherries, mild spices, and raspberries. Balanced with fresh acidity and mineral character. Perfect with white meats, fine sauces, and pork tenderloin.

**DEUX DIEUX, AIVALIS, NEMEA “AGIORGITIKO, SYRAH” 69**

Deep grenache color with cherry, raspberry, and sweet spice aromas. Ideal with grilled meats, burgers, and mature cheeses.

**MAVRO, PETRAKOPOULOS, SLOPES OF AINOS “MAVRODAFNI” PGI 69**

Dense black cherry, cassis, and sour cherry aromas with notes of black tea, cinnamon, and chocolate. Perfect with veal, pork, burgers, and wild boar.

**AVANTIS ESTATE, COLLECTION 2018, EVIA “SYRAH” 122**

Complex aromas of pepper, dark chocolate, and black fruits with rich mouthfeel and noticeable tannins. Pair with spicy meats, grilled dishes, and charcuterie.

# Embarking on a Vinicultural Odyssey An International Gastronomic Expedition

## INTERNATIONAL WHITE

### LES CRUS RESERVE BLANC COTES DU RHONE, FRANCE "GRENACHE BLANC, MARSANNE, ROUS-SANNE, VIOGNIER" 29 / GLASS 7

Attractive aromas of fruit, white flowers, and sweet spices with a balanced acidity. Pair with fresh salads, seafood, grilled fish, chicken, and cheeses.

### SANTA MARGHERITA, NORTHERN ITALY "PINOT GRIGIO" 43 / GLASS 10

A globally acclaimed variety blending green apple, pear, white flowers, and ripe fruits with a creamy texture. Ideal with white meats, seafood, and grilled cheeses.

### VILLA MARIA, NEW ZEALAND MARLBOROUGH "SAUVIGNON BLANC ORGANIC" 49

Fresh and delicate with explosive citrus aromas. Perfect with white meat, grilled fish, and lobster.

### POUILLY FUMÉ "HARMONIE" FRANCE, SAUVIGNON BLANC 68

Brilliant white with flint taste and mineral aroma. Ideal with white meats, poultry, fish, shellfish, and cheese.

### ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA "CHARDONNAY" 69

Magnificent with rich aromas from prolonged maturation on the vine. Perfect with oysters, risotto, and grilled fish.

### CHABLIS WILLIAM FEVRE, FRANCE "CHARDONNAY" 79

Brilliant colour with notes of honeysuckle and white peach. Pair with shellfish, seafood, and charcuterie.

### GAJA VISTAMARE 2021, TUSCANY ITALY "FIANO, VERMENTINO, VIOGNIER" 140

Intense with candied citrus fruits and summer fruit sensations. Ideal with pasta, vegetables, lean fish, and cured meat.

## INTERNATIONAL ROSE

### M DE MINUTY, FRANCE PROVENCE "GRENACHE, CINSULT, SYRAH" 58 / GLASS 14

Refreshing, fruity dry rosé with orange, red fruit, and peach flavors. Pair with cold cuts, vegetables, shellfish, and cheeses.

### WHISPERING ANGEL CHATEAU D' ESCLANS CINSULT, GREINACHE, MOURVÈDRE, ROLLE, SYRAH 62

Fresh and lively with aromas of strawberries and wildflowers. Perfect with pork, poultry, shellfish, and vegetarian dishes.

## INTERNATIONAL RED

### VALMOISSINE LOUIS LATOUR, FRANCE "PINOT NOIR" 56 / GLASS 12

Elegant wine with remarkable finesse, notes of black cherry, and nutmeg. Ideal with red meats and cheeses.

### VILLA ANTINORI CLASSICO CHIANTI "MERLOT, SANGIOVESE, SYRAH" DOCG 66

Ruby red with aromas of red fruits, floral notes, and spicy hints. Pair with pasta, pizza, lamb, beef, and aged cheeses.

### VILLA MARIA ESTATE, MARLBOROUGH NEW ZEALAND "PINOT NOIR" 68

Delicate aromas of dried herbs, blackberries, and black currants. Perfect with game, duck, and red meats.

### RULLY LOUIS LATOUR COTE DO'OR, BOURGOGNE "PINOT NOIR" 71

Dark ruby color with aromas of coconut and undergrowth. Silky tannins with spicy notes. Pair with grilled meat, charcuterie, and mature cheeses.

### PROMIS GAJA "SYRAH, MERLOT, SANGIOVESE" 108

Balanced and elegant with dark cherry, berry, plum, and smooth palate. Ideal with grilled steaks, roast chicken, and pork chops.

## CHAMPAGNES

### MOET CHANDON BRUT 120

Elegant and multi-layered, perfect with seafood, cheese, fruit, sushi, or as an aperitif.

### MOET CHANDON ROSE 180

Pink and juicy with the persistent intensity of red fruits.

### BILLECART SALMON BRUT RESERVE 150

Light and subtle with intense balance and harmony. Perfect throughout a meal or as an aperitif.

### BILLECART SALMON ROSE 250

Discreet fruit aromas with noble foam, ideal for lovers of fine flavors. Perfect as an aperitif or with cheese, fruit, sushi, or raw seafood.

### LOUIS ROEDERER BRUT 165

Freshness and finesse make it ideal as an aperitif or with fine cuisine. Pair with langoustines, shellfish, honey, brioche, liver, or white fruit.

### DOM PERIGNON 550

Classy Champagne with ripe aromas, full flavor profile, and fine foam. Perfect with aged yellow cheeses, as an aperitif, and with fruit or white truffle risotto.

## SPARKLING WINES

### VALDO NUMERO 10 METODO CLASSICO PROSECCO 45 / GLASS 10

Persistent perlage and creamy foam with intensely fruity and fresh flavors. Ideal as an aperitif or with fish and white meat dishes.

### VALDO FLORAL SPUMANTE ROSE 39 / GLASS 9

Fruity and pleasantly flowery with warm and exuberant flavors. Perfect as an aperitif or with fish, shellfish, or delicate meat dishes. Originally paired with pizza.

### MOSCATO D'ASTI LA SPINETTA 58 / GLASS 12

Fresh bouquet with generous fruit notes and engaging personality. Ideal as an aperitif or with desserts.

### DOULOFAKIS WHITE, SPARKLING WINE, CRETE "VIDIANO" 58 / GLASS 11

Multi-faceted Cretan variety with ripe fruity elements and biscuit background. Perfect with shellfish, salmon, mushrooms, sushi, chicken, and mature cheeses.

## DESSERT

### **MELISOUGOS LAZARIDIS ESTATE, DRAMA “MERLOT” 49 / GLASS 10**

Intense black cherry aroma with supple tannins and chocolate finish. Pair with light meats, pasta, burgers, and rich sauces.

### **VINSANTO, KARAMOLEGOS ESTATE, SANTORINI “ASSYRTIKO, AIDANI” 75**

Full-bodied with refreshing acidity, balanced sweetness, and complex flavors. Perfect with intense desserts like dark chocolate or brownies.

## DISTILLATES

### **LOCAL TSIPOURO “AIKATERINI” GLASS 7**

Traditional spirit with amber color and rich aromas of dried fruits and sweet spices. Enjoy neat or with ice, accompanied by dry fruits and nuts.

### **OPURIST PREMIUM GREEK TSIPOURO 78 / GLASS 13**

Fine spirit with traditional elements and international standards. Versatile pairing option.

### **DARK CAVE, TSILILIS, THESSALY 95 / GLASS 13**

Amber color with aromas of dried fruits and sweet spices. Enjoy neat or with ice, paired with dry fruits and nuts.

### **TSIKOUDIA, ARODAMA CRETE 35 / GLASS 6**

Crystal clear with special aroma and rich taste, perfect with meat dishes, seafood, and charcuterie.

F&B Manager Maria Georgala

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EMELISSE

nature resort

*Cocktails*

## SIGNATURE CREATIONS 13

### TROPICAL COFFEE

Aged rum, creme de cacao, banana liqueur, espresso, coconut milk, bitters.

### SHIBUYA

Gin, yuzu juice, orange blossom, lime, soda.

### GREEK MARTINI

Greek gin, ouzo, dry vermouth, olive.

### MEDUSA

Vodka, masticha, cucumber, ginger, lime.

### GIA'S MAI TAI

White rum, aged rum, amaretto, pineapple juice, grapefruit, lime.

### CUBANA SICILIANA

Amaretto, spiced rum, ginger, lime.

### CLUB TROPICANA

Tequila, batida de coco, blue curacao, pineapple juice, orange juice, lemon juice.

### PALOMA

Tequila, grapefruit, orange, lime, pink soda.

## CLASSIC SELECTION 12

### MOJITO

White rum, black rum, brown sugar, lime, peppermint, soda.

### BLOODY MARY

Vodka, tomato, tabasco, celery, salt, pepper.

### MARGARITA

Tequila, triple sec, lime. (Flavour customization available, frozen option optional)

### COSMOPOLITAN

Vodka, triple sec, raspberry, lime.

### PINA COLADA

Rum, Malibu, batida de coco, pineapple, lime.

### DAIQUIRI

Rum, brown sugar, lime.  
(Flavour customization available, frozen option optional)

### PERFECT DRY MARTINI

Gin, Noily Pratt vermouth, lemon bitters, olive.

### NEGRONI

Gin, Campari, vermouth rosso, rosemary.

### OLD FASHIONED

Bourbon whisky, brown sugar, angostura.

### HEMINGWAY DAIQUIRI

Rum, cherry liqueur, grapefruit, lime.

## SPECIALTY COCKTAILS 12

### APPLETINI

Vodka, apple liqueur, apple lime cordial, lime.

### PORNSTAR MARTINI

Vanilla vodka, passion fruit, prosecco.

## FIZZY APERITIFS 12

### APEROL SPRITZ

Aperol, prosecco, soda/grapefruit soda.

### MOSCOW MULE

Vodka, lime, ginger syrup, ginger soda.

### BELLINI

Prosecco, peach puree.

### THE MED

Mastiha liqueur, basil, soda.

### HUGO

Elderflower liqueur, prosecco, peppermint leaves, soda.

### KIR ROYALE

Creme de cassis, prosecco.

### ULYSSES

Gin, masticha liqueur, blue curacao, lemon juice, masticha soda.

## DIGESTIVES 12

### ALEXANDER

Brandy, creme de cacao, fresh cream, nutmeg.

### BEE'S KISS

Black and white rum, honey, bergamot bitter, cream.

### ESPRESSO MARTINI

Vodka, Kahlua liqueur, espresso, Baileys.

### IRISH COFFEE

Irish whiskey, filter coffee, fresh cream.

## NON-ALCOHOLIC 10

### HOMEMADE LEMONADE

fresh lemon, sugar, peppermint, soda.

### GEMMA

cranberry juice, lime, ginger, masticha soda.

### BLOODY

strawberry juice, forest fruits, grenadine, lime, grapefruit soda.



# EMELISSE

nature resort

## Beverages

### RAW JUICES & SMOOTHIES

#### RAW JUICES

**FRESH SUNRISE ORANGE 7**

Freshly Squeezed Orange Juice.

**FRUITY FUSION 8**

Pear, grapes, melon.

**GREEN GARDEN BLISS 9**

Spinach, green apple, cucumber, celery

**CITRUS BURST BLEND 8**

Grapefruit, Lemon, Orange.

**VEGGIE VITALITY BOOST 8**

Tomatoes, Carrot, Celery, Lemon.

**ZESTY ORANGE ZING 8**

Orange, Carrot, Ginger.

#### SMOOTHIES 9

**MILKSHAKE MEDLEY**

Vanilla, Chocolate, Strawberry, Banana, Cookies.

**FUNKY MONKEY SYMPHONY**

Almond Milk, Yogurt, Cacao Nibs, Banana, Peanut Butter.

**OAT SMOOTHIE**

Strawberries, Banana, Honey, Oat Milk, Walnuts.

**GO GREEN ELIXIR**

Cucumbers, Green Apple, Peppermint, Yogurt & Spirulina.

**BERRIES ALIVE HARMONY**

Soya Milk, Yogurt, Goji Berry, Blueberries, Raspberry.

### COFFEE

GREEK COFFEE (SINGLE OR DOUBLE) 3 / 4

NESCAFÉ DECAF COFFEE  
(HOT OR ICED FRAPPE) 3

FILTER COFFEE (SINGLE OR DOUBLE) 3 / 4

ESPRESSO (SINGLE/DOUBLE) 3 / 5

FREDDO ESPRESSO 5

FREDDO ESPRESSO (EXTRA DOSE) 7

CAPPUCCINO 4 / 5

LATTE (SINGLE OR DOUBLE) 4 / 5

FREDDO CAPPUCCINO 5

CHOCOLATE DELIGHTS: HOT OR ICED 5

### TEA

**TEAPOT 4**

Variety of Flavours.

**RED SQUARE TEAPOT 6**

A blend of hibiscus, apple, and cranberry creates a harmonious mix of flavors. The tartness from the hibiscus and cranberry is balanced perfectly with the natural sweetness of apple, resulting in a delightful taste experience with a refreshing finish.

**ALA TURCA TEAPOT 6**

Experience a symphony of captivating aromas and rich flavours, carefully crafted in our secret recipe. Each sip unveils a delightful harmony of tastes that tantalize the senses and leave a lasting impression.

## SOFT DRINKS

### CLASSIC REFRESHMENTS 3.5

Coca Cola, Coca Cola Light, Coca Cola Zero, Sprite, Tonic, Soda, Lemonade, Orangeade.

### PREMIUM REFRESHMENTS 5

Pink Grapefruit Soda, Aegean Tonic, Ginger Beer, etc.

### BOTTLED JUICES 5

Orange, Peach, Mango, Pineapple, Tomato, etc.

### ICE TEAM (PEACH/LEMON) 4

### PREMIUM MINERAL WATER 2 / 3.5

### SPARKLING WATER 3.5 / 5.5

## BEERS

### SIGNATURE CEPHALONIAN ALE (FRESH LOCAL BEER) 6.5

### MAMOS DRAFT PILSNER, PATRAS, GREECE 5 / 7

### ALFA DRAFT LAGER, GREECE (0.33L / 0.5L) 5 / 7

### VOREIA IPA (INDIAN PALE ALE) SERRES, GREECE 8

Strength, aromas, flavor. A beer with bold additions of American hops and three types of malt, resulting in intense citrus and pine aromas, amber color, and a long-lasting flavor. Simply impressive.

### SEPTEM LAVA IPA (INDIAN PALE ALE) IMPERIAL RED, EVIA, GREECE 10

Fresh, unpasteurized, unfiltered beer made with whole flowers of Mosaic, Citra & Simcoe hops, giving it its characteristic bitter taste. Golden-yellow color, with a rich foam, floral and fruity character, reminiscent of intense citrus and tropical fruits.

### CORONA 7

### AMSTEL FREE (NON-ALCOHOLIC) 5

## AUTHENTIC GREEK SPIRITS

### OUZO (GLASS / SMALL BOTTLE) 6 / 13

### GREEK TSIPOURO (GLASS / SMALL BOTTLE) 6 / 13

### MASTICHA (GLASS) 8

### TENTURA (GLASS) 6

### N.O.S. (NO ORDINARY SPIRITS)

### GREEK GIN 10

## SPIRITS

### COGNAC & BRANDY

Remy Martin V.S.O.P. 19,  
Martel V.S.O.P. 17, Courvoisier 14,  
Metaxa 5\* 9, Metaxa 7\* 10, Metaxa 12\* 13

### RUM

Bacardi Superior 10, Kraken 13,  
Angostura Anejo 5 11, Appleton Estate 14,  
Sailor Jerry 10, Zacapa 23 25,  
Havana 3 years 11, Captain's Morgan 10

### TEQUILA

Ocho Blanco 10, Don Julio Blanco 16,  
Don Julio Reposado 18,  
Jose Cuervo Special 11,  
Jose Cuervo Silver 10, Silver Patron 14

### WHISKY

Famous Grouse 9, Chivas 13, Dimple 13,  
Jameson 10, Dewars 10, Cutty Sark 10,  
Haig 10, Johnnie Walker Red 10,  
Johnnie Walker Black 13

### LIQUEURS

Amaretto 10, Baileys 10, Jagermeister 10,  
Sambuca 9, Martini Bianco 9,  
Martini Rossato, Tia Maria 9, Drambuie 10

### GIN

Tanqueray 10, Tanqueray Ten 13,  
Gin Mare 18, Beefeater 10, Hendrick's 14,  
G Vine 16, Monkey 47 18, Gordon's 10

### VODKA

Stolchnaya 10, Belvedere 15, Ciroc 15,  
Absolut 10, Stolli Elit 17, Grey Goose 15

### MALT & BOURBON

Glenfiddich Twelve 15,  
Johnnie Walker Green 20,  
Lagavulin Sixteen 20, Oban 20,  
Jack Daniels 10, Bulleit 14, Jim Beam 10

## FISH

### ROBOLA SEA BASS FILLET 26

Indulge in crispy skin sea bass served with sautéed baby vegetables sous vide and Robola wine Blanc sauce.

### SEA BREAM FAVA MOUSSELINE 26

Savour sautéed free-range sea bream with organic baby zucchini, fava mousseline, «burned» shallots confit, crispy onion powder, smoked pepper oil, and seaweed-composed butter.

### BLACK COD BIANCO 32

Delight in deep-fried black cod fillet in a crust, served with macuda potato fluffy croquettes, hot aioli emulsion with chives, baby glazed colourful carrots, and liquid parsley.

### CATCH OF THE DAY (price/kg)

Select your fish from our display and choose your preferred preparation method.

## MEAT

### LOCAL BREEDERS GRILL PLATTER 52 (for 2)

An opulent selection featuring tender chicken leg fillet marinated in Greek yogurt, organic lamb chops, pork neck steaks with fresh oregano, local sausage, crispy potato bites, and sweet pepper and tomato chutney.

### MONKS CHICKEN TRAHANA 22

Savour glazed frumenty in natural broth, accompanied by chicken, wild mushrooms, zucchini, sweet peppers, and Parmesan.

### SHEPHERD'S LAMB BURGER 25

Indulge in a lamb patty served with feta mousse infused with fresh peppercorns, lemon zest, and chives. Accompanied by tomato slices and a crispy grilled bun with herbal butter. Served with deep-fried potato cubes.

### BUTCHER'S STEAK 32

Savour beef diaphragms with carrot romesco, potatoes fondant, grilled chicories, pickled cep mushrooms, and white winter truffle béarnaise.

### RIB EYE CHAROLAISSE 36

Experience beef tagliata served with fresh rocket, white balsamic vinegar cream infused with pumpkin, Greek aged cheese Saint Michael's flakes, and grilled colourful cherry tomatoes.

### CEPHALONIAN VEAL FILLET CHAUTEAUBRIAND 36

Indulge in tenderloin of rare veal from local breeders, served with gravy, potato-celeriac mousseline, asparagus, colourful carrots, romanesco cauliflower, and café de Paris composed butter.



# EMELISSE

nature resort

*Dinner*

Votsalo Restaurant  
13:00 - 16:00

### Culinary Identity: Gastronomy's Essence

In the realm of gastronomy, identity emerges as the cornerstone, heralding a journey steeped in the rich tapestry of Greek culture and culinary finesse. This odyssey unfolds as an invitation to traverse epochs, embarking upon a time-honored passage through the annals of Greek history and gastronomic heritage. Transport yourself to epochs past, commencing with the illustrious era of the Roman Empire, wherein the grand influences of Greece, Spain, Portugal, and France intermingled, laying the foundation for a culinary saga of unparalleled exploration. From there, our expedition unfurls to South America, where intrepid voyagers of yore converged, melding European, Indian, African, and Asian flavors into a symphony of transcontinental cuisine, proudly presented upon your plate today. Guided by an A to Z approach to flavor evolution, our culinary narrative resonates with the magic of uncovering shared threads across time. Embracing the ethos of seasonality, we meticulously curate raw materials from artisanal producers, ensuring a harmonious blend of age-old techniques and contemporary savoir-faire. Central to our philosophy is a commitment to minimal intervention, allowing the essence of each ingredient to gleam resplendently, thus affording the perfect showcase for its innate flavors. For us, gastronomy transcends mere sustenance; it embodies the pinnacle of civilization - a voyage marked by discovery, reverence, and unwavering pursuit of excellence. Join us on this epicurean sojourn, where every dish tells a story, every flavor a symphony and every meal a testament to the enduring legacy of Greek gastronomy.

Executive Chef & F&B Manager Maria Georgala  
Pastry Chef Grigoris Eglezos

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## SALADS

### HEIRLOOM TOMATO FEAST 16

A jubilant homage to biodiversity, featuring a medley of vibrant and uniquely shaped organic tomato varieties. Complemented by crispy onion, «pepper tears,» Cephalonian pretza cheese, and a vinaigrette crafted from «tomato water» and cucumber vinegar, finished with a delicate touch of white balsamic cream.

### ATHENIAN 17

An ode to the flavours of Athens, showcasing tender baby green beans, colourful cherry tomatoes, petite baby potatoes, olives, and delicate lettuce leaves. Elevated with Alonisos island tuna, powdered egg yolk, and a meticulously crafted dressing featuring aged vinegar, extra virgin olive oil, Dijon mustard, garlic, thyme and parsley.

### GRILLED VEGGIES MACHA (VG) 16

A symphony of grilled vegetables including broccoli florets, sweet potatoes, baby carrots, and palm hearts, served alongside a mouth-watering Macha salsa and topped with crisp hazelnuts and light anothotiro cheese.

### LOMI - LOMI SALMON 19

A harmonious blend of mixed baby leaves, lomi-lomi marinated salmon, succulent cantaloupe, aged Saint Michael's Greek cheese, handmade croutons, and a dressing infused with coconut, agave, horseradish, and yuzu.

## “RAW” SEA

### OSIETRA TUNA TARTAR 19

Indulge in the purity of tuna fillet, accompanied by osietra caviar, buttermilk vinaigrette, and a delicate blend of herbs, all drizzled with grilled garlic olive oil and dusted with egg yolk powder.

### CHEVITSE MEDITERRANEO 17

Savour the essence of the Mediterranean with cubes of seasonal, white-fleshed fish fillet and fresh shrimp. Delicately marinated in «tiger's milk» and aged gooseberry white vinegar, then finished with kalamansi lime and an avocado marble.

### TIRANDITO 18

An exquisite presentation of sliced seasonal, white-fleshed fish fillet, complemented by umeboshi plums, sea urchin, trout caviar, and aji Amarillo cream. Enhanced with extra virgin olive oil, white asparagus pickle, and Persian salt.

## RAW MEAT

### SIGNATURE STEAK TARTARE 19

Embark on a culinary journey with our signature steak tartare, marinated in chimi-churri and yondu sauce. Topped with pasteurized egg yolk and a drizzle of white winter truffle oil.

### CEPHALONIAN BEEF CARPACCIO 19

Delight in slices of carefully chosen local organic beef, accompanied by a brunoise of green apple and nuoc cham marinade infused with sesame oil and mirin. Finished with sea salt and cold-pressed extra virgin olive oil.

## STARTERS TO SHARE

### SIGNATURE GREEK DIPS TRILOGY (FAVA - TARAMA - MELIZANOSALATA) 15

Experience a trio of handcrafted delights: white fish roe mousse (tarama), smoked eggplant dip with applewood smoke and walnut oil, and fava mousse with caramelized onions, cherry tomatoes confit, caper berries, and extra virgin olive oil.

### AEGEAN SCALLOPS SUCCOTASH 19

Indulge in golden-seared scallops atop parsnip puree, accompanied by a corn succotash featuring black-eyed beans and finished with a homestead carambola sauce infused with vanilla.

### IONIAN BLUE CRAB AND SHRIMP CAJUN SAGANAKI 19

Savour the sweet flesh of Greek blue crab, clams, and shrimp, nestled in a creamy marinara sauce and seasoned with authentic Cajun spices. Topped with goat cheese for a touch of decadence.

### PORK BELLY 24HOURS 16

Delight in sliced local breeder's pork belly, served with raclette cheese cream and gremolata.

### PICO DE GALLO BRUSCHETTA (VG) 12

Savour the vibrant flavours of salsa pico de gallo atop toasted bread.

### DEEP-FRIED PATATAS BRAVAS (VG) 10

Enjoy the crispy perfection of patatas bravas, seasoned with a blend of herbs and spices.

### INSTANT SMOKED GREEK CHEESE PLATTER 19

Indulge in a selection of smoked cheeses, including Haloumi from Cyprus, Saint Michael from Syros, aged Gruyere from Cephalonia, Manuri from Grevena, Kyano from northern Greece, blue Lazaretto from Ithaka, and cave-aged Metzovana from Metsovo. Served with sweet pepper chutney.

## FRESH PASTA | RISOTTO

### CARBONARA FROM SYROS 19

Savour the flavours of Syros with fresh spaghetti, egg cream, lemon zest, black garlic, black boar smoked pancetta, and Saint Michael cheese from Syros island.

### LINGUINE PESTO VERDE (VG) 15

Indulge in fresh linguini adorned with a vibrant herb pesto.

### SHRIMP PASTA - «MAVRI» 22

Delight in squid ink fresh black pasta, accompanied by shrimp, fresh salmon, fennel, scallions, baby spinach, hazelnut, citrus zest, crème fraiche, and fish caviars.

### ROCKFISH ORZO 22

Savour tender rock fish steamed and served with orzo pasta, cooked in an ultimate fresh shell broth «bisque» infused with herbs. Glazed with aged Parmesan and shell butter.

### GLAZED RAGUT TOMATO RAVIOLI 20

Indulge in fresh ravioli filled with glazed chicken ragout, accompanied by sauce supreme and Lazaretto cave cheese from Ithaka island.

### «BLUE» RISOTTO 20

Experience the richness of vialone nano rice, Greek blue cheese, buffalo butter, and Lemonthyme.

### LOBSTER RISOTTO METSOVANA CREMA 28

Savour aquarelle aged rice cooked in Greek saffron and fresh lobster, accompanied by Metzovana cheese from Metsovo and fresh homemade shellfish butter.