

# PAROSTIĀ

RESTAURANT

## Starters

### Stuffed 'Gavros'

Naxos gruyere, fresh herbs, liquid mayo, curry  
19

### Kolokithoanthoi Tempura

Parmesan, chives, tomato sauce  
22  
(VT)

### Calamari Pesto Fennel

Sauté Calamari, fennel, pesto from herbs  
26  
(DF, GF)

### Octopus

Josper grilled octopus, caper dressing, oregano,  
Xeres vinegar, isot pepper, rocket salad  
29  
(GF)

### Trio

Hummus, Tarama, Tzatziki, served with flatbread  
23  
(VT)

### Pinsas Choices

Choices: Truffle 25 / Margarita, tomato, mozzarella 22  
/ Petrossian salmon 34 / Caviar 43

## Salads

### Greek Salad

Cherry tomatoes, Paros capers, feta cheese,  
cucumber, onions  
21  
(GF, VT)

### Sea-sar's

Heart of baby gem, dressing  
Choice: Classic Chicken Bacon 24 / Prawns 27 / Lobster 32

### Grilled Lettuce Salad

Grilled French lettuce, touloumi Paros cheese,  
pistachio, fresh onion  
22  
(GF)

### Roasted Cauliflower

Tahini, cranberry, hazelnut praline  
23

### Salad from Our Garden

Kale, almonds, strawberries, strawberry dressing,  
Paros ladotiri cheese  
19  
(GF, VT)

## Raw

### Red Ceviche

Tomato, cherry leche de tigre, coriander cress, olive oil  
21  
(GF, DF)

### Ceviche Salatouri<sup>SD</sup>

Local fish crudo, spring onions, capers, olive oil, roasted  
lemon cream, olives, parsley, mustard seeds  
23  
(GF, DF)

### Daily Fish Sashimi

Served with lavender and marjoram dressing  
32  
(GF, DF)

### Crispy Beef Carpaccio

Beef carpaccio, onion, sundried tomato, slightly spicy mayo  
29

### Veggie Mango Ceviche

Lime, chili, coriander  
19

## To Share is to Love

(All our dishes are grilled in a Josper charcoal oven)  
(Please ask our associates for further clarifications)

### Caviar Choice

Served with eschalots, crème fraîche, chives  
46/10gr

### Spanish Angus Beef, Côte De Bœuf

110/kg

### Spanish Angus Beef, T-bone

95/kg

### US Black Angus Beef, Tomahawk

185/kg

### Wagyu Rib Eye

205/300gr, 285/400gr

### Grilled Lobster

135/kg

### Grilled or Salt-Crusted Catch of the Day

110/kg

### Organic Chicken 1/2 or Whole

grilled on Josper with lemon marinade  
(GF, DF)  
32/50

## Sauces 5

### Bearnaise

(GF, VT)

### Pepper

(GF)

### Mint Smoked Chimichurri

(GF, DF, VT, VG)

### Mustard

(GF, DF, VT, VG)

## Main Dishes

### Mediterranean Gnocchi

Olives, florini's peppers, tomato,  
rocket salad, garlic oil  
22

### Truffle Rigatoni

Rigatoni, cream, parmesan, truffle  
35  
(VT)

### Lobster Pasta for 2

Linguini, fresh tomato, lobster, lemongrass  
135

### Sea Food Risotto

With treasures of the sea  
36

### Sole Meunière (700gr)

Butter sauce, caper, parsley  
79

### Grouper Ladero

Green beans, braised grouper  
42  
(GF)

### Fish Fillet

Seabass served with olive-crusted  
and mini 'briam'  
45

### Beef Black Angus Ribeye

Marinated in olive oil, garlic, rosemary,  
shallot relish, fries and mustard sauce  
72  
(GF, DF)

### Beef Fillet

Served with smashed aubergines and gravy sauce  
55  
(GF, DF)

### Iberico

Honey, sage served with watercress and crispy shallots  
42

### Revithada Cosme<sup>SD</sup>

Slow-cooked chickpeas, truffle cream  
36  
(VT)

## Sides 8

### Fries and Rosemary Salt

(GF, DF, VG, VT)

### Brocolini

(GF, DF, VG, VT)

### Mesclun

(VG)

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian SD: Signature Dish

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades. Food on this menu may contain traces of nuts and gluten.

Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients.

Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.