

PAROSTIĀ

RESTAURANT

Starters

Fritto Misto Cosme

Shrimp, calamari, cuttlefish, zucchini, aioli
31

Zucchini Fritters

Served with spicy tomato sauce
(VT)
19

Tzatziki

Cucumber, dill
(GF, VT)
14

Hummus

Chickpeas, pickled onion, olive oil, pita bread
(DF, VG, VT)
14

Cycladic Eggplant Dip

Kopanisti cheese, parsley, paprika
(GF, VT)
22

Grilled Meatballs

Rich tomato stew sauce
25

Veggie Poke Bowl

Rice, courgette, mint, parsley, anthotyro cheese
from Paros, peas, fresh onion, yogurt sauce
(GF, VT)
22

Salads

Greek Salad

Cherry tomatoes, capers from Paros, feta cheese,
cucumber, onions
(GF, VT)
22

Sea-sar's

Heart of baby gem, bacon, croutons classic / shrimp
25 / 29

Cycladic Salad

Tomato, capers from Paros, oregano, feta cheese, olives
(GF, VT)
22

Organic Tomato Salad

Olives, sea fennel
(DF, GF, VG, VT)
21

Burrata Salad

Grilled tomatoes in Josper, fresh basil
(GF, VT)
24

Raw

Sea Bream Carpaccio

Salicornia, chili, olive oil & lemon dressing
(DF, GF)
29

Sea Bass Carpaccio

Spicy green pepper dressing
(DF, GF)
26

Fast Good

Crispy Kebab Tacos

Spicy yogurt, smoked tomato, pickled red onion
23

Lobster Burger

Chili avocado sauce, lime, Naxos fries
37

Smash Burger

Double Black Angus Beef burger, brioche bread,
iceberg, onion, cheddar, mayo, Naxos fries
29

Vegan Smash Burger

Grilled portobello mushroom, pickled onion,
tomato, iceberg lettuce, vegan mayo
(VG, VT)
24

Organic Chicken Club Sandwich

Organic chicken, bacon, tomato, gruyère cheese,
lettuce, mayo, Naxos fries
28

Pinsa

Tomato sauce, local cheese from Paros
(VT)
24

Main Dishes

Mediterranean Gnocchi

Olives, Florina peppers, tomato, rocket salad, garlic oil
(VG,VT)
25

Seafood Trahanoto

With treasures of the sea
42

Fish Fillet

Catch of the day, fennel, capers, green olives
(DF, GF)
40

Black Angus Ribeye Steak

Marinated in olive oil, chili, and garlic
(GF)
55

Beef Fillet Kalamakos

Peanut butter, fresh herbs, rocket, coriander
34

Organic Chicken

Pita bread, chilli, grilled tomato, tandoori yogurt
31

Sides

Fries and Rosemary Salt

(DF, GF, VG, VT)
8

Broccolini

(DF, GF, VG, VT)
8

Mesclun

(DF, GF, VG, VT)
8

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

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. All prices are in € and inclusive of 13% VAT