

PAROSTIĀ

RESTAURANT

Starters

Loukoumades Cauliflower

Cauliflower tempura
(VT)
24

Grilled Calamari

Herb pesto, isot pepper
(DF, GF)
28

Octopus

Capers, olives, oregano
(DF)
32

Taramas

Fish roe egg mousse, bottarga
(DF)
16

Salads

Grilled Lettuce Salad^{SD}

Grilled French lettuce, touloumi cheese from Paros,
pistachio, fresh onion
(GF, VT)
24

Cosme Chopped Salad

Cabbage, frisée lettuce, avocado, orange,
graviera cheese from Naxos
(GF, VG, VT)
21

Raw

Sea Bream Carpaccio

Yuzu-truffle dressing
(DF, GF)
31

Sea Bass Tartare

Served with fricassée dressing
(GF)
26

Red Mullet Sashimi

Served with lavender and marjoram dressing
(DF, GF)
34

Crispy Beef Carpaccio

Tonnato sauce, coffee, nasturtium
32

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 shallots, crème fraîche, chives

(GF)

45 / 10gr

Spanish Angus Beef, Côte de Bœuf

(GF)

120 / kg

Spanish Angus Beef, T-bone

(GF)

98 / kg

US Black Angus Beef, Tomahawk

(GF)

195 / kg

Wagyu Ribeye Steak

(GF)

215 / 300gr

285 / 400gr

Grilled Lobster

(GF)

135 / kg

Grilled or Salt-Crusted

Catch of the Day

(DF, GF)

110 / kg

Sunday Roasted Chicken 1/2 or Whole

Grilled on the Josper with a lemon marinade

(DF, GF)

29 / 49

Sauces

Bearnaise

(GF, VT)

6

Pepper

(GF)

6

Main Dishes

Porcini Rigatoni

Rigatoni, cream, parmesan, porcini
(VT)
32

Lobster Pasta for 2

Linguine, fresh tomato, lobster, lemongrass
135

Sole Meunière

Butter sauce, capers, parsley
69

Catch of the Day Ladero

Green beans, potato, tomato sauce
(DF)
45

Sautéed Beef Fillet

Secret sauce, allumette potatoes
49

Lamb Ossobouco

Chickpeas, lemon
(DF)
42

Fisherman Pasta with Bucatini^{SD}

Catch of the day, chili, parsley, lemon, basil
48

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