

VROSI

PRIVATE DINING

TO SHARE IS TO LOVE

Starters

Tomato Salad with Extra Virgin Olive Oil and Oregano

Grilled Red Peppers

Melitzanosalata

Tzatziki (Vrosi Style)

Wild Greens, Zucchini “Sfougato”

Santorini Baked Aubergines (Only When Available)

Marinated Vegetables in Wood Oven

From Our Wood - Fired Oven

Traditional Ladenia with Ingredients from our Garden

Fresh Cyclades Leg of Lamb with Oven Potatoes

Greek Fish of the Day “Plaki”

Sea Food “Giouvetsi”

Fish Fillet of the Day

Desserts

Chef's Selection

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