

VROSI

PRIVATE DINING

TO SHARE IS TO LOVE

Starters

Tomato salad with extra virgin olive oil and oregano

(DF, GF, VG, VT)

Grilled red peppers

(DF, GF, VG, VT)

Melitzanosalata

Aubergines on charcoal with mint

(DF, GF, VG, VT)

Tzatziki

(GF, VT)

Eggs with asparagus

(DF, GF, VT)

From our Wood-Fired Oven

Traditional ladena with ingredients from our garden

Metsovone cheese, red onions, capers, rosemary

Peppers, tomatoes, lemon, thyme, onions, olives

Mushrooms, metsovone cheese, thyme

Kariki cheese, courgettes or artichokes

(VT)

Dolmadakia

Stuffed vine leaves with herbs from our garden

(DF, GF, VG, VT)

Leg of lamb or catch of the day

Baked in our wood-fired oven and served with vegetables

and traditional “mirmitzeli” pasta from Paros

Desserts

Chef's choices

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.