

IN-ROOM DINING

12pm - 11pm

Salads

Cycladic Salad^{SD}

Tomato, capers from Paros, oregano, feta cheese, olives

(GF, VT)

22

Power Ball of Legumes

Quinoa, marinated vegetables, poached egg, white balsamic vinegar

(VT)

22

Sea-sar's

Heart of baby gem, bacon, croutons classic / shrimp

25 / 29

On Bread

Organic Chicken Club Sandwich

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

28

Smash Burger

Double Black Angus Beef burger, brioche bread, iceberg, onion,

cheddar, mayo, Naxos fries

29

Rye Tortilla

Organic chicken, guacamole, onion pickle, rocket, carrot

19

Main Dishes

Fish Fillet

Served with vegetables, olive oil lemon dressing

(GF)

40

Black Angus Ribeye Steak

Marinated in olive oil, garlic and rosemary, Naxos fries

(GF)

55

Organic Chicken

Fried chicken leg, Naxos fries, mesclun, pickled cucumber, chili

37

Choice of Rigatoni

Minced meat / tomato sauce / cream, chicken and graviera cheese

31/24/29

Pinsa

Tomato sauce, local cheese from Paros

(VT)

24

Desserts

Seasonal Fresh Fruit Platter

(DF, GF, VG, VT)

16

Chelsea Tart^{SD}

Caramelized milk tart, popcorn, chocolate

18

Ice Cream and Sorbet Selection

Choices: Vanilla, apricot, peach, mango ginger

(GF, VT)

12

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