

Reis



MEET OUR EXECUTIVE CHEF, ALEXANDROS CHARALABOPOULOS

Our acclaimed Executive Chef Alexandros Charalabopoulos, with a successful career as Chef de Cuisine in the most revered restaurants and hotels of Athens and London and a series of distinctions from the prestigious FNL BRA Awards, Athinorama, and the world-famous Guide Michelin, invites you to embark on a spellbinding journey of the senses.

Nurturing a profound love for Greek cuisine, he has teamed up with our Head Chef Harrys Reisis to compose a sophisticated and authentic dining experience that reflects his food philosophy, as presented in his best-selling cooking books and expert courses for culinary professionals.

Vibrant vegetables and greens, delicious meats and the freshest fish and seafood conspire with a genuinely generous approach to cooking that honours who we are and the nature that surrounds us!

FRESHLY BAKED BREAD WITH EXTRA VIRGIN OLIVE OIL BUTTER

4€ / PERSON

APPETIZERS & SALADS

"BRIAM" WITH "VIRTUAL" TOMATO ^{(VE)/(GF)}

feta, caramelized onion, homemade olive oil ice cream, traditional vegetable briam cream and crispy potato

15€

SHRIMP TARTARE "SAGANAKI"

Greek shrimp tartare with herbs, saganaki sauce with Americaine & tomato, grilled feta cream, paprika oil

19€

SUMMER VEGETABLE GARDEN ^{(V) OR (VE)}

/ GF option available

seasonal greens, Greek legumes, nuts, melon, dog berries and lime dressing

15€

BEEF FILLET TARTARE

sushi rice with herbs, vine leaf cream, lemon and kefir

19€

GREATER AMBERJACK CARPACCIO "A LA SPETSIOTA" ^(GF)

grapes, monk's beard greens and chili pepper

18€

OCTOPUS "CARPACCIO" WITH FAVA BEAN ^(GF)

cream and salad from fava beans, sweet-sour pepper and crispy caper

18€

GREEK SALAD ^(VE)

/ GF option available

with cherry tomatoes, feta cream, pickled cucumber, capers and carob rusks

15€

RAKOMELO SALAD ^{(V) OR (VE)/(GF)}

with poached figs, pear, hazelnuts, goat cheese and "rakomelo" dressing

16€

GREEK STYLE "CAESAR"

/ GF option available

with grilled chicken, gruyere cheese, pistachio nuts, croutons and yoghurt dressing with anchovies

16€

MAIN COURSES

RISOTTO "GEMISTA" ^{(V) OR (VE)/(GF)}

with tomato, peppers, zucchini, mint feta-yogurt cream and herbs

18€

SPINACH RISOTTO ^{(V) OR (VE)/(GF)}

with squid, spring onion, herbs, lemon confit

17€

Add Squid:4€

LOBSTER "GIOUVETSI" WITH ORZO

/ GF option available

Americaine sauce, tomato, vanilla, basil and chives

38€

GRILLED SEA BASS ^(GF)

with zucchini, fava bean salad and cream warm lemon – olive oil sauce with herbs and capers

26€

TRADITIONAL COD "PLAKI" ^(GF)

potato, leeks, roasted tomato broth, herb powder

28€

SMOKED PORK CHEEKS

with bulgur, vegetables, thyme honey, crispy pork skin

24€

SLOW - COOKED LAMB ^(GF)

roasted kale, fermented pepper, yoghurt and thyme sauce

29€

CANELLONI PASTITSADA

slow-cooked beef, goat's milk béchamel San Michali cheesecustard, "spetsiariko" local spices mix

26€

BEEF TAGLIATA

lemon-oregano mashed potatoes and grilled marinated zucchini

32€