

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

3,5€ / PERSON

TO START

TRADITIONAL SPREADS WITH CRISPY OLIVE OIL PITAS FROM RHODES:

fish roe taramosalata spread with ouzo

tzatziki with pickled cucumber

tirokafteri traditional spicy cheese spread with paprika oil

14€

PLEUROTUS MUSHROOMS ^{(VE)/(GF)}

with manouri cheese, grape molasses, rocket and cherry tomatoes confit

13€

OPEN "TIROPITA" CHEESE PIE ^(VE)

with krasotiri local cheese from Kos, feta, anthotyro cheese, herbs,
and crispy olive oil pita with honey and sesame

14€

EGGPLANT "BRIAM" ^(VE)

with traditional vegetable cream, Greek yoghurt and smoked cheese

14€

GRILLED OCTOPUS ^(GF)

with black-eyed peas salad, sun-dried tomatoes, spring onions and lemon dressing

20€

CRISPY VEGETABLES ^(VE)

in tempura with aromatic Greek yoghurt and chili

14€

SALADS

GREEK SALAD ^(VE)

/GF option available

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

15€

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

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

16€

GREEK STYLE "CAESAR" ^(GF)

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

16€

MAINS

"HILOPITES"

TRADITIONAL GREEK PASTA ^{(V) OR (VE) / (GF)}

with tomato sauce, basil, cherry tomatoes, grated gruyere cheese and olive oil

16€

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

with tomato, peppers, zucchini, mint, feta-yogurt cream and herb oil

18€

CHICKEN WITH LOCAL PASTA

thyme, red bell pepper and "xinotiri" sour cream cheese

22€

"THEROS" ORZO WITH SHRIMPS ^(GF)

squid, tomato, basil and chives

25€

GRILLED SEA BASS ^(GF)

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

26€