



### 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!

VARIETY OF HOMEMADE BREAD WITH ACCOMPANIMENTS

5€ / PERSON

## APPETIZERS

### "PALAMĪDA" (PE) / (GF)

Semi-cured & smoked skipjack tuna with "fasolāda" traditional bean purée, celery, olive oil and pickled onions  
18€

### "NTOLMADĀKI" THEROS

Beef fillet tartare with vine leaf cream, sushi rice with herbs, lemon and kefir  
Gluten free option available  
19€

### GRILLED TRADITIONAL BEEF MEATBALLS

Red pepper cream, tomato, greek yoghurt and double cooked potatoes  
18€

### "BRIĀM" (VE) / (GF)

Traditional vegetable "briām" with caramelized onion, virtual feta cheese tomato and crispy potato  
17€

### SCORPIONFISH "GIOUVARLĀKIA" (PE) / (GF)

Traditional "kakaviā" fish soup with sea urchin, steamed rice balls, vegetables and ouzo essence  
21€

## SALADS

### "SPINACH PIE" SALAD (VE)

Olive oil crispy phyllo, sour cretan cream cheese, spring onion and dill dressing  
16€

### "BOSTĀNY" (VE)

Summer vegetable garden with seasonal greens, greek legumes, nuts, melon, dog berries and lime dressing  
Gluten-free option available  
17€

### GREEK SALAD (VE) or (V) / GF

Cherry tomatoes, feta cream, pickled cucumber and onion, olives, capers and olive rusks  
16€

### "RAKOMELO" SALAD (VE) / (GF)

Poached figs, pear, hazelnuts, goat cheese and "rakomelo" dressing  
16€

# MAIN COURSES

## RISOTTO "GEMISTĀ" (VE) or (V) / (GF)

Tomato, peppers, zucchini, mint,  
feta-yoghurt cream and herb oil  
22€

## SPINACH RAVIOLI WITH FRESH PASTA DOUGH (VE)

Kefir sauce, herbs, pine nuts  
and "Manaki" variety extra virgin olive oil  
22€

## SEA BASS FILLET (PE) / (GF)

"Tsaouli" beans purée, string beans, tomato broth  
and "Megaritiki" variety extra virgin olive oil  
30€

## GROUPEL RIGANADA (PE) / (GF)

Wild greens with gremolata, grated tomato "riganada",  
spearmint and olive oil  
34€

## SHRIMPS "SAGANĀKI" WITH PASTA (PE)

Local sour frumenty, "saganaki" sauce with confit tomatoes,  
peppers, smoked paprika and "sfela" cheese cream  
28€

## LOBSTER PASTA WITH LINGUINE (PE)

Americaine sauce, ouzo essence,  
fresh tomato, basil and chives  
Gluten-free option available  
44€

## "MOUSSAKĀ" WITH TOMATO CREAM

Veal, eggplant, "spetsieriko" local spices mix  
and kefalotyri cheese  
26€

## "PASTĪTSIO" WITH MEZZI RIGATONI PASTA

Slow cooked beef, bechamel foam  
and "San Michali" cheese custard  
26€

## FREE-RANGE CHICKEN (GF)

Traditional okra purée, feta cream, pickled okras  
and chicken-tomato sauce  
24€

## SLOW COOKED LAMB WITH EGGPLANT TERRINE (GF)

Confit tomato, caramelized onion,  
thyme and tomato water sauce  
32€

*Theros*  
All Suite Hotel