



### 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

## APPETIZERS

### TRADITIONAL SPREADS WITH CRISPY OLIVE OIL "PĪTA" FROM RHODES (PE)

"Tirokafteri" traditional spicy cheese spread with paprika oil

Fish roe taramosalata spread with ouzo

Tzatziki with pickled cucumber

14€

### "KATIMĒRI" KOS CHEESE PIES (VE)

with kos wine cheese, olive oil, phyllo, thyme honey, sesame and poppy seeds

16€

### "TOMATÒPITA" (VE)

Fresh and sun-dried tomato tart, feta cheese, olives, red Florina's pepper, oregano and mini salad leaves

16€

### "BEEF-TEKĀKIA NISSI"

Grilled beef meatballs, greek yoghurt cream, pickled cucumber and crispy cypriot pita bread

18€

### "KĪMA" (PE) / (GF)

Octopus and fava salad with lemon-olive oil dressing, oregano, capers and sundried tomato

22€

## SALADS

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

Cherry tomatoes, feta cream, pickled cucumber, capers, olives and carob rusks

16€

### "SPINACH PIE" SALAD (VE)

Olive oil crispy phyllo, sour Cretan cream cheese, spring onion and dill dressing

16€

### GREEK STYLE "CAESAR'S"

Gruyere flakes, pistachio nuts, croutons and yoghurt dressing with anchovies with chicken or shrimp  
chicken 17€ | shrimp 19€  
Gluten-free option available

### GREEN LEAVES SALAD WITH PROSCIUTTO (GF)

Orange, citrus dressing, Cretan gruyere custard and sesame cracker  
17€

## MAINS

### "HILOPĪTES" TRADITIONAL GREEK PASTA (VE)

Tomato sauce, basil, cherry tomatoes, grated gruyere cheese and olive oil  
Gluten-free option available  
18€

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

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

### CHICKEN WITH "TRAHANĀS"

Fruity sour, thyme, red bell pepper and "xinotiri" sour cream cheese  
23€

### SHRIMP ORZO (PE)

Tomato, basil and chives  
Gluten-free option available  
26€

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

Wild greens, vegetables, fava cream and lemon-olive oil dressing  
26€

*Theros*  
All Suite Hotel