



Appetizers

Soup of the day

Tarama salad

with smoked trout from Taygetus, samphire, olives and pita bread

Hummus

with grilled vegetables and feta cheese

Fava from Syros

pickled onions, capers, sun-dried tomatoes, siglino from Mani

Traditional 'Tsaitia'

handmade phyllo dough filled with endives from the local Laconian land,
yoghurt sauce, with or without feta cheese

Baked feta cheese in crispy phyllo

feta cheese, honey, sesame seeds and dried figs

Plevrotous mushrooms sauté

white balsamic, garlic, rosemary, honey, spring onion and Manouri cheese

Organic "Fried eggs"

With sigklino Manis, staka, crispy potatoes, truffle oil, "travixti" pita bread

Cabbage dolma

slow cooked beef, bottarga, egg & lemon sauce

Fried Kalamari

with potato fries with lemon aioli sauce

Sardine marine

crispy bread, tarama salad, capers, cherry tomatoes confit

Salmon Ceviche

wakame seaweed, passion fruits, citrus yuzu, leche de tigre and salmon eggs

Steamed mussels

white wine, fennel, parsley, onion, garlic and ouzo

Salads

"Alas" salad

small salad leaves, grilled mushrooms, sun-dried figs, saganaki with gruyere
cheese, white balsamic & lime dressing



Traditional Greek salad

tomato, cucumber, onions, carob rusk, caper, green pepper, samphire,
Monemvasia feta cheese and oregano

Caesar salad

chicken breast, crispy bacon, anchovies and parmesan croutons

Spanakotiropita salad

spinach, dry anthotiro cheese & manouri cheese, crispy phyllo, herbs

Super food salad

quinoa, buckwheat, beluga lentils, seasonal fruits, cherry tomatoes, hazelnuts,
orange and ginger dressing

Pasta & Risotto

Eggplant risotto

baked eggplant, Florina pepper, mushrooms, basil and goat cheese

Spaghetti Napoli

tomato sauce, basil, parmesan cheese

Linguini bolognaise

beef minced meat ragout, gruyere cheese from Monemvasia

Spaghetti carbonara

egg, guanciale and parmesan cheese

Spaghetti with zucchini and Manouri cheese

garlic, olives, sundried tomatoes, capers and spearmint

Penne chicken

Pepper sauce, parsnip, sage, parmesan

Squid ink tagliatelle and salmon

fresh & smoked salmon, fennel, spring onion and vodka

Seafood orzo pasta

with shrimps*, mussels and calamari*, fennel, zucchini & lemon verbena

Pizza

Pizza Margarita

Mozzarella cheese, tomato San Marzano, fresh basil, olive oil

Goat cheese

tomato sauce, bacon, onion, sage and honey



Sausage

tomato, feta cheese, rocket pesto, Florina pepper

Prosciutto

Mozzarella di Bufala, tomato San Marzano, prosciutto San Danielle, artichokes and gorgonzola cheese

Vegan

tofu cheese, San Marzano tomato sauce, zucchini, artichoke, avocado, basil and lemon zest

Main Course

Cauliflower ragout

sour frumenty, xinomizithra cheese, baked almonds

Chicken breast

"hilopites" traditional Greek pasta with slow cooked tomato sauce, olives, capers, herbs and dry anthotiro cheese

Pork fillet

sundried tomato tapenade, polenta, apricot, rosemary

Beef kebab

yoghurt, onions, tomato sauce and pita bread

Moussaka

eggplant, minced beef, crispy potato, béchamel

Lamb fricassee

with local greens and artichokes

Beef ragout

with furmenty and gruyere cheese

Grilled sea bass

Vegetables, local greens fricassee and fresh herbs

Salmon

grilled mango salad, chili and yuzu dressing, avocado mousse

Desserts

Dessert of the day

chef choice



Half Board 2026

***Executive Chef
Boutsalis Dimitris***

***Maitre d' Hotel
Magina Kelly***