

DECK

bar · restaurant

MENU & PRICELIST

# RESTAURANT MENU

Freshly Baked Country Style Bread | €4.50

with butter, aromatic honey and Naxos Graviera cheese

## SALADS

Summer Salad | €14.00

cherry tomatoes, blackberries, locust bean crisps, goat cheese cream, basil

Orange and Avocado | €18.00

mixed salad greens, avocado, pecans, crispy shrimp and aromatic vinaigrette with orange and ginger

Beetroot and Burrata | €18.00

Burrata cheese, beetroots in textures, raspberry vinaigrette and nut granola

## APPETIZERS

Lobster Soup | €19.00

aromatic lobster veloute soup with corn

Sea Bass Carpaccio | €19.00

urchin, aromatic oil and lemon with yuzu, taramosalata, tomato confit

Tuna Tartare | €18.00

fresh tuna, watermelon, mint, sesame

# RESTAURANT MENU

## Octopus and Citrus Fruits | €18.00

grilled octopus, fennel salad, Kalamata olives, citrus fruit sauce

## Crispy Calamari | €17.00

breaded with panko, cream with taramas and tomato confit, salad with pumpkin and saltwort

## Scallops Avgolemono | €19.00

scallops au gratin with crust of hazelnuts, curry, Cyclades louza, avgolemono sauce

## Arancini | €14.00

crispy rice balls with aroma of stuffed vegetables, Metsovone cheese and tomato confit

## Moussaka | €14.00

Beef ragout, grilled eggplant, bechamel sauce with graviera cheese and crispy straw potatoes

## ENTREES

## Spaghetti Neri Cacio e Pepe | €26.00

parmesan cheese and black pepper, saffron confit in olive oil, summer truffle

## Stuffed vegetables Risotto & Lobster | €48.00

risotto with summer vegetables and aroma of stuffed vegetables and grilled lobster

# RESTAURANT MENU

## Grouper Fricassee | €42.00

grilled grouper, summer greens with herbs, avgolemono sauce flavored with lime, nori powder

## Lemon Sea Bass | €37.00

whole filleted sea bass saute, lemon sauce, summer groats and quinoa

## Lamb & Caponata | €47.00

lamb chop, french cut, caponata with aubergines, crispy potato, peanut pesto sauce

## Rib Eye | €47.00

Black Angus rib eye, sauteed baby potatoes, grilled baby gem lettuce, chimichurri sauce

## Lemon Chicken | €24.00

grilled chicken thighs with spices, french fries and sauteed pumpkin, grilled lemon and thyme sauce

## DESSERTS

### Ekmek | €12.00

custard of mastic and machlepi, crispy kataifi, roasted nuts, peanut ice cream, blackberry

### Variety of ice creams and sorbets | €10.00

3 scoops

# BRUNCH MENU

## EGGS

### Eggs Benedict | €12.00

toast, bacon, roasted tomatoes, poached eggs, yogurt sauce

### Greek Eggs Benedict | €13.00

feta cheese, tomato, olives, yogurt sauce

### Croque Madame | €10.00

poached eggs, prosciutto cotto and graviera cheese

### Kagianas | €10.00

scrambled eggs with roasted tomatoes, feta cheese, thyme, toasted bread

### Avocado & Eggs | €14.00

poached eggs, avocado cream, cherry tomatoes, toasted bread

### Avocado & Kagianas | €13.00

kagianas, avocado cream, feta cheese, cherry tomatoes, toasted bread

# BRUNCH MENU

## SWEET

### French Toast & Honey | €9.00

homemade tsoureki, honey, walnuts and fluffy cream

### French Toast & Nutella | €10.00

homemade tsoureki, Nutella, caramelized bananas, chocolate sauce

### French Toast & Fruit | €12.00

homemade brioche, strawberries, blackberries, fluffy cream and red fruit sauce

## HEALTHY

### Berry Smoothie Bowl | €10.00

banana, mulberries, chia seeds, oats, almonds

### Yogurt with fruit | €9.00

seasonal fruit, granola and honey

### Spinach pie | €9.00

without phyllo, with feta cheese and dill

# BRUNCH MENU

## SMOOTHIES

Banana | €9.00

almond milk, raw cacao, peanut butter, dates

Mango | €9.00

passion fruit, banana, melon, lime, coconut milk

Mulberries | €9.00

banana, coconut milk, honey, yogurt, chia seeds

## FRESH JUICES

Orange Power | €7.00

Orange, apple, carrot, pineapple, ginger

Summer Breeze | €7.00

Watermelon, lime, basil, pineapple

Melon Delight | €7.00

Melon, kiwi, pineapple, ginger, chia seeds, mint