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SUN & SEA *plus*
RESORT

Riviera Lunch



menu

SALADS/ ΣΑΛΑΤΕΣ

Caprese Salad 10,00

with tomato, basil & mozzarella
ντομάτα , βασιλικό & μοτσαρέλα

Salad al Pollo 12,00

field green salad with chicken cooked in balsamico di Modena
πράσινη σαλάτα με κοτόπουλο σβησμένο με μπαλσάμικο

STARTERS/ ΟΡΕΚΤΙΚΑ

Bruschetta Prosciutto & Mozzarella 8,00

Μπρουσκέτα με προσούτο & μοτσαρέλλα

Bruschetta Shrimps & Avocado 12,00

Μπρουσκέτα με γαρίδες & αβοκάντο

PINSA/ ΠΙΝΣΑ

Pinsa Romana 14,00

with tomato prosciutto & mozzarella
με ντομάτα , προσούτο, βασιλικό και μοτσαρέλλα

Pinsa Siciliana 14,00

with al pesto, pistachio & mozzarella
με πέστο, φυστίκι Αιγίνης & μοτσαρέλλα

Pinsa with Shrimps 17,00

with shrimps, smoked pancetta & pesto Rosso
με γαρίδες , καπνιστή πανσέτα και pesto Rosso

Pinsa Vegeterian 13,00

with grilled veggies, olives & ricotta cheese
με ψητά λαχανικά και τυρί ρικότα

PASTA & RISOTTO

ΠΑΣΤΑ & ΡΙΖΟΤΟ

Porcini Risotto 15,00

Ριζότο μεμανιτάρια πορτσίνι

Fresh Spaghetti Carbonara 13,00

φρέσκα σπαγγέτι καρμπονάρα

Orzo pasta with Shrimps 15,00

Κριθαρότο με γαρίδες

Tagliatelle with Chicken 14,00

Ταλιατέλες με κοτόπουλο

DESSERTS/ ΕΠΙΔΟΡΠΙΑ

Tiramisu/ Τιραμισού 9,00

Ice Cream Selection/ Παγωτό 3,00 (per scoop)

DEGUSTATION MENU

BREAD & AMUSE BOUCHE

5,00 €

3 Home made breads , breadstick from fyllo pastry, butter in 4 flavours, sea salt, extra virgin olive oil, chef's choice welcome treat (2 different)

MEDITERRANEAN SEA MENU

4 course degustation menu 52 € p.p

soup / 1 starter/ seabass/ dessert

6 course degustation menu 76 € p.p

soup/ 3 starters/ seabass/ dessert

8 course degustation menu 99 € p.p

all courses

can only be served for the whole table

SOUP

The Fish

'Kakkavia' soup with fish of the day, espuma from white asparagus & fish cake with asparagus rouille

STARTERS

The Bottarga

Focaccia topped with 'tarama' cream & bottarga psyche, with sea urchins & sea salad

The Crab

Salad with greek blue crab, Chania avocado, sundried tomatoes & mango sorbet

The Octopus

Sundried octopus served with hoummous & different beetroot textures

The Shrimp

Candele lunghe stuffed with shrimp bolognaise, parmezan foam and 'gampari' shrimp

The Calamari

Fried squid with cuttlefish ink, served with boukovo Aioli & garam massala fava puree

MAIN COURSE

The Seabass

Seabass stuffed with mussels, mussels sauce with Kozani Saffron, served with seasonal greens & barigoule artichokes

DESSERT

The Citrus

Ganache monte with ginger & lime, confi in spices syrup of orange, lemon & pink grapefruit, orange & bergamot sorbet

DEGUSTATION MENU

BREAD & AMUSE BOUCHE

5,00 €

3 Home made breads , breadstick from fyllo pastry, butter in 4 flavours, sea salt, extra virgin olive oil, chef's choise welcome treat (2 different)

MEDITERRANEAN EARTH TERRA MENU

4 course degustation menu 50 € p.p

soup / 1 starter/ seabass/ dessert

6 course degustation menu 72 € p.p

soup/ 3 starters/ seabass/ dessert

8 course degustation menu 92 € p.p

all courses

can only be served for the whole table

SOUP

The Pumpkin

Pumpkin veloute with steamed sweet potato gnocchi & smoked pancetta

STARTERS

The Rooster

coq au vin croquettes with onion & tomato ragout

The 'Apaki'

Greek fyllo pastry tart with 'apaki' & local goat cheese with honey, topped with thyme and dried apaki shavings

The Zuchinni Flowers

Zuchinni flowers stuffed with beef scented with lemon confit & 'pligouri'. with seasonal herbs & yogurt aether foam

The Truffle

Spinach pie ravioli with black truffle & egg

The Lamb

Lamb loin with pistachio crust & rosemary, potato terinne with 'staka' butter & black garlic cream.

MAIN COURSE

The Fillet

Beef fillet marinated in olive oil & herbs, served with potato souffle, 'dolmadaki yalantzi', onion filled with olive paste & pepper honey sauce.

DESSERT

The Chocolate

Gianduja chocolate tart, 64% chocolate mousse, choco ice cream & coffee sauce

A LA CARTE MENU

BREAD

3,50 €

3 Home made breads , breadstick from fyllo pastry, butter in 4 flavours, sea salt, extra virgin olive oil, chef's choice welcome

SOUPS

The Pumpkin 12€

Pumpkin veloute with steamed sweet potato gnocchi & smoked pancetta

The Fish 14€

'Kakkavia' soup with fish of the day, espuma from white asparagus & fish cake with asparagus rouille

SALADS

The Crab 16€

Salad with greek blue crab, Chania avocado, sundried tomatoes & mango sorbet

The Tomato 10€ (+ 5 € mozzarella)

Variety of cherry tomatoes in different textures with basil and tomato ice cream

The Green Salad 14€

Field green salad with buckwheat, 'mizithra' croquettes , buckwheat & 'apaki' with honey

STARTERS

The Rooster 12€

coq au vin croquettes with onion & tomato ragout

The 'Apaki' 14€

Greek fyllo pastry tart with 'apaki' & local goat cheese with honey, topped with thyme and dried apaki shavings

The Zucchini Flowers 15€

Zucchini flowers stuffed with beef scented with lemon confit & 'pligouri'. with seasonal herbs & yogurt aether foam

The Bottarga 12€

Focaccia topped with 'tarama' cream & bottarga psyche, with sea urchins & sea salad

The Octopus 16€

Sundried octopus served with houmous & different beetroot textures

The Calamari 14€

Fried squid with cuttlefish ink, served with boukovo Aioli & garam massala fava puree

PASTA

The Shrimp 16€

Candele lunghe stuffed with shrimp bolognaise, parmezan foam and 'gampari' shrimp

The Truffle 16€

Spinach pie ravioli with black truffle & egg

MAIN COURSES

The Seabass 19€

Seabass stuffer with mussels, mussels sauce with Kozani Saffron, served with seasonal greens & barigoule artichokes

The Seabream 19€

Seabream fillet stuffed with octopus carpaccio, beetroot glaze & baked beetroots

The Fillet 38€

Beef fillet marinated in olive oil & herbs, served with potato soufflé, 'dolmadaki yalantzi', onion filled with olive paste & pepper honey sauce.

The Chicken 17€

Chicken fillet with pistachio & al pesto, baked vegetable cocotte in pastry fyllo

The Lamb 25€

Lamb loin with pistachio crust & rosemary, potato terinne with 'staka' butter & black garlic cream.

The Ribeye 50€

Grilled Ribeye with baby potatoes, asparagus, herbs & demi glas sauce

DESSERTS

The Chocolate 15€

Gianduja chocolate tart, 64% chocolate mousse, choco ice cream & coffee sauce

The Citrus 15€

Ganache monte with ginger & lime, confi in spices syrop of orange, lemon & pink grapefruit, orange & bergamot sorbet

The Red Fruits 15€

Millefeuille with strawberries & vanilla ice cream

The Ice Creams 12€

Selection of 4 ice creams & sorbets

Consulting Chef : Iosif Petroff