



# CELEBRITIES

Greek - Mediterranean Restaurant

# SALADS

## **Soft Shell & Mango Salad (PES)(GF)(LF)**

Shaved mesclun and carrot ribbons with crispy soft-shell crab and fresh mango.  
Tossed in a savory ponzu-sesame dressing.

22

## **Miso Spinach Salad (VEG) (GF)(LF)**

A blend of fresh spinach topped with egg omelet,  
crispy fried onions, and bonito flakes.  
Finished with a rich sesame-miso dressing.

19

## **Greek Salad (VEG)**

Cherry tomatoes, bell peppers, and red onions with marinated olives and oregano.  
Topped with barrel-aged feta and extra virgin olive oil.

Vegan option

18

## **Burrata & Beetroot Salad (VEG)(GF)**

Creamy burrata cheese served with pickled beetroots and seasonal plums.  
Finished with cherry tomatoes and a touch of sherry vinegar.

19

## **Watermelon & Feta (GF)(VEG)**

Chilled watermelon cubes  
and cherry tomatoes with feta crumbles and smoked almonds.  
Served with a refreshing scoop of mint sorbet and balsamic vinaigrette.

18

**VEG** Vegetarian | **GF** Gluten Free | **LF** Lactose Free | **PES** Pescatarian | **V** Vegan

 Seafood, vegetables and fruits stated on the menu are locally sourced

# C O L D A P P E T I Z E R S

## **Traditional Eggplant Salad (VEG)(V)(LF)(GF)**

Smoked eggplant with pomegranate pearls, Florina peppers, and onions.  
Finished with fresh parsley and Xérès vinegar.

14

## **Hummus with Skhug (VEG)(V)(GF)(LF)**

Smooth organic chickpea hummus with Greek tahini and lemon,  
topped with a spicy Yemenite skhug condiment.

17

## **Fresh Guacamole & Tortillas (VEG)(GF)(LF)(V)**

Creamy avocado mashed with lime, green jalapeños, and fresh Pico de Gallo.  
Served with crispy corn tortillas.

17

## **Fish Roe & Bottarga (PES)**

Creamy white fish roe tarama blended with extra virgin olive oil  
and topped with shaved bottarga and fresh chives.

16

## **\* Lobster & Shrimp Roll (PES)(LF)**

Local lobster and shrimp tossed with green apple  
and white cabbage in a spicy habanero mayo.

25

# R A W

## **Seabream Crudo (PES)(LF)(GF)**

Thinly sliced Sea Bream in a chilled ginger-citrus broth with avocado,  
radish, and tangy pickled kumquat.

20

## **Tuna Tartare (PES)(LF)(GF)**

Hand-cut tuna akami with finely diced zucchini, carrot, and red onion.  
Enhanced with a luxurious yuzu-truffle dressing.

26

## **Seabass Passion Tiradito (PES)(LF)(GF)**

Sashimi-style seabass with sweet potato cubes, cucumber, and red onion.  
Finished with a vibrant passion fruit dressing and a hint of Sichuan pepper.

20

## **Beef Tartar with Foie Gras (LF)**

Hand-chopped beef with traditional capers, Dijon mustard, and egg.  
Elevated with hazelnut praline foie gra, and served with crispy sesame gaufrette.

23

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# HOT APPETIZERS

## **Crispy Calamari (PES)(LF)**

Tender fried calamari paired with a tropical charred pineapple salsa and smoky chipotle aioli.

22

## **Octopus with Ouzo (LF)(GF)(PES)**

Grilled octopus served with a bright fennel and orange salad, capers, and red chili. Finished with a zesty tangerine dressing.

23

## **Homemade Flatbread**

Artisan flatbread topped with truffle-infused ricotta, Corfu " Noumboulo " cured pork, and fresh baby arugula. Drizzled with sweet balsamic.

17

## **\* Seared Scallops (PES)(LF)(GF)**

Pan-seared scallops over a velvety pea purée, finished with a creamy garlic-lemon sauce and premium caviar.

26

## **Myconian Beef Kebab (GF)**

Grilled Black Angus flank steak kebabs served with a roasted tomato salsa and cooling Greek yogurt.

26

## **Short Ribs Croquettes**

Crispy, slow-cooked short rib bites filled with sharp Manchego cheese, finished with a rich, aromatic truffle mayonnaise

25

## **Zucchini Blossoms with Basil Cream (VEG)**

Delicate zucchini flowers stuffed with a blend of ricotta, feta, and parmesan. Served with a fragrant basil cream.

18

## **Grilled King Prawns (PES)(GF)(LF)**

Large grilled prawns topped with fresh pico de gallo and served with a creamy coconut-curry aioli.

25

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# PASTA & RISOTTO

## **Wild Mushroom Gnocchi (VEG)**

Soft potato gnocchi sautéed with earthy chanterelle mushrooms and sweet peas. Finished in a velvety parmesan cream.

23

## **\* Imperial Lobster Pasta (PES)(LF)**

Al dente spaghetti with local lobster in a rich tomato and herb bisque, accented with chives and a hint of chili.

65

## **Spicy Rigatoni**

Rigatoni pasta tossed in a fiery Calabrian chili cream sauce, finished with a generous dusting of parmesan.

22

## **Prawn Risotto (PES)(GF)**

Creamy Arborio risotto folded with sweet summer corn and fresh basil, topped with butter-seared king prawns and a rich, cognac-infused Sauce Américaine

30

## **Short Rib Pappardelle**

Wide ribbon pasta served with slow-braised beef short ribs and an Italian soffritto, topped with a smooth Gruyère cream.

28

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# FISH & SEAFOOD

## **Steamed Sea Bream & Mussels (PES)(GF)(LF)**

Tender sea bream and mussels served in a fragrant saffron broth with carrots, potatoes, fennel, and sea sapphire.

29

## **\* Spicy Grouper (PES)(LF)(GF)**

Pan-seared grouper in a creamy Butternut squash curry sauce, served with Jasmine rice, broccolini and a touch of lime.

39

## **Crispy Seabass (PES)(GF)**

Sautéed seabass with a light artichoke purée and bok choy. Finished with sautéed potatoes and a sweet spicy sauce.

29

## **Sautéed Seabream (PES)(GF)**

Fresh seabream fillet served with traditional "stamnagathi" wild greens and a silky, citrusy avgolemono emulsion.

28

# M E A T

## **Veal Milanese**

Crispy breaded veal topped with fresh baby arugula, creamy stracciatella cheese, and shaved fresh truffles.

28

## **\* Black Angus Ribeye (LF)**

Premium grain-fed rib eye grilled to perfection. Served with crispy onion rings and a house-made peppercorn sauce.

48

## **Black Angus Prime Striploin (LF)(GF)**

Grilled striploin steak served with tender baby broccolini and a zesty, herb-filled chimichurri sauce.

37

## **Corn-fed Half Chicken (GF)**

Roasted half chicken seasoned with Mediterranean spices. Served with a smoky Greek yogurt, and a bright cherry tomato relish.

26

## **\* Grilled Lamb Rack (GF)**

Lamb rack marinated in rosemary, thyme, and garlic. Served with a unique, cooling yogurt sauce infused with Chios mastiha.

43

## **Ibérico Tenderloin (GF)**

Succulent Iberico pork tenderloin served over a silky sweet potato purée, broccolini and finished with a zesty orange-chipotle dressing.

31

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# THE SEAFOOD COUNTER

Fresh daily fish, priced per kilogram.  
Prepared to your preference and served whole or filleted.  
Please speak with your server regarding today's selections and market pricing.

**\* Fresh Lobster /KG 125**

**\* Catch of the day /KG 90**

**\* Jumbo Shrimps /KG 120**

## SIDES

**Baby Broccoli (VEG)(V)(GF)(LF) 10**

Steamed baby broccoli drizzled with a creamy tahini dressing and topped with toasted almond flakes.

**Hand-cut French Fries (VEG)(V)(GF)(LF) 10**

Crispy, golden-fried potatoes seasoned with a pinch of Mediterranean Sea salt.

**Sautéed Mixed Mushrooms (VEG)(V)(GF)(LF) 10**

A medley of seasonal mushrooms sautéed with fresh garlic, thyme, and ponzu

**Grilled Vegetables (VEG)(V)(GF)(LF) 10**

A selection of charred seasonal vegetables served with a rich and smoky roasted pepper Romesco sauce.

**Jasmine Rice (GF)(VEG)(LF)(V) 10**

**Sweet Potato (VEG)(V)(GF) 10**

Roasted sweet potato wedges topped with crumbled feta cheese and fresh garden chives.

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# DESSERTS

## **Fresh Seasonal Fruits (VEG)(V)(GF)(LF)**

A refreshing selection of hand-picked seasonal fruits, sliced and served at their peak ripeness.

18

## **Marble Chocolate Bar**

A decadent marble chocolate bar layered with crunchy pistachio and traditional Kataifi. A modern take on classic Mediterranean flavors.

22

## **Baklava**

Crispy, golden-brown phyllo pastry layered with crushed nuts and honey syrup.

18

## **Crème Brûlée Tart**

A silky vanilla bean custard in a buttery tart shell with a caramelized sugar crust. Topped with a vibrant medley of tropical fruits.

18

## **Chocolate Fondant**

A warm, indulgent chocolate cake with a molten salted caramel center. Perfect for those seeking a balance of sweet and savory.

18

## **Ice Cream & Sorbet**

A selection of ice creams and refreshing fruit sorbets. Please ask your server for today's seasonal flavors.

12

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(\*) Πιάτο εκτός πακέτου ημιδιατροφής - Προσφέρεται με επιπλέον χρέωση

(\*) This dish is excluded from Half Board arrangements - HB guest may place their order with a supplementary charge

Consumer is not obliged to pay if the notice of payment has not been received (receipt+invoice)  
All taxes are included. Gratuity is not included

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)  
Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις. Φιλοδώρημα δεν συμπεριλαμβάνεται.