



CELEBRITIES

Greek - Mediterranean Restaurant

Bread Selection And Assortments

6 / per person

SALADS

Soft Shell Crab & 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

25

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PASTA & RISOTTO

* **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

Wild Mushroom Gnocchi (VEG)

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

23

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 Red Snapper & Mussels (PES)(GF)(LF)

Tender red snapper 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, potato salad 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.
Includes one side from the selection below.

* **Fresh Lobster /KG 125**

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

* **Jumbo Shrimps /KG 120**

SIDES

Baby Broccoli (VEG) (V) (GF) (LF) Steamed baby broccoli drizzled with a creamy tahini dressing and topped with toasted almond flakes.	10	Grilled Vegetables (VEG) (V) (GF) (LF) A selection of charred seasonal vegetables served with a rich and smoky roasted pepper Romesco sauce.	10
Hand-cut French Fries (VEG) (V) (GF) (LF) Crispy, golden-fried potatoes seasoned with a pinch of Mediterranean Sea salt.	10	Jasmine Rice (GF) (VEG) (LF) (V) Perfectly steamed, aromatic long-grain jasmine rice	10
Sautéed Mixed Mushrooms (VEG) (V) (GF) (LF) A medley of seasonal mushrooms sautéed with fresh garlic, thyme, and ponzu	10	Sweet Potato (VEG) (V) (GF) Roasted sweet potato wedges topped with crumbled feta cheese and fresh garden chives.	10

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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.