

DINNER MENU



Dinner

Starters

Carrot & Ginger Soup

With crunchy croutons

€6.0

Dip Trilogy

Tzatziki • Tyrokafteri • Melitzanosalata

€7.5

Fresh Zucchini Rolls

With Feta mousse & paprika

€7.0

Greek Salad

With local olives & caper berries

€10.0

Summer Salad

With tomato, zucchini & carob rusk

€9.0

Grilled Octopus

With Fava & pickled onions

€16.5

Halloumi on the grill

Original cheese from Cyprus

With Thassos sweet walnut

€9.0

Aegean Bruschetta

With fish pasturma

€9.5

Grilled Vegetables

With cream cheese & aged

balsamic dressing

€10.0

Mains

Rib - eye Steak 300g

Grilled to perfection

€28.5

T-bone Steak

40-day dry-aged

€75.0/kg

Prime Rib Steak

Grilled to perfection

€/kg

Sirloin Steak

Grilled to perfection

€/kg

Black Pork Tenderloin

Medallions on the grill

€16.5

Lamb Chops

With velvety purée

€/kg

Chicken Paillard

In Mediterranean marinate

€14.0

Classic Greek Burger

With garnish of the day

€15.0

Scallop Risotto

With a pinch of red caviar

€19.0

Lemon Herb Risotto

With fresh Salmon

€16.5

Sea Bass

Pan-fried with celeriac purée

€17.5

Sauteed Shrimp

With a mini risotto

€18.0

Desserts

Greek Yogurt

With Sweet Fig topping

€5.0

Traditional Greek

Walnut Pie or Sweet Semolina Cake

€5.0

Tart of the day

€5.0

Bread

"Lagana"

Traditional Greek bread

€2.0

Dinner served between 19:00 - 22:30

According to regulations, olive oil must be sold in sealed containers and cannot be provided bulk to guests (price: €1 / 20 ml) • Sea bass, octopus and scallop are certified quality frozen products • In case of food intolerance or allergy, please inform our staff • The prices include all applicable taxes • The restaurant reserves the right to change the prices and opening hours without any prior notice.

Regulatory compliance manager: Konstantinos Tzanetis

Elektra Comfort®

HOTEL