

# DINNER MENU

ε®

# 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 marinade

€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

### Sautéed 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

€5.0

### "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

Dialogue

Elektra Comfort®  
H O T E L