

DINNER MENU



Dinner

Starters

Carrot & Ginger Soup
With crunchy croutons

€6.0

Dip Trilogy
Tzatziki • Tyrokafteri
Melitzanosalata

€7.5

Fresh Zucchini Rolls
From our own garden
With white cheese mousse
& paprika

€7.0

Greek Salad
With local olives
& caper berries

€10.0

Summer Salad
From our own garden
With tomato, zucchini
& lime

€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

Mains

T-bone Steak

40-day dry-aged

€75.0/kg

Rib - eye Steak 300g
Grilled to perfection

€28.5

Sirloin Steak 500g
Grilled to perfection

€25.0

Black Pork Tenderloin
Medallions on the grill

€15.0

Traditional Sausage
On the grill

€13.5

Fried potato sticks or sauteed vegetables
as a side, for the meat dishes only + €3.5

Lamb Chops
On the grill with velvety purée

€22.0

Scallop Risotto
With a pinch of red caviar

€19.0

Sea Bass
Pan-fried with celeriac purée

€17.5

Sauteed Shrimp
With a mini risotto

€18.0

Stir - fried vegetables
With vegan mayo

Vegan

€12.0

Kids Menu

€12.5

Desserts

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

For fish & seafood we use certified quality frozen products • According to regulations, olive oil must be sold in sealed containers and cannot be provided bulk to guests (price: €1 / 20 ml) • 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, opening hours and days without any prior notice • Regulatory compliance manager:

Konstantinos Tzanetis

Elektra Comfort®

HOTEL