

DINNER MENU

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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 sautéed 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

Sautéed 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

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For fish & seafood we use certified quality frozen products • According to regulations, olive oil must be sold in sealed containers and our staff is provided with gloves (price: €1 / 20 ml) • In case of food intolerance or allergy, please inform our staff • The prices include all applicable taxes (price: €1 / 20 ml) • The restaurant reserves the right to change the prices, opening hours and days without any prior notice • Regulatory compliance manager:

Konstantinos Tzanetis

Elektra Comfort®
H O T E L