

The Garden

Rhodian Salad

Greek salad as you know it with grilled eggplant, rhodian pitta, fresh oregano and feta cheese

6,- €

Greek Summer Salad

Cucumber, carrot, rocket, red beet, anthotiro-cheese, walnuts, seasonal fruit, and raisins with a balsamic vinaigrette

6,- €

Dakos & Guacamole

Cherry tomatoes, rocket, kopanisti cheese, guacamole, thyme, coriander and krytherian olive oil rusk

7,- €

Mushrooms & Burrata

Roasted tomato, avocado, sauteed mushrooms, grilled bread, burrata (or with Tofu as a vegan option) and a pesto vinaigrette

13,- €

To share is our way...let it be yours

Dips in Jars

Tzatziki, red beet cream and hummus served with rhodian pitta

4,50 €

Patates Riganates

Crispy potatoes, oregano, paprika, lemon aioli and feta cheese

4,- €

Pitaroudia Massala

Courgette cakes, vegetable curry and yoghurt cream with coriander & parsley

7,- €

<p>Grilled Summer Vegetables... <i>...on pinsa bread, marinated raisins, basil pesto and parmesan flakes</i></p>	8,- €
<p>Pasta Spanakopita <i>Spinach filled fresh ravioli, seared spinach, dill and anthotyro cheese</i></p>	9,- €
<p>Choripan <i>Grilled greek sausage in brioche bun, caramelized onions, chipotle mayo, chimichurri</i></p>	8,- €
<p>Kotopoulo Yakitori <i>Grilled marinated chicken sowlaki, crispy potatoes, mustard & estragon sauce, lemon and oregano</i></p>	9,- €
<p>Lamb Barbacoa Tacos <i>Slow roasted lamb with orange and herbs, crispy onion, creamy baba ganush, rocket and feta cheese</i></p>	10,- €
<p>Calamari <i>Fried calamari, tarama mayo, lemon and parsley served with crispy potatoes</i></p>	8,- €
<p>Bacalao <i>Fillet of cod, beetroot aioli, fried rice sheet and grilled lemon</i></p>	9,- €
Dessert	
<p>Portokalopita <i>Orange pie with mastiha ice cream and walnuts</i></p>	6,- €
<p>Greek Brownie... <i>...with kaimaki ice cream and koulouraki</i></p>	7,- €
<p>Cake of the Day <i>Ask us</i></p>	4,50 €
<p>Self-Serve Ice Cream <i>Help yourself to an ice cream from our self-serve freezer at the bar</i></p>	2,50 - 4,50,- €



★ HOTEL ★ RESTAURANT

Breakfast Menu

<i>Scrambled Eggs...</i> <i>...with zucchini, roasted tomato, anthotyro cheese on roasted bread</i>	7,- €
<i>Avocado Toast</i> <i>Avocado smashed on roasted bread, crispy bacon, grilled tomato and fried eggs</i>	8,- €
<i>Super Bowl</i> <i>Yoghurt with beetroot, honey, walnuts, chia seeds, And seasonal fresh fruits</i>	7,- €
<i>Sweet Waffles...</i> <i>...with berry mix and maple syrup</i>	6,- €
<i>Greek Style Waffles...</i> <i>...with yogurt cream, honey and nuts</i>	6,- €
<i>Sweet Breakfast</i> <i>Baguette, croissant, choice of marmalades, honey, nutella and butter</i>	6,50 €
<i>Savory Breakfast</i> <i>Baguette, mortadella, salami, gauda, anthotyro- cheese and butter</i>	6,50 €
<i>Continental style</i> <i>Baguette, croissant, choice of marmalade, honey, mortadella, gauda and butter</i>	6,50 €
<i>Chocolate Croissant</i>	2,50 €

Cocktails

Mojito

Rum, sugar, mint, lime, soda

6,5€

Hemingway

Rum, grapefruit, cherry liqueur, lime

7€

Cuba Libre

Rum, lime, cola

5€

Palomino

Tequila, grapefruit, grapefruit tonic, lime

7€

Gin Tonic

Gin, tonic

5€

Aperol Spritz

Prosecco, aperol, soda

5,5€

Espresso Martini

Vodka, kahlúa, espresso, honey

6,5€

Negroni

Campari, gin, martini rosso

6€

Tiramisú Martini

Vodka, Kahlúa, choco tequila, foam milk, whipped cream

7,5€

Frozen Grapefruit Negroni

Martini, campari, gin, grapefruit

7€

Tropical Martini

Vodka, passoa liqueur, passion fruit purée, prosecco, lime

7,5€

Long Island

Vodka, tequila, rum, gin, triple sec, lemon, cola

6,5€

Margarita

Tequila, triple sec, lime

6€

Frozen Gin Tonic

Gin, cucumber, lime

6€

Daiquiri

Rum, lime

6€

Dark & Windy

Dark rum, lime, ginger ale

6€

Lindos Mule

Vodka, ginger ale, lime, mint

6€

Whisky Smash

Whiskey, lemon, mint

6€

Rhodes Mule

Gin, ginger ale, lime, mint

6€

Bee Breeze

Vodka, pineapple juice, cranberry juice, honey

6€

Caipirinha

Cachaça, lime

6€

Hugo

Prosecco, elderflower, lime, mint, soda

5,5€



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Drinks

Coffees

Greek coffee	€1,50
Espresso	€1,50
Espresso Macchiato	€1,80
Americano	€2,00
Cappuccino	€2,00
Café Latte	€2,50
Mocha	€2,00
Freddo Espresso	€2,00
Freddo Cappuccino	€2,50
Iced Irish Coffee	€3,50
Frappe	€1,50

*With possibility of plant based milk

Selection of teas

mint, black, green, chamomile	€1,00
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Homemade Lemonade

Classic: lemon, mint, sugar, honey	€2,00
Coconut: lemon, coconut milk, sugar, honey	€2,50
Pink: lemon, cranberry juice, mint, sugar, honey	€2,50

Juices & Soft Drinks

Freshly squeezed orange juice	€2,50
Variety of juices (grapefruit, apple, pineapple)	€2,00
Coca-Cola	€1,50
Green Cola (Greek product)	€1,50
VAP orange/ lemon	€1,50
Iced tea peach/ lemon (0,45l)	€3,50
Sparkling water (0,5l)	€1,00
Still water (0,5l)	€0,50

Smoothies

Purple: blackberries, blueberries, blackcurrant, banana	€4,00
Pink: strawberries, peach, papaya	€4,00
Green: kale, banana, mango, lemongrass	€4,00

Alcoholic Drinks

Beers

Local draft beers

Zythos large (0,5l)	€3,50
Zythos small (0,25l)	€2,00

Local bottled beers

Mamos (0,50l)	€4,00
Fix dark (0,33l)	€4,00
Septem premium Red Ale (0,33l)	€4,90

Wines

House wine

White house wine Glass	€2,50
Carafe 1L	€10,00
Red house wine Glass	€2,50
Carafe 1L	€10,00
Prosecco Glass	€ 3,50

Bottled Wine

Please see our separate wine list

Wine List

Reds:

Gaia Wines, “ Monograph ”, Agiorgitiko

Fruity and round, with a charming character. Soft, round tannins, balanced acidity and a pleasant fruity aftertaste.

15,- €

Nemea Winery, “ Nemea “, Agiorgitiko

Deep ruby colour with intense and complex aromas. Dominated by gooseberry, cherry, sour cherry, as well as vanilla, coconut, and sweet spices. Rich and round body, velvety tannins, and balanced acidity.

25,- €

Monsieur Nicolas, “ Moi, Je m’en Fous! “, Limnionas

A fresh wine with a unique and slightly sweet but dynamic flavour, rich in aromas, with a bright red colour. Aromas of mulberries, wild raspberry, strawberry, and flowers with a hint of pepper create a wine that demands to be consumed fresh, as its most vigorous.

29,- €

Whites:

Strofilia, “ White Dot ”, Moschofilero, Malagousia

Very clear nose of medium-high intensity foregrounding pear and green apple, with rose and white pepper in the background. Light-bodied, with a cool and peppery taste. A wine with rich aromatic potential, characterised by aromas of evening primrose and rose petal, framed by notes of citrus and tropical fruits.

17,- €

Skouras, “ Akres ”, Roditis, Moscofilero

The nose is complex and the wine exudes aromas of fresh flowers, with hints of crushed blossoms and of fruits such as avocado. A relaxed pace and a luxurious texture give flavours of citrus fruit and touches of jasmine and mint

20,- €

Tselepos, “ MANTINIA ”, Moschofilero

Wine with excellent freshness and high acidity. Delicate flavours of high intensity, mainly of citrus fruits and lemons. They are complemented by the characteristic rose and licoum aromas of Moschofilero. Clean mouthfeel with a strong aftertaste.

24,- €

Rose:

Nemea Winery, “ Delicate Rose ”

Aromatic, fruity, lively, and easy-drinking!!! A wine dedicated to the pleasure of the senses. Smooth and delicate with impressive aroma

18,- €