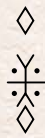


ios club

SUNSET DINING BAR

THE ART  OF SUNSET



OUR FOOD

Composed and performed by our Chef
Mr. George Stylianoudakis



APPETIZERS

SALADS

MAIN

DESSERTS



APPETIZERS

Smoked fish roe (Taramas)

Potato starch chips.

9

Mpaxes (v)

Tomato zucchini falafel fritters tahini yogurt dip.

12

Fricassee

Black angus tartare, uni hollandaise, dill emulsion.

22

Sardine

Marinated sardine, tomato tartar, herbs, garlic, tomato water consommé olive oil.

22

Octopus

Sauté octopus fennel salad citrus dressing.

17

Seafood zucchini flowers

Local zucchini flower stuffed with shrimp, fish, fresh herbs. Greek yogurt.

15

Shrimp ceviche

Avocado, citrus, cucumber, sherry tomatoes jalapenos, fresh coriander.

16

Scallops

Santorini Split pea, caramelized onion, caper leaves, lemon dressing.

23



SALADS

Greek salad

Cherry tomatoes, cucumber, black olives, green pepper, capers, feta cheese, carob rusk, olive oil.

15

Watermelon Salad

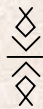
Capers, olives, Tinian graviera, feta, almonds, mint, basil, olive oil.

14

Quinoa & Bulgar

Shrimps, cucumber, tomato, scallions, feta herbs, avocado, olives, capers, honey balsamic dressing.

16



COUVERT

**2 types of bread and
amuse bouche**

5



MAIN

Summer lamb (4pax)

Summer vegetables, herbs, wine lamb jus.

60

Cretan stifado

Black Angus Rib eye, onion, potato, cumin sauce.

34

Our own musaca

Confit eggplant, braised beefcheeks, tomato relish, bechamel foam.

23

Organic Chicken

Baby potatoes, marinated zucchini, caper and lemon sauce.

21

Langoustine manestra

Homemade orzo, lobster bouillon, tomato, basil.

28

Sea bass Fricassee

Local greens, herbs, lemon sauce.

26

Cereal risotto (V)

Fresh zucchini, mushrooms verbena & thyme.

20

Handmade beatroot raviolli (v)

With chickpeas and vegetables accompanied with cashew and miso cream.

18



DESSERTS

Halva with namelaka

Semolina halva, namelaka with vanilla and orange blossom.

9

Chocolate cremeux

Chocolate cremeux, feuilletine, red fruits, bitter chocolate sorbet

12.

Strawberry pavlova

Crunchy meringue, honey yogurt cream, fresh strawberry,

12

Lemon meringue pie

lemon curd, meringue, cookie, crumble lime sorbet.

11

Please let us know if you have any food allergies or special dietary needs

MARKET INSPECTION MANAGER: JERRY AMPATIELO
PRICES ARE IN EUROS AND INCLUDE VAT AND ALL LEGAL CHARGES. THE RESTAURANT HAS CERTIFIED POINT
OF SALES TERMINALS FOR CONTACTLESS PAYMENT WITH CARDS
THE CONSUMER IS NOT OBLIGED TO PAY, IF THE NOTICE OF PAYMENT IS NOT RECEIVED (RECEIPT-INVOICE)

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