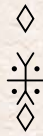


ios club

SUNSET DINING BAR

THE ART OF SUNSET



OUR FOOD



APPETIZERS

THE GREEK TRADITIONAL MEZE 22

Tzatziki-melitzanosalata-hummus-spicy cheese spread.
Herb marinated olives, pickled artichoke
Served with pita bread

SMOKED FISH ROE (TARAMAS) 9

Potato starch chips

MPAXES (V) 12

Tomato-zucchini falafel fritters, tahini yogurt dip

SAVORY GREEK PIE 14

Wild leaves, local cheese, homemade fresh phyllo.

SEAFOOD DOLMA 18

Local zucchini flower stuffed with shrimp, fish

BEEF CARPACCIO 18

Black angus beef pickle artichokes radish, graviera cheese olive oil

SHRIMP CEVICHE 18

Avocado, citrus, cucumber, sherry tomatoes, jalapeños, fresh coriander

LADENIA KIMOLOU (greek style pizza)

Tomato, onion, oregano 12

Xino cheese from Ios, Kopanisti cheese from Mykonos, mushrooms, Florina peppers 14

Prosciutto from Evritania, buratta, basil 15

PITA BREAD 2,5



SALADS

GREEK SALAD

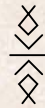
Cherry tomatoes, cucumber, black olives, green pepper, capers, feta cheese, carob
15

WATERMELON SALAD

Capers, olives, tinian graviera, feta, almonds, mint, basil, olive oil
14

LENTIL

Beluga lentils, cretan cucumber, sun dried tomatoes, peppers, chives, green onions, herb lemon dressing
17



COUVERT

4 types of bread with LADOLEA extra virgin olive oil
5

LADOLEA Ceramic Pot (ladolea.gr)
Extra virgin olive oil 200ml
Megaritiki variety, Corinthia, Greece
22



MAIN

CRETAN STIFADO

Black Angus Rib eye onion potato cumin sauce
36

SUMMER LAMB (4pax)

Summer vegetables, herbs, wine, lamb jus
60

OUR OWN MOUSAKA

Confit eggplant, braised beef cheeks, tomato relish,
bechamel foam
23

VEGETARIAN MOUSSAKA

Eggplant, zucchini, mushrooms, herbs,
goat cheese foam
16

ORGANIC CHICKEN

Baby potatoes, marinated zucchini, caper and lemon sauce
21

CEREAL RISOTTO

Fresh zucchini, mushrooms, verbena & thyme
20

SHRIMP MANESTRA

Homemade orzo, lobster bouillon, tomato, basil
26

GRILLED BUTTERFLY SEA BASS 450 to 500 gr

Marinated sea bass with fresh herbs, local roasted vegetables
26



DESSERTS

PASSION FRUIT MILLEFEUILLE

White chocolate mousse, tartare mango, coconut sorbet
11

CHOCOLATE SPHERE

Milk chocolate cremeux, red fruits, cookie crumble
13

STRAWBERRY PAVLOVA

Crunchy meringue, honey yogurt cream, fresh strawberries
12

GREEK YOGURT MOUSSE

Cocoa crumble mousse, berries coulis
11



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

MARKET INSPECTION MANAGER: JERRY AMPATIELO
PRICES 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)