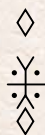


ios club

SUNSET DINING BAR

THE ART OF SUNSET



OUR FOOD



APPETIZERS

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 15

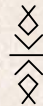
Cherry tomatoes, cucumber, black olives, green pepper, capers, feta cheese, carob

WATERMELON SALAD 14

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

LENTIL 17

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



LADOLEA Ceramic Pot (ladolea.gr)

Extra virgin olive oil 200ml

Megaritiki variety, Corinthia, Greece



MAIN

CRETAN STIFADO 36

Black Angus Rib eye, onion potato cumin sauce

OUR OWN MOUSAKA 23

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

VEGETARIAN MOUSSAKA 16

Eggplant, zucchini, mushrooms, herbs, goat cheese foam

ORGANIC CHICKEN 21

Baby potatoes, marinated zucchini, caper and lemon sauce

CEREAL RISOTTO 20

Fresh zucchini, mushrooms, verbena & thyme

SHRIMP MANESTRA 26

Homemade orzo, lobster bouillon, tomato, basil

GRILLED BUTTERFLY SEA BASS 450 to 500 gr 26

Marinated sea bass with fresh herbs, local roasted vegetables

Japanese A5 Kagoshima Wagyu 250gr 140
with grilled eggplant and crispy garlic



DESSERTS

PASSION FRUIT MILLEFEUILLE 11

White chocolate mousse, tartare mango, coconut sorbet

CHOCOLATE SPHERE 13

Milk chocolate cremeux, red fruits, cookie crumble

STRAWBERRY PAVLOVA 12

Crunchy meringue, honey yogurt cream, fresh strawberries

GREEK YOGURT MOUSSE 11

Cocoa crumble mousse, berries coulis or tangerine marmelade.



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)