



onar

MEDITERRANEAN
BISTRO

starters

Chargrilled Baby Calamari €12.00

Grilled baby stuffed calamari with quinoa, summer vegetables, eggplant mousse, drizzled with virgin olive oil and lemon

Mediterranean Prawns Saganaki €12.00

Prawns cooked in a rich mild spicy tomato sauce enriched with ouzo, feta cheese and fresh basil leaves

Chargrilled Octopus €14.00

Chargrilled Octopus on aromatic herbs, fava with capers, confit shallots and vegetables

Duo Flavor Traditional Halloumi €14.00

Baked halloumi cheese wrapped in filo pastry and boiled halloumi cheese with mint aroma, grapes marmalade, honey, bread toast

Mediterranean Flavors Dip €12.00

White Tarama, Hummus, Tirokafteri, smoked Eggplant, side salad topped with feta cheese served with freshly baked koulouri bread

Seabass Ceviche €16.00

Peruvian style ceviche marinated with fresh lime juice and aji Amarillo peppers, red onions, sweet potatoes, cherry tomatoes and fresh coriander leaves, mango and avocado

Salmon Tartare €18.00

Fresh salmon, diced and marinated with fresh lime juice, chives Ikura caviar, sour cream and citrus ponzu dressing

Beef Carpaccio €16.00

The finest Black Angus beef thinly sliced and topped with parmesan flakes, extra virgin olive oil, olive tapenade and herb crostini

Falafel €12.00

Falafel with quinoa tabouleh salad, pita bread and tahini dip

SOUPS

Leek and Potato €10.00

Creamy leek and potato soup with coconut cream

Vegetable Vermicelli €10.00

Clear vegetable soup with vegetable cubes, tomatoes and vermicelli

Please inform your waiter if you have any dietary requirements or allergies.

Ενημερώστε τον σερβιτόρο σας εάν έχετε διατροφικές απαιτήσεις ή αλλεργίες.

All prices are in Euros and include service charge and VAT
Όλες οι τιμές είναι σε Ευρώ και περιλαμβάνουν δικαίωμα υπηρεσίας και Φ.Π.Α.

salads

Burrata Caprese

 €16.00

Fresh burrata, cherry tomatoes, fresh basil and green baby leaves, virgin olive oil, herb grissini

Fattoush

 €15.00

With baby lettuce, cherry tomatoes, cucumbers, crispy Lebanese pita, spring onion, radish, coriander, sumac, drizzle with lemon juice and virgin olive oil.

Goats Cheese

 €16.00

Crispy green leaves, goat cheese, pomegranate, mango, cherry tomatoes, walnuts honey mustard dressing

The Greek

 €14.00

Cherry tomatoes, cucumbers, peppers, onions, capers, feta, oregano, virgin olive oil, black kalamata olives, barley rusks

Quinoa Avocado Blueberry

 €16.00

Fresh blueberry, avocado, quinoa, green wood apple, fresh coriander, baby leaves, pine nuts, radish, perfumed with mango olive oil dressing

signature burgers

Angus Beef Burger

 €24.00

Angus beef burger in a brioche bun with iceberg lettuce, tomato, onion, accompanied with aubergine dip with roasted feta cheese, yoghurt dip with mint aroma, deep fried potatoes with oregano

Duo of Beef Burger and Chicken Crunchy Fillet

 €22.00

Beef burger and crunchy chicken fillet with mountain herbs breadcrumbs, garlic feta dip, buckwheat salad, green leaves, aubergine chips and deep fried potatoes with oregano

Vegetable Burger

 €20.00


Vegetable burger with sliced avocado, tachini balsamic dip, fried aubergines, crispy onion, oregano deep fried potatoes, backweat salad

pasta and paellia

Seafood Spaghetti    €18.00
Prawns, scallops, calamari, fresh mussels, garlic,
fresh basil leaves enriched with tomato sauce

Al Fresco Pasta    €16.00
Fresh spaghetti with your choice of sauce:
Napoletana, Bolognese, Carbonara


Spaghetti with Prawns, Aglio e Olio   €18.00
Fresh spaghetti enriched with garlic, extra olive oil
and prawns


Prawns' Paella  €18.00
Paella rice with prawns, onion, tomatoes,
colored peppers, peas, carrots, saffron aroma

Chicken and Chorizo Paella €18.00
Chicken and Spanish chorizo, rice, saffron aroma,
onion, tomatoes, peppers, peas, carrots

main courses

USDA Prime Beef Fillet   €55.00
Served with herbs crouton, olive tapenade and smoked
eggplant dip, crispy fried onions, thyme potato cake,
with Pepper sauce OR Mushroom Sauce OR Beef jus

Rack of Lamb   €36.00
Oven baked lamb rack, served with mint mascarpone
gremolata, cumin, fattoush salad, roasted vegetables
with thyme and thyme jus

Chicken Fillet  €26.00
Slow cooked chicken fillet served with an eggplant
cannelloni, dried tomatoes, feta cheese, drizzled
with black olives, tomatoes and coriander leaves

Iberico Pork Chop   €34.00
Grilled Spanish iberico pork chop, oven baked
vegetables, orzo with mushrooms and parmesan
cheese, drizzled with herb sauce

Dish of the Day

For the dish of the day and the price,
please consult your waiter



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και Φ.Π.Α.




fish



Seared Seabass Fillets   €28.00
Served with celeriac puree, pak choi, olive tapenade, sautéed potatoes and rocket pesto

Red Tuna   €32.00
Grilled tuna steak served with sweet potato puree, quinoa tabouleh and honey soya sauce


Seared Wild Salmon Fillet   €32.00
Salmon fillet with crispy skin with buckwheat, green asparagus, baby carrots, lemon butter sauce

desserts

Tiramisu    €9.00
Tiramisu with mascarpone, infused with cacao powder

Portokalopita (Orange Pie)   €9.00
Fluffy cake with texture from tangy and sweet orange syrup

Fruit Tart    €9.00
Rich cream, wild berries and exotic fruit tart

Cream Catalana   €9.00
Baked cream with vanilla, lemon zest and cinnamon aroma

Almonds Baklava   €9.00
Layers of baklava filo, stuffed with rich almonds and walnuts in syrup

Middle Eastern Kateif    €9.00
Cream of cheese with pistachio nuts, kateif philo, drizzled with syrup

Ice Cream and Sorbet Selection  per scoop €4.00
Chocolate / Strawberry / Vanilla / Mango

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Allergens / Αλλεργιογόνα



Nuts / Ξηροί καρποί



Celery / Σέλινο



Cereal containing Gluten
Δημητριακά που περιέχουν
Γλουτένη



Sesame Seeds / Σουσάμι



Milk / Γάλα



Mustard / Μουστάρδα



Sulphur Dioxide
Διοξείδιο του θείου



Crustaceans / Οστρακοειδή



Molluscs / Μαλάκια



Fish / Ψάρι



Eggs / Αυγά



Soya / Σόγια



Lupin / Λούπινο



Peanuts / Φιστίκια



Vegetarian / Χορτοφαγικό



Spicy / Καυτερό



NYX

HOTELS

by Leonardo Hotels