

MENU

IL
CORTILE



POSEIDONION
Grand Hotel
EST. 1914

FOCACCIA & ACCOMPANIMENTS (per person) 2,5



LEAVES & FLOWERS with strawberries, almonds and honey vinaigrette 14

PANZANELLA with cherry tomatoes, cucumber, peppers, olives and avocado 15

BABY SPINACH with crispy prosciutto, melon and parmesan 16

MOZZARELLA BURRATA with wild rocket and bresaola 22



BRUSCHETTA with tomato chutney, mozzarella and basil 10

MUSHROOM RAGOUT with bacon, pecorino and thyme 14



MINI BURGER with parmesan, truffle mayonnaise and bacon (3 pcs) 14

VITELLO TONNATO thin slices of beef with tuna mayonnaise 24

STEAK TARTARE with parmesan, hazelnuts, baby rocket and capers (160g) 26



PACCHERI with cherry tomatoes, crispy prosciutto and basil 15

PACCHERI with fresh truffle and parmesan 24



CHEESES AND COLD CUTS 22

parmesan, mozzarella, gorgonzola, pecorino with truffle
bresaola, salami, prosciutto, mortadella

The Poseidonion and Bralos Farm meet in the courtyard of Il Cortile for a marriage of quality, taste and integrity, bringing delicious meats from the most famous farm in the region of Fthiotida to your table.

RIB-EYE STEAK (350g) 52

BEEF SKEWERS (75g) 5,5 / piece

TOMAHAWK STEAK (1.200g - 1.600g) 130 / kilo

FLANK STEAK (280g) 34

*all beef is Black Angus



PORK CHOP from black Greek boar 24

CHICKEN BURGER (300g) 12



POTATO CHIPS with parmesan 7

with parmesan & truffle 10

BABY VEGETABLES cooked in casserole with herbs 8

MIXED SALAD with honey vinaigrette 6



CHOCOLATE PIE with hazelnuts, caramel syrup and vanilla ice cream 11

LEMON TART with white chocolate mousse and strawberries 10

PROFITEROLES with vanilla cream, chocolate and brittle 10

ICE CREAM & SORBET 3,5 / ball

SEASONAL FRUIT 10