



on the verandah

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Gastronomy & Philoxenia





## **Gastronomy**

*the art and practice of cooking  
and eating good food*

### **Etymology**

from Greek *gaster* (stomach)  
and *nomos* (law)

## **Philoxenia**

*an act of hospitableness  
and love shown to strangers*

### **Etymology**

from Greek *philos* (beloved friend)  
and *xenos* (stranger)



*Dear Friends,*

*It is with great pleasure that we welcome you to the  
historic verandah of the Poseidonion Grand Hotel.*

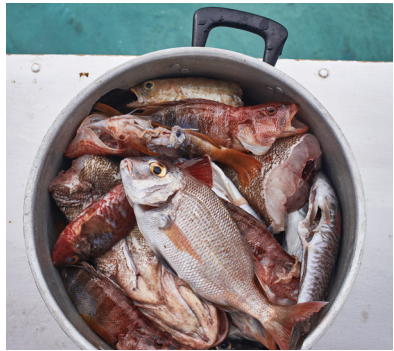
*This year, our culinary inspiration is drawn from the  
depths of the Greek sea which surrounds us, as well as  
the land where the concepts of both gastronomy and  
hospitality were born.*

*The flavours of our traditional cuisine are creatively  
expressed in accordance with the techniques of the  
present, and offered in the grounds of a hotel that  
proudly honours over a century of hospitality.  
We hope you enjoy the journey.*

*Welcome!*

*Stamatis Marmarinos*





# The Menu of Fragrances

Let our chef guide you through the flavours and aromas of the sea, suggesting the ideal combinations for an unforgettable culinary journey.

4 course menu  
**€72 / person**

4 course wine pairing menu with 3 glasses  
**€96 / person**



5 course menu  
**€95 / person**

5 course wine pairing menu with 4 glasses  
**€125 / person**

*\* We recommend that the 'Menu of Fragrances' be served per table.*



## **Bread & Accompaniments**

- 4 -

*(price per person)*

Summer Ratatouille  
*vegetables, flowers, nuts, fruit*

- 18 -

Tomatoes & Strawberries  
*feta, rocket, avocado, cucumber, peppers*

- 19 -



White Grouper  
*vegetables, olive oil mayonnaise, bottarga*

- 26 -

Octopus  
*minestrone, salami from Lefkada, olive oil*

- 26 -

Tuna  
*foie gras, avocado, watermelon, aged assyrtiko vinegar*

- 27 -



Shrimp

*tartare, tempura, bloody ouzo*

- 29 -

Scallop

*finocchio, tomato, béarnaise, tarragon*

- 30 -

Crayfish

*pumpkin, herbs, pork, arseniko cheese from Naxos*

- 32 -

Crab

*Bisque, sour apple, village bread, tamarix, black garlic*

- 32 -



Cuttlefish

*chorizo, sweet wine from Samos, thyme, aged rice*

- 28 -

Red Mullet

*chicken, saffron from Kozani, vanilla, aged rice*

- 32 -

Sea Urchin

*passion fruit, chili, lemon, bottarga, linguine*

- 32 -





Cod

*almond, rose water, grape, asparagus*

- 30 -

Sea Bass

*tomato, rhubarb, basil, ginger*

- 32 -

Scorpion Fish

*'kakavia', fish & chips, ragout*

- 33 -

White Grouper

*artichoke, 'avgolemono', fennel, shellfish, prosciutto*

- 36 -

Fricassée

*fish of the day\*, seasonal greens, 'avgolemono'*

\* Ask your waiter for the fish of the day





## **Cheese Selection**

**Skotyri from Ios**

*soft cheese made from goat's milk with a rich,  
spicy taste, flavoured with wild savory*

- 6 -

**Ladotyri from Mytilini**

*hard cheese made from goat's milk with a spicy,  
peppery taste*

- 6 -

**Fresh goat's cheese from Evia**

*fresh goat's cheese with culture, a soft texture  
and an acidic taste*

- 7 -

**San Michali from Syros**

*hard cheese made from sheep's milk with a savoury,  
peppery taste*

- 7 -

**Metsovone from the Tositsa Foundation**

*semi-hard smoked cheese from cow's and sheep's milk*

- 7 -

**Arseniko from Naxos**

*hard cheese from sheep's milk with a salty,  
spicy flavour*

- 7 -



## **Desserts**

### **Chocolate Cake**

*Manjari chocolate 64%, propyra bread from Spetses,  
nuts, olives, lemon*

- 13 -

### **Yoghurt**

*Ivoire white chocolate 35%, beetroot, rocket,  
pomegranate*

- 13 -

### **Almond Cake**

*Tanariva milk chocolate 33%, apricot*

- 13 -



All prices are in euros (€).  
Prices include all charges & taxes.  
Registered manager: Stamatios Marmarinos



POSEIDONION

*Grand Hotel*

EST. 1914