



on the verandah
Contemporary Greek Bistro



Menu



POSEIDONION
Grand Hotel
EST. 1914

Bread per person 2,5

SALADS

Athinaiki grouper, mayonnaise, vegetables, wasabi	25
Crab Salad rice noodles, pumpkin, tamarisk, Florina peppers	23
Quinoa and Chickpeas tuna tartare, avocado, tomato, peppers, olives, cumin	17
Lettuce Salad roast chicken, graviera cheese, crispy prosciutto, sourdough bread, Caesar vinaigrette	15
Tomato Salad “Greek salad tartare”, xinomyzithra cheese, caper leaves, carob	14
Mesclun grilled manouri cheese, strawberries, cherry tomatoes, almonds, honey vinaigrette	14

APPETISERS

Open Pie local cheeses (feta, anthyro, graviera), cherry tomato confit, green olives, capers, oregano	12
Spring Roll Tomato Patties tomato, spearmint, feta cheese	11
Beef “Soutzoukakia” Tartare veal, tomato, rock samphire, black garlic, potato chips, graviera cheese	18
Moussaka “Balls” spicy cheese spread	12
Mini Burger “Yogurtlu” kebab, tomato, yoghurt, smoked paprika	4 / each
Grouper Carpaccio tomato hearts, sea urchins, lemongrass, chilli, chives	26
Crispy Sea Bream sourdough bread, basil, cherry tomatoes, aioli	22
Grilled Octopus fava bean spread, seasonal greens, grilled avocado	22
Shrimp “Dakos” rusks from Trachia, onion, peppers, tomato, feta cheese	20
Greek Cheeses & Cold Cuts	18

BURGERS

Beef Burger bacon, kasseri cheese, tomato, lettuce, pickles	20
Plant-Based Burger kasseri cheese, tomato, lettuce, pickles	18

PASTA

Summer Ratatouille vegetable fusilli, tomato sauce, grilled vegetables, anthyro cheese	14
Macaroni Bolognese 4:2 4 parts beef, 2 parts pork, graviera cheese, rigatoni	22
Octopus Pasta olives, chorizo, myzithra cheese, macaroni	24
Sea Urchin Pasta chilli, lemon confit, bottarga, rock samphire, casareccia	26

MAIN DISHES

Roast Chicken pureed roast potatoes, tandoori cream	20
Pork Schnitzel mustard leaves, tomato confit, graviera cheese, mayonnaise tartare	24
Beef Tagliata fried potatoes, bbq with grape syrup	32
Beef Steak (for 2 persons) roast vegetables, feta “tzatziki”	58
Tuna Fillet black-eyed bean salad, fish roe spread with cuttlefish ink	26
Sea Bass “Giouvetsi” orzo, zucchini, wild fennel, bottarga	30
Sea Bass Fricassee seasonal greens, herbs, egg-lemon sauce, curry	36

DESSERTS

Orange Pie milk chocolate, caramelized hazelnuts	10
Strawberry Tart vanilla cream, pistachios from Aegina	10
Chocolate Pie white caramelised chocolate, banana	10
Profiterole / Tsoureki (traditional Greek brioche) crispy choux, mahlepi & masticha cream, chocolate sauce	10
“Politikos” Halvas (traditional semolina dessert) cherry preserve, kaimaki ice cream	10
Ice Cream & Sorbet	3,5 / scoop
vanilla, chocolate, peanut, yoghurt, kaimaki, strawberry, lemon, mango	

Please inform us of any food allergies or intolerances. Olive oil is used in our dressings and in cooking. Sunflower oil is used for frying. Frozen products are denoted by an asterisk (*).

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

THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT OR INVOICE).

THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT TO THE EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER.