



on the verandah  
Contemporary Greek Bistro



POSEIDONION  
*Grand Hotel*  
EST. 1914

Bread per person 2,5

## SALADS

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

## APPETISERS

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

## PASTA

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

## MAIN DISHES

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

## BURGERS

<b>Beef Burger</b> bacon, kasseri cheese, tomato, lettuce, pickles	20
<b>Plant-Based Burger</b> kasseri cheese, tomato, lettuce, pickles	18

## DESSERTS

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

## SANDWICHES \*

<b>Toasted Sandwich</b> ham or turkey, kasseri cheese	10
<b>Wholemeal Wrap</b> anthotyro cheese, cucumber, avocado, baby spinach, basil mayonnaise	12
<b>Club Sandwich</b> chicken, kasseri cheese, bacon, omelette, tomato, lettuce	16

\*All sandwiches are served until 20:00

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.