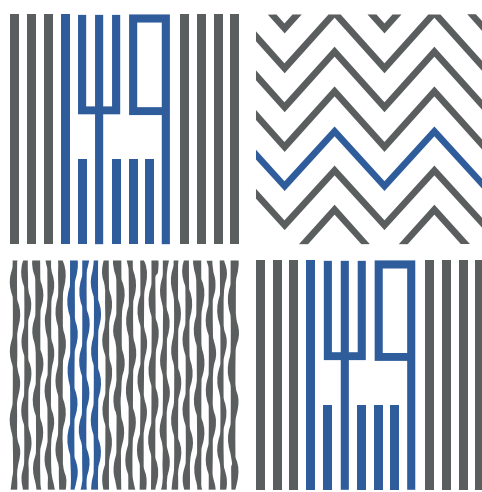


Dreeze

MILOS BOUTIQUE HOTEL
restaurant



DINNER MENU 18:30-22:30

SOUPS

VG VELUTÉ SOUP MADE OF PUMPKIN AND SPICES, 10.00€
SWEET POTATO CHIPS AND PAPRICA OIL

SEAFOOD SOUP WITH SAFFRON 12.00€



STARTERS

<u>GF</u>	SLOW - COOKED OCTAPUS WITH FAVA AND SAUCE MADE OF MARSALA WINE	22.00€
<u>V GF</u>	PIECES OF MELON, WATERMELON, DRAGON FRUIT WITH DEEP FRIED HAZELNUT FETA CHEESE AND SAUCE MADE OF GRAPE SYRUP	16.00€
	SEA BASS CEVICHE WITH PERUVIAN MARINADE	17.00€
	BEEF TARTARE WITH CREAM MADE OF TRADITIONAL MANOURA CHEESE ON THE TOP AND CHILLI OIL	18.00€
	SPAGHETTI MADE FROM CALAMARI AND VEGETABLES ON PESTO SAUCE AND OUZO	19.00€

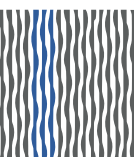


SALADS

<u>VG GF</u>	GREEN SALAD WITH ORANGE FILLETS AND SAUCE MADE OF WHITE BALSAMIC, POMEGRANATE AND WALNUTS	12.00€
	QUINOA SALAD WITH SHRIMPS AND DRESSING INFUSED WITH GINGER	16.00€
<u>V</u>	TWISTED GREEK SALAD	14.00€

PASTA - RISOTTI

	SEAFOOD PASTA MADE OF SHRIMP BISQUE	24.00€
	"ORZO" RISOTTO WITH SHRIMPS AND TOMATO SAUCE	24.00€
	SCHIUFIHTA WITH CHICKEN AND GRAVIERA CHEESE SAUCE	18.00€
<u>V</u>	MUSHROOMS RISOTTO WITH FRESH TRUFFLE	21.00€



MAIN COURSES

SEA BASS WITH FRICASSEE VEGETABLES 27.00€

RIB EYE STEAK WITH STUFFED POTATOES
FROM CHEESE BECHAMEL 39.00€

STUFFED CHICKEN WITH APAKI,
SUN-DRIED TOMATOES AND SPINACH,
CARROT PUREE AND GORGONZOLA CHEESE SAUCE 22.00€

VG GF CAULIFLOWER STEAK SIDED WITH POTATO PUREE
AND PLEUROTUS MUSHROOMS 18.00€

GRILLED TUNA SIDED WITH NICOISE SALAD
AND LEMON PEARLS 30.00€

STUFFED CALAMARI WITH SPINACH,
WHITE FISH ROE MOUSSE
AND FETA CHEESE FOAM 33.00€

TOMAHAWK STEAK WITH BABY POTATOES
AND JACK DANIELS SAUCE 95.00€

LOBSTER LINGUINI MADE OF LOBSTER BISQUE 65.00€



DESSERTS

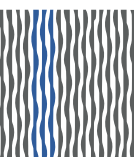
CRÈME BRULÉE MADE OF COFFEE,
FOAM MADE OF SUGARED
ALMONDS AND BISCUITS 14.00€

PAVLOVA WITH CRISPY MERINGUE PIECES,
CREAM MADE OF BERRIES, YOGHURT MOUSSE
WITH LIME AND FRESH BERRIES 15.00€

RAVANI WITH COCONUT NAMELAKA
AND BERRY SORBET 14.00€

SORBET YOGHURT WITH CUCUMBER SAUCE,
GREEN APPLE, BASIL, ALMOND TUILE
AND CHAMOMILE CREAM 15.00€

SPHERE CHOCOLATE WITH
VANILLA-MASCARPONE CREAM,
CANDIED HAZELNUTS AND SALTED CARAMEL 15.00€



Dreeze

MILOS BOUTIQUE HOTEL
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Prices include:

Municipal tax 0.5% and VAT 13%

V ≡ vegetarian option **GF** ≡ gluten free option **VG** ≡ vegan option **DF** ≡ dairy free option

***** ≡ May contain traces

Although all due care is taken, dishes may still contain some ingredients that may cause an allergic reaction. Guests with allergies should be aware of this risk and should ask a member of the staff for information on the allergen content of our food.

The hotel reserves the right to alter the prices, operating hours & days of the restaurant without prior notice.

The establishment is obliged to have a printed form available in a special location near the exit for the registration of any complaints.

Market inspector officer: Papayannis Yannis

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

