

onar
MEDITERRANEAN
BISTRO

GREEN MONDAY MENU

green monday menu

€55.00 *per person*

bread station

Selection of local and international freshly baked breads

lagana bread / koulouri

salads

Fried Cauliflower with tahini and pomegranate 

Marinated wild mushrooms with olive oil and coriander

Rocket salad with sundried tomatoes, toasted pine nuts and pomegranate 

Fried aubergine platter with mint and tomato vierge

Baby potato salad with spring onion, coriander and black olive rings

Beetroot salad with vinegar and coriander

Octopus salad with bell pepper, vinegar and oregano 

Boiled prawn salad with mango and baby gems 

platters

Smoked Salmon 

Marinated Gavros 

salad bar

condiments

Iceberg, Lollo Rossa, Endives, Baby Spinach, Arugula,

Mixed lettuce leaves

Cherry tomatoes, Cucumber, Radish, Louvana leaves,

Fresh broad beans

Boiled whole potatoes

Boiled whole beetroot

Fresh Artichokes

Pickled (capers, caper leaves, mixed vegetables, cucumber)

Halvas

Green olives / Black olives

Please inform your waiter if you have any dietary requirements or allergies.

Ενημερώστε τον/την σερβιτόρο/α σας εάν έχετε διατροφικές απαιτήσεις ή αλλεργίες.

All prices are in Euros and include service charge and VAT

Όλες οι τιμές είναι σε Ευρώ και περιλαμβάνουν δικαίωμα υπηρεσίας και Φ.Π.Α.

dips

White Tarama with green oil  

Tahini with white sesame seed 

Aubergine dip with chopped tomatoes and parsley

Muhammara 

Hummus 

Dressing

Balsamic vinegar 

Honey mustard 

Lemon infused olive oil

hot dishes

Grilled calamari 

Grilled octopus 

Grilled whole Prawns 

Grilled cuttlefish with olive oil and lemon 

Baked seabass with capers, tomato and oregano 

Octopus stew with potatoes 

Black mussels with white wine cream sauce and fresh dill  

condiments

Lemon wedges, lemon & olive oil sauce

Accompaniments

Jacket potato

Taro stew with tomato

Boiled fresh vegetables

Grilled vegetable

Rice with vegetables and tomatoes

desserts

Daxtilla  

Pishies  

Walnut cake  

Doukissa Nistisimi  

Coconut rice pudding

Kataifi  

Halvas Casserole  

Saragli  

Baklava  

Kaloprama cake 

Machalepi

Sweet spoon

Pastellaki 

Loukoumi

Soutzoukos 

Kiofteri

Freshly cut fruit platter

Icons Guide / Οδηγός Συμβόλων

 Nuts / Ξηροί καρποί	 Crustaceans / Οστρακοειδή
 Celery / Σέλινο	 Molluscs / Μαλάκια
 Cereal containing Gluten Δημητριακά που περιέχουν Γλουτένη	 Fish / Ψάρι
 Sesame Seeds / Σουσάμι	 Eggs / Αυγά
 Milk / Γάλα	 Soya / Σόγια
 Mustard / Μουστάρδα	 Lupin / Λούπινο
 Sulphur Dioxide Διοξείδιο του θείου	 Peanuts / Φιστίκια
	 Vegetarian / Χορτοφαγικό
	 Spicy / Καυτερό

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NYX

HOTEL

BY LEONARDO HOTELS