



BLISS

## Menu



### SOUP

#### **Soup of the Day**

*A pleasant creation with vegetables from our garden, for a fine and healthy start to the meal*

8.00



### SALADS

#### **Greek Salad**

*A classic choice that combines tradition with freshness. Cherry tomatoes and cucumber from our garden, Kalamata olives, kritamo, crispy Cretan rusk, feta mousse, basil ice cream drilled with extra virgin olive oil*

12.00

#### **Green Salad**

*Vibrant and colorful invigorating your palate. Green and red lettuce, arugula, spinach harmoniously combined with sweet grapes, strawberries, pear, grilled Talagani cheese, and crunchy nut crumble*

12.00

#### **Seasonal Salad**

*Blending tradition with modern flavors. Fresh wild herbs, marinated juicy cherry tomatoes, boiled potatoes, rich salted egg yolk, onion pickles, and a light tomato soup*

12.00



## APPETIZERS\*

### **Fresh sautéed mushrooms**

*Combining texture and flavors with harmony and imagination. Lightly glazed mushrooms served on a "powder" of mushroom, beetroot and black carrot*

12.00

### **Fresh Homemade Gnocchi Saganaki with Feta**

*Tradition meets creativity to seduce your palate with every bite. Tender gnocchi made from feta cheese, combined with sautéed crayfish, mild ouzo gel, served in roasted pepper cream and shellfish sauce*

12.00

### **Cabbage Rolls with Beef Tartar**

*Tender slices of juicy beef tartar wrapped in cabbage leaves, paired with earthy notes of light egg-lemon sauce and crispy popcorn rice*

14.00

### **Pancetta with Fennel and Mushrooms Consommé**

*A pleasant vitality and clarity in the culinary experience. Slow-cooked pancetta with a rich and tender texture, accompanied by aromatic mushroom consommé, fennel, and lime gel*

14.00

### **Squid Carbonara**

*Creative dish with Squid shaped into tagliatelle, paired with smoked pancetta, harmonizing with a classic carbonara sauce and creamy poached egg yolk*

16.00

### **Sea Bream Carpaccio**

*Creating an unforgettable and innovative tasting experience. Thin slices of fresh sea bream marinated in tiger milk, served with crunchy peppers, avocado cream, and refreshing olive oil ice cream*

16.00



## MAIN COURSES\*

### **Stuffed Chicken fillet**

*Breaded with crispy pork popcorn, stuffed with bacon, spinach, mushrooms, and gravy sauce. A flavor with depth and complexity in every bite*

18.00

### **Iberico Pork Steak**

*Covered with citrus zest crust and combined by velvety sweet pumpkin puree. A dish full of contrasts that excites the palate*

20.00

### **Lamb Shank**

*Slow-cooked with a smooth sweet potato mash, creating an ideal harmony—classic yet rich and indulgent*

28.00

### **Beef Fillet**

*Served with a triad of vegetable purees, rich red wine sauce, fresh asparagus, and fragrant spinach risotto*

32.00

### **Fresh Turbot**

*Ideal with sautéed seasonal greens and a light orange sauce, offering harmonious sea flavors*

24.00

### **Poached Black Cod**

*Strong seafood touches with a light spicy and smoky aftertaste. Tender, juicy fillet of black cod with sweet notes and perfect texture, accompanied by a triad of carrots, fresh pickles, and mash, with aromatic tonka sauce and chorizo oil*

24.00

### **Lobster Pasta for 2**

*Tender, juicy lobster paired with an aromatic mixture of fresh tomato and caramelized onions, creating a harmonious balance of salty and sweet*

75.00



## DESSERTS

**Bitter Nama Chocolate with Hazelnut Crumble, Red Fruit Sauce, and Raspberry Sorbet**  
9.00

**Pavlova with Vanilla Cream, White Chocolate Flakes, and Citrus Pickles**  
9.00

**Cheesecake Ice Cream**  
6.00

**Seasonal Fruits**  
8.00

*PRICES IN EURO (€). TAXES AND SERVICE CHARGES INCLUDED.*

*CONSUMER IS NOT OBLIGED TO PAY, IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE)*

*The item in our catalog may contain traces of food allergens. Please notify us in case of any food allergy or intolerance*

*The products in the menu with an asterisk (\*) contain frozen ingredients.*

*We really care about our guests. We value all comments and feedback. Feel free to contact us at [fb\\_mng@iresortbeachhotel.com](mailto:fb_mng@iresortbeachhotel.com)*