

THE
Garden
SEAVIEW & SUNSET BAR



STARTERS

Beef Carpaccio

With Truffle Mayo, Potato Chips, Arugula,
Aged Cretan Graviera & Cherry Tomatoes.

23 €

Sea Bass Ceviche

With Olive Oil, Lime, Lemon, Orange, Grapefruit, Chilli & Eschalot.

24 €

Octopus Carpaccio

With Fava Bean Mousse, Caramelized Onions, Olive Oil & White Balsamic.

21 €

Mykonian Mostra

With Sourdough Bread, Cherry Tomatoes, Olive Oil,
Our Garden's Oregano, Mykonian Kopanisti Cheese & Mykonian Louza.

15 €

Spinach Pie

With Filo Pastry, Spinach, Herbs & Mykonian Feta Cheese Filling,
Mykonian Yogurt & Herb Mousse.

17 €

Picnic

Traditional Greek Spreads With Tzatziki,
White Taramosalata & Smoked Melitzanosalata.

12 €



SALADS

Greek Salad

Tomato Trilogy, Cucumber, Capers,
Grilled Peppers, Carob Rusks, Spring Onions, Olives, White Balsamic,
Feta Cream & Our Garden's Oregano,.

17 €

Beetroot Salad

Savory Tart, Goat Cheese Mousse, Beetroot,
Basil Dressing, Grapes, Aegina Pistachios.

18 €

Quinoa Salad

Colorful Quinoa, Tomato, Cucumber,
Spring Onions, Parsley, Mint, Basil, Cilantro, White Balsamic,
Lemon Dressing, Crispy Tortillas.

15 €



MAIN COURSES

Chicken Breast

Carrot & Corn Puree, Mushroom Jus & Bean Sprouts.

25 €

Pastitsio

Braised Beef Ragout, Rigatoni, Two-Years Aged Cretan Graviera, Bechamel sauce.

28 €

Vegetable Patties

With Vegan Cream Cheese, Beetroot Puree & Greek Pitas.

22 €

Cowboy Burger

Charcoal Brioche, Black Angus (200g), Jack Daniel's Secret Sauce, Homemade Aged
Cheddar Sauce, Bacon, Iceberg, Tomato, Caramelized Onions & Naxos Fried Potatoes.

24 €

Gyros

Pita Bread, Chicken or Vegan Gyros, Naxos Fried Potatoes,
Raita, Tomato, Eshallots, Spicy Tomato Sauce.

26 €

Rib Eye

Black Angus (300g), Florina Pepper Pesto, Naxos Fried Potatoes.

38 €

Grilled Langoustines

With Arugula, Cherry Tomatoes, Olive Oil & Lemon.

39 €

Prime Cut Of The Day

New Potatoes, Baby Carrots, Corn & Herbs Butter.

Price - Depending On The Cut Of The Day.

Fish Fillet Of The Day Plaki

Traditional Oven Baked Fish with Potatoes and Carrots in Red Pepper and Tomato Sauce.

Price - Depending On The Catch Of The Day.

DESSERTS

Loukoumades

Handmade Traditional Greek Doughnuts With Filling,
Honey, Walnuts & Chocolate Ice Cream.

16 €

Bougatsa

Patisserie Cream, Filo Pastry, Cinnamon,
Icing Sugar & Vanilla Ice Cream.

22 €

Profiterole

Croissants Filled With Champagne Mousse,
Mocha-Flavored Patisserie Cream & Bueno Ice Cream.

20 €



For any allergies or special diets please advice our service.



All Prices in Euro.

Please note that the photos are not depicting our actual products.
Prices include VAT and Municipal tax 0,5%, the rest of the legal additions.

Consumer is not obliged to pay if the notice of payment has not been received
(receipt-invoice).

Responsible for regulatory compliance: Apostolos Kousathanas

