



OMBRA

## SNACK

### **Taramosalata**

Fish roe salad with lemon zest, aromatic extra virgin olive oil and crispy tortilla

### **Eggplant Salad**

Fresh onion with tahini, raisins, fresh parsley, and bread crumbles

### **Tzatziki**

Greek yogurt with cucumber and dill

### **Healthy Bowl**

Sweet potato, mango, cherry tomatoes, wheat, beans and demi-glace from sesame

### **Salmon Bowl**

Smoked salmon with Quinoa, avocado, fresh onion, baked tomato, and nori chips

### **Arabic Pita**

Grilled zucchini, peach, "Anthotyro" cream cheese, peppermint, pinecone seeds, green salad

### **Tortilla**

Crispy eggplant, aromatic yogurt, grilled tomatoes, pickled onion, basil, and grape syrup

### **Crispy Chicken Sandwich**

Crunchy chicken, coleslaw with carrots and apricot and spicy mayonnaise from coriander

### **Greek Salad**

Cherry tomatoes with feta cheese, cucumber, oregano, and barley rusks

### **Green salad**

Spinach, peppermint, cream from "Anthotyro" cheese, peach, and vinaigrette of citrus with basil

### **Chicken salad**

Chicken fillet with Buckwheat, raisins, almonds, basil, and garlic mayonnaise

**Beef Burger**

Beef burger with cheese, bacon, caramelized onion, BBQ sauce, teriyaki, and homemade French fries

**Open Souvlaki**

Served with honey glazed pork, baked cherry tomatoes, yogurt with peppermint and lime

**Esperas Club Sandwich**

Served with crunchy chicken, "Graviera" cheese, bacon, lettuce, and homemade French fries

**Cheesecake**

Served with strawberry jam

**Lemon Pie**

Lemon cream, red fruits, and meringue

**Fruit Salad**

Fresh fruit with honey and Luisa





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## DINNER

### STARTERS

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#### **White Eggplant Pie**

Eggplant with tomato marmalade and feta cream

#### **Fresh Greek Crab**

Pumpkin puree, peach, curry and crab bouillon with lemon aroma

#### **Fresh Scallops**

To a crisp cucumber with sauce from Luisa and "Apaki" pork crust

#### **Octopus**

Grilled octopus with chickpeas cream, tamarisk and "Florinis" pepper sauce

#### **Mylokopi Ceviche**

Ceviche fruit juice, fresh onion and kumquat

### SALADS

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#### **Taste of Greece**

Taramosalata, fava and smoked eggplant salad

#### **Santorini Salad**

Cherry tomatoes with fresh oregano, cucumbers and xinomizithra cheese

#### **Green Salad**

Manouri cheese with cherry tomatoes, almond krokan and grape syrup dressing

#### **Zucchini Salad with Pesto**

Light marinated zucchini with pesto, oven baked cherry tomatoes and roasted almonds

## MAIN DISHES

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### Chicken Breast

Served with Corn puree, baby carrot and truffle sauce

### Pastitsio with Eggplants

Pasta Pancheri stuffed with eggplant ragu tomato sauce and "Arseniko Naxou" cheese

### Sea Bass

Served with carrot puree, amaranth greens, and lemon grass sauce

### Mylokopi

Served with pumpkin puree,

### Pork Cheeks

Cooked in Vinsanto red wine, fava terrine, and fresh grilled onions

### Honey Glazed Lamb

Chickpeas cream in lemon juice, rosemary sauce, terrine of "Florinis" red pepper and zucchini

### Ribeye Steak

Served with potato bread, tomato marmalade, and sauce Verde

### Ravioli Shrimp "Saganaki"

Spice cream sauce of shrimp with feta and ouzo

## DESSERTS

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### Greek Baklava

Crispy filo pastry, pistachio cream, red fruits, and sorbet blackberry

### Melitini from Santorini

Traditional dessert with lemon cream, sour cherry tomato sweet and pistachio "Aiginis" crumbles

### Ganache Biter Chocolate

Caramel, touil Kakao, biscuit made of hazelnut and rosemary ice cream

