

Elea

Fine Dining



MENYO 2020

Soups

The kakavia

Traditional fish soup with garden vegetables shrimp and grouper

13.00€

Salads

Royal Paradise

with escarol, lettuce, cheeseballs, Louza cured meat, roasted hazelnuts, strawberries and balsamic olive oil dressing

13.00€



The Greek salad

with tomato, cucumber, peppers, onion, Feta cheese, barley rusk, olives, capers, oregano and extra virgin olive oil

8.50€



The arugula

Baby spinach, Manouri cheese, figs, crispy phyllo dough, dill and sesame

11.00€



The Thassian

with local cherry tomatoes, Anthotiro cheese, fresh oregano and Extra virgin olive oil

10.00€

Ορεκτικά

The ceviche

Sea bass with cucumber, chili, cous cous, fresh herbs, radish, and citrus foam

11.00€



Marinated tuna

with provencal vegetables and yoghurt mousse with lime and coriander

14.00€



Crispy Thassian Feta

in phyllo pastry with oximeli scented with thyme, carrot cream and pistachio

9.00€



Vegetable mousaka

with tomato confit, eggplant, potatoes, Katiki cheese and pepper coulis

8.50€

Risotto

The Seafood risotto

with saffron, shrimp, mussels, asparagus and sage

15.50€



The arugula risotto

with baby zucchini, lemon, fresh herbs, confit tomatoes and aromatic olive oil

11.00€

Ζυμαρικά

The Lobster

spaghetti with tomato sauce, parmesan and basil

95.00€



The Shrimp

linguini with tomato sauce, parmesan and basil Οι γαρίδες

14.50€



The Seafood

linguini verdi with grouper, mussels, shrimps, tomato, garlic, fresh herbs and gruyere cheese flakes

15.50€



Traditional skioufihta

Pasta in a jar with a, roasted tomato sauce, garlic, basil pesto, olives and Thassian Mizithra cheese

14.00€



Whole wheat penne

with chicken, cream, basil pesto, tomato cherry and parmesan flakes

13.50€

Main courses

Grilled dry aged veal steak

lemon quinoa salad with dill, raisins, cucumber, asparagus, baby carrot and spicy red pepper ketchup

25.00€



Lamb two ways

with green peas, artichoke, fennel, thyme and truffle jus

22.00€



Char grilled beef tenderloin

with eggplant puree, traditional semolina pasta with feta, truffle & Mezzo wine sauce

27.00€



Pan seared grouper

with wild greens fricassee, baby potatoes, fennel and vanilla sauce & traditional Greek caviar trimmings

21.00€



Pork tenderloin

with sweet onion, grilled tomato, thyme-lemon sauce and buttered baby potatoes

16.00€



The chicken leg

with spices, vegetable spaghetti and yoghurt mousse

14.50€



The Salmon

on tomato carpaccio with sundried tomato, baby rocket, baby spinach, basil and lemon juice

19.00€



Sea bass al sale cooked in sea salt crust

served with steamed vegetables and baby potatoes with fresh herbs

85.00€



The fresh Fish of the day

served with steamed vegetables, fragrant rice or country style fried potatoes
(Price per kg)

70.00€

Desserts



Sweet Lemon Tarte

on Lavender cream with Mango Coulis & Lemon Confit

6.50€



The Chocolate souffle

with vanilla ice cream and caramel sauce with Thassos sea salt

7.50€



The "Palatianos" halvas semolina dessert

with almonds, pine seeds, pistachio, raisins, cinnamon & clove served with mastic flavored ice cream

5.50€



Seasonal fruit salad

6.00€

Menu Degustation

3 Course Menu

The ceviche

Sea bass with cucumber, chili, cous cous, fresh herbs, radish, and citrus foam



Pan seared grouper

with wild greens fricassee, baby potatoes, fennel and vanilla sauce & traditional Greek caviar trimmings



The “Palatianos” halvas semolina dessert

with almonds, pine seeds, pistachio, raisins, cinnamon & clove served with mastic flavored ice cream

32.00€

Menu Degustation

5 Course Menu

The kakavia

Traditional fish soup with garden vegetables shrimp and grouper



Marinated tuna

with provencal vegetables and yoghurt mousse with lime and coriander



The Thassian

with local cherry tomatoes, Anthotiro cheese, fresh oregano and Extra virgin olive oil



Sea bass al sale cooked in sea salt crust

served with steamed vegetables and baby potatoes with fresh herbs



Sweet Lemon Tarte

on Lavender cream with Mango Coulis & Lemon Confit

55.00€

ΔΙΑΤΡΟΦΙΚΕΣ ΠΛΗΡΟΦΟΡΙΕΣ SPECIAL DIET INFORMATION



GF : Χωρίς Γλουτένη - Gluten Free



LF : Χωρίς Λακτόζη - Lactose Free



NF : Χωρίς Ξηρούς Καρπούς - Nuts Free



SF : Χωρίς Ζάχαρη - Sugar Free



VEG : Για Χορτοφάγους - Vegetarian*

*Ενδέχεται να έχουν χρησιμοποιηθεί παράγωγα ζωικών προϊόντων.
Παρακαλούμε ρωτήστε τον σερβιτόρο.

*It is possible that animal by-products may have been used.
Please ask the waiter.

Σερβίρετέ χειροποίητο ψωμί και σε όλες τις συνταγές μας χρησιμοποιούμε έξτρα παρθένο ελαιόλαδο από τα δέντρα του ξενοδοχείου. Επίσης τα λαχανικά ένα ποσοστό προέρχονται από τον κήπο μας, τα ψάρια και τα κρέατα είναι τοπικά προϊόντα και επιλέγονται καθημερινά ώστε να είναι πάντα φρέσκα.

We serve handmade bread and we use organic virgin olive oil from the hotel trees in our recipes. Partly of our vegetables coming from the hotel garden, fish and meet are local products and are selected daily so that they are always fresh.

Στις ανωτέρω παρασκευές χρησιμοποιούνται και φρεσκοκατεψυγμένες πρώτες ύλες

All the above dishes also contain freshly frozen ingredients

Σε όλες τις παρασκευές μας χρησιμοποιείται παρθένο ελαιόλαδο και άριστης ποιότητας ηλιέλαιο

All foods are prepared with virgin olive oil and -nest quality sun ower oil

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις

Service and taxes are included

Το ξενοδοχείο διατηρεί το δικαίωμα αλλαγής των τιμών, του ωραρίου & των ημερών λειτουργίας του εστιατορίου χωρίς προηγούμενη ειδοποίηση.

The hotel reserves the right to alter prices, operating hours & days

of the restaurant without prior notice

Η επιχείρηση είναι υποχρεωμένη να διαθέτει έντυπα δελτία σε ένα ειδικό χώρο κοντά στην έξοδο για την καταγραφή τυχόν παραπόνων

The establishment is obliged to have a printed form available

in a special location near the exit for the registration of any complaints

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ

ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ – ΤΙΜΟΛΟΓΙΟ)

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT

HAS NOT BEEN RECEIVED (RECEIPT – INVOICE)

Ο Αγορανομικός Υπεύθυνος:

Inspector Market Ocer: