



ORIZON

ALL DAY MENU

SOUP

Velouté fish soup scented with lemon and infused with saffron *[GF DF]* 22€

SALADS

Cycladic Salad - Heirloom tomatoes, cucumber, roasted peppers, olives, carob rusks, pickled onion & souroto cheese 18€

Baby Spinach Salad - Crispy sesame filo, Kythnos feta & honey-tahini dressing *[VG]* 20€

Black-Eyed Bean Salad - Avocado, grilled prawns, crispy vegetables & citron dressing *[GF DF]* 22€

APPETIZERS

Selection of handmade sourdough breads, house dips & marinated olives 14€

Hummus with cumin, lemon & crispy pita *[VG]* 12€

Whipped taramasalata with bottarga powder & chive oil *[DF]* 12€

Beef tartare with cumin, oxymeli, Florina pepper sauce & hand cut chips *[DF]* 25€

Beetroot carpaccio with los goat cheese, walnuts & aged vinegar dressing *[VG]* 18€

Sea bass carpaccio with wild greens, tomato, capers & basil lemon oil *[GF DF]* 23€

Smoked eggplant with chimichurri-tahini & Florina pepper *[VG GF]* 18€

Cycladic cheese pies with blossom honey, sesame & smoked paprika yogurt *[VG]* 17€

Shrimp saganaki with tomato, peppers, Kythnos feta & chili oil *[GF]* 24€

A LA CARTE

Grilled octopus with Santorini fava, capers & caramelized onions *[GF DF]* 24€

MAIN COURSES / FROM THE SEA

Grilled sea bream fillet with creamy Sifnos chickpeas, fresh herbs & tomato *[GF]* 34€

Red snapper with Cretan wild greens & egg-lemon sauce 38€

Orzo with shrimp, Lemnos sweet wine, tomato & parmesan 34€

Folegandros matsata with calamari & cuttlefish in ink, scented with lime 34€

Fish of the Day - Served with steamed baby vegetables, seasonal greens & lemon-olive oil 120€

MAIN COURSES / FROM THE LAND

Australian Black Angus ribeye with house-made chimichurri & caramelized vegetables *[GF]* 46€

Slow-braised Folegandros lamb with artichoke cream & herb baby potatoes 34€

Beef short ribs with trahanas risotto & aged Cretan gruyere 33€

Organic chicken with roasted potato purée & thyme sauce 29€

Mushroom risotto with roasted tomato & fresh herbs *[GF]* 26€

SIDES

Grilled seasonal greens with lemon oil 8€

Hand cut chips with aromatic herbs 8€

Baby potatoes with fresh herbs 8€

Steamed mixed vegetables 8€



RAW LUXURY

VG = Vegetarian / DF = Dairy-Free / GF = Gluten-Free

Below is the list of officially recognized food allergens. If you have an allergy to any of the following, kindly inform our service team so they can assure the safety of your meal.

eggs / milk / sesame / fish / crustaceans / gluten / peanuts / nuts / celery / mustard / cereal / soy / lupine / sulfites / mollusks

All our prices are in euro and inclusive of 24% VAT and all legal taxes. Consumer is not obliged to pay if the notice of payment (receipt-invoice) has not been received. The hotel is obliged to have printed documents, in a special case beside the exit for setting out of any existed complaint.

Legally responsible: Vassilis Keritis