



z o h ó s

wild greek gastronomy

Lunch
Menu



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M e n u

Homemade bread V VG and artisan olives	6
Trio of dips V aubergine / spicy feta / tarama	13
Grilled broccoli salad V VG red peppers / walnut pesto dressing	10
Field green salad smoked pork / pickled flower bulbs / black truffle dressing	12
Marinated anchovies herbs and orange salad / sundried tomatoes	10
Oven baked aubergines V aged sheep's cheese	14
Chickpea fritters V VG spiced yoghurt sauce	9
Baked feta cheese V mixed peppers / tomato	10
Potato fries V VG artisan salt / wild oregano	7
Beef meatballs cumin tomato sauce / parsley pesto	12
Pork skewer truffle mustard / grilled pita bread	15
Slow cooked beef stew orzo pasta / aged cheese	18
Slow cooked lamb shoulder (1200+ gr) grilled potatoes	35
Grilled Octopus baked potato / sea samphire tartar sauce	17

Orange cake V fennel ice cream	9
Semolina fritter in citrus liqueur syrup V lemon verbena / pistachio / mastiha ice cream	9
Homemade ice creams and sorbets V fig leaf / fennel / frozen yoghurt with sour cherrier, bergamot - mastiha / kumquat	3

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We use extra virgin, Greek olive oil and in our fried dishes sunflower oil. Please note that some of these products may contain nuts or other common allergens. If you have any allergies, please ask our staff, who will be more than pleased to address any request.

V > Vegetarian dish VG > Vegan dish

Questionnaires are available for any complaints you would like to place. Prices are in €, inclusive of all legal taxes. The hotel must issue receipts for all purchases. Consumer is not obliged to pay, if the receipt-invoice has not been received.

Market Inspection Representative: Dimitris Athanasiou