

Ostria Dinner

APPETIZERS

WELCOME WITH HOMEMADE BREAD 11€

Fresh sourdough & koulouri bread with wild oregano, organic extra virgin olive oil from our production, Throumpes olives, & "tirokafteri" cheese mousse

FISH SOUP 22€

Rockfish soup with catch of the day, mussels, summer vegetables, bottarga chips & herbs oil

TUNA TARTARE 33€

Yellow fin tuna tartar with golden herring caviar, lemon puree, capers, sourdough bread chips & zucchini gazpacho

KINGFISH 29€

Kingfish carpaccio, verjuice, compressed plums, jalapeno peppers, salicorn & linseed crackers

SQUID 32€

Roasted squid skewer with nduja butter, pistachio pesto & spicy cucumber salad

MACKEREL 27€

Torched mackerel with petimezi glaze, pickled onions, wild greens & egg lemon sauce

CLASSIC STEAK TARTAR WITH A TWIST 42€

Black Angus beef fillet, smoked eel, capers, shallots, gherkins, cured egg yolk, sourdough crackers & aioli sauce. **Served with 8K Athinolia Premium Organic EVOO**

GKEREMEZI CHEESE 19€

Scorched gkeremezi cheese, green apple cream, lemon fluid gel & hazelnut gremolata

CRAB TART 31€

Blue crab meat with salami Lefkados, pickled celery, smoked avocado cream, artichoke puree & buckwheat crisp

SALADS

TOMATO SALAD 23€

Marinated heirloom tomatoes salad, cherry tomatoes, olive powder, pickled onions & mustard/tarragon dressing

BEETROOT SALAD 24€

Roasted beetroots, citrus segments, galotyri cheese, pecan nuts, sourdough crackers & marjoram dressing

MESCLUN SALAD 24€

Mesclun salad leaves with traditional 'sykomaida', strawberries, nuts cracker, tsalafouti cheese & white balsamic vinegar dressing

'OSPRIADA' SALAD 27€

Black eyed beans, chickpeas, beluga lentils salad with smoked eel, confit tomatoes, spring onions, cucumbers & lemon ginger dressing

PASTA

LOBSTER LINGUINI 55€

With fresh herbs, crispy breadcrumbs, shellfish & gochujang sauce

SHRIMPS TAGLIOLINI 32€

Tagliolini with Koilados shrimps' tartare, sea urchin, bottarga, lemon confit & saffron sauce

WHOLEMEAL ZUCCHINI SPAGHETTI 25€

Wholemeal spaghetti with fried zucchinis, confit garlic, fresh basil & pecorino Romano

CARBONARA 26€

Italian classic carbonara with Paccheri, guanciale, bio egg yolk & aged parmesan cheese custard

MAIN COURSES

DUSKY GROUPER BIANCO 49€

Traditional fish stew with potatoes, fresh herbs & lemon sauce
Served with **Polykarpos Dimitra Pure Organic EVOO olive oil**

SEA BASS 36€

Sea bass with fennel cream, fennel salad with raisins & pine nuts, orange gel & beurre blanc sauce

COD FISH 39€

Cod fish with tsigareli stew cream, potato "Aliada" emulsion & black garlic

JUMBO SHRIMPS 2pcs 36€

Charcoal grilled black tiger Jumbo shrimps with nduja butter & fish roe mousse

CATCH OF THE DAY 11€/100gr

Served with lemon/ginger & olive oil sauce

Charcoal grilled

Steamed vegetables/Grilled Vegetables/Mesclun Salad/Wild Rice

French fries / Corn ribs with smoked paprika/ Braised mushrooms

All fish are deboned tableside & sold by the kilo at market price

FROM THE DRY AGER

BLACK ANGUS TOMAHAWK STEAK (1.2kg) 14€/100gr

BLACK ANGUS RIB EYE 200 DAYS GRAIN FED (300gr) 56€

BLACK ANGUS PICAHNA GREATER OMAHA USA (300gr) 56€

BLACK ANGUS BEEF STRIPLOIN GRASS FED (300gr) 56€

BLACK ANGUS BEEF BAVETTE STEAK (300gr) 52€

Subject to market availability and hotel's meat & maturing unit

Side Dishes & Sauces 9€

Sauté baby potatoes with herbs from our garden/ Grilled Vegetables

Homemade mashed potatoes

French fries / Mesclun salad

Béarnaise sauce / Chimichurri sauce / Pepper sauce

Greek summer truffle

Greek extra virgin olive oil from our olive oil bar

LAMB 36€

Slow cooked lamb with pistachio crust, eggplant cream, eggplant caponata, marjoram, lamb jus Served

with **Krissa Premium EVOO olive oil**

BLACK PORK 36€

Domestic black pork from Trikala, with caramelized apple cream, pickled mustard seeds,

charred baby gem lettuce & dried fig sauce

CHICKEN BREAST "LEMONATO" 28€

Corn fed chicken breast "lemonato", fresh herbs, lemon sauce & 24-hour potato

SHORT RIBS 42€

Black angus short ribs with bacon crumble, slow cooked onions & carrots with red wine sauce

DESSERTS

MILLE-FEUILLE 21€

Reverse puff pastry with crème diplomate, caramel sauce & olive oil ice cream
Served with 'Liogennito Manaki Organic EVOO' olive oil

CRÈME BRULEE 19€

Summer pumpkin crème brulee with pecan nut crumble & caramel/tonka bean ice cream

BABA AU RUM 22€

Classic baba au rum with vanilla soft cream, homemade apricot jam & apricot sorbet

TIRAMI-CHOUX 21€

Choux pastry with coffee cream, Kahlua gel, hazelnut praline,
cocoa craquelin & Disaronno ice cream

SEASONAL FRUIT PLATTER 17€

Chefs selection

HOMEMADE VARIETY OF ICE CREAM FLAVORS 6€/Scoop

Madagascar vanilla, Chocolate, Disaronno, Caramel & tonka bean, Aegina pistachio

HOMEMADE VARIETY OF SORBET 6€/Scoop

Passion fruit / Mango, Strawberry, Apricot, Lime & basil, Sour cherry

Sushi Experience

Uramaki (8pcs)

Maguro: Tuna | avocado | shiitake | cucumber | spring onion | truffle mayo
31 €

Surf n' Turf : Ebi tempura | avocado | beef tartare | chives | ikura
33 €

Ceviche Roll: Suzuki | avocado | cucumber | chili | onion | coriander | sweet potato puree | leche de tigre
35 €

Hosomaki: (6pcs)

Sake: Salmon | chives | orange kosho
29,00 €

Maguro: Tuna | kizami wasabi | spring onion
29,00 €

Suzuki: Sea bass | yuzu kosho | shiso
29,00 €

Futomaki (5pcs)

Veggie Roll: Avocado | cucumber | pickled carrot | takuan | pico de gallo | guacamole
29 €

Kani Roll: Soft-shell crab | avocado | cucumber | shiso | spicy mayo
36 €

Karai Sake: Salmon | sriracha | gochujang | teriyaki | ikura
33 €

Oshizushi (8pcs)

Shiromi Oshizushi: Fish of the day | ginger | aonori | lime kosho | chives
39 €

Beef Oshizushi: Beef tartar | wasabi | ginger | sichimi togarashi | spring onion | truffle ponzu
39 €

Nigiri (6pcs)

Salmon | Tuna | Sea bass | Ebi shrimp | Beef
33 €

Sashimi (6pcs)

Salmon | Tuna | Sea bass
31 €

Omakase Shimasu

If you are undecided, let the chef do it for you. (2 people's plate)
(4pcs nigiri, 3pcs sashimi, 1pcs uramaki roll, 1pcs futomaki roll, 1pcs hosomaki roll)
90 €

***All Dishes Includes soy sauce, wasabi, pickled ginger**

Soy sauce pairing

OHITACHI SHIBANUMA 6 €

This soya sauce is made with premium quality whole soybeans & is fermented for over a year in wooden barrels that are over 100 years old.

ORGANIC TAMARI SOYA SAUCE 6 €

8months natural fermented soya sauce.

WOODEN BARREL ORGANIC SOY SAUCE SHIBANUMA 8 €

	Glass	Bottle
Αφρώδης Οίνος / Sparkling Wine		
Moscato D' Asti, Dolce NV (Italy)		49 €
Prosecco Val' Doca, DOC	12 €	53 €
Prosecco, Castelmare, Diamond Edition NV		68 €
Karanika Brut Champagne Method NV (Xinomavro)	15,5 €	72 €
Prosecco, Castelmare, Rose Extra Dry		71 €
Σαμπάνια / Champagne		
Palmer & Co Reserve Brut NV	22 €	132 €
Palmer & Co Reserve Rose NV	24 €	153 €
Deutz Brut Classic NV		154 €
Veuve Clicquot brut NV		159 €
Moet & Chandon Brut NV		164 €
Ruinart Brut NV		174 €
Moet & Chandon Ice Imperial Demi Sec NV		186 €
Deutz Brut Rose NV		190 €
Bollinger Rose NV		290 €
Dom Perignon Brut		499 €
Krug Grande Cuvee NV		590 €
Cristal, Louis Roederer		710 €
Armand de Brignac Brut Gold NV		940 €
Dom Perignon Rose		999 €
Λευκός Οίνος / White Wine		
Βόρεια Ελλάδα (Μακεδονία) / North Greece (Macedonia)		
Τρεις Ευχές, Κτήμα Βογιατζή (Chardonnay, Ασύρτικο)		74 €
Three Wishes, Domaine Vogiatzis (Chardonnay, Ασύρτικο)		
Sauvignon Blanc, Κτήμα Αλφα		79 €
Sauvignon Blanc, Alpha Estate		
Όβηλος, Κτήμα Βίβλια Χώρα (Semillon, Ασύρτικο)		99 €
Ovilos, Domaine Vivlia Hora (Semillon, Asyrtiko)		
Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese		
Σαββατιανό, Κτήμα Μάρκου		53 €
Savvatiano, Domaine Markou		
Methea, Κτήμα Βруνιώτη (Αηδάνι, Μονεμβασιά)	10 €	54 €
Methea, Domaine Vriniotis (Aidani, Monemvasia)		
Μαντινεία, Κτήμα Μποσινάκη (Μοσχοφίλερο)	13 €	59 €
Mantinia, Domaine Bosinakis (Moschofilero)		
Ερωχός, Κτήμα Αργυρίου (Sauvignon Blanc, Ασύρτικο, Ροδίτης)		62 €
Erohos, Domaine Argyriou (Sauvignon Blanc, Asyrtiko, Roditis)		

Sauvignon Blanc, Κτήμα Ευάμπελος Γη Sauvignon Blanc, Domaine Euampelos Ghi	14 €	68 €
Synastry, Κτήμα Ζαχαρίας (Chardonnay) Synastry, Domaine Zacharia (Chradonnay)	16 €	73 €
Viognier, Κτήμα Σκούρα Viognier, Domaine Skouras		76 €
Καρακάξα, Κτήμα Κόρδας (Μαλαγουζία) Karakaxa, Kordas Winery (Malagouzia)		78 €
Mystik, Κτήμα Αλέρης (Sauvignon Blanc, Μαλαγουζία) Mystik, Domaine Aleris (Sauvignon Blanc, Malagouzia)		78 €
Lexis, Κτήμα Ζαχαρίας (Κυδωνίτσα) Lexis, Domaine Zacharia (Kidonitsa)		79 €
Xerokampos, Κτήμα Ανδανία (Βιδιανό) Xerokampos, Andania valley (Vidiano)		86 €
Πάλπο, Κτήμα Κυρ. Γιάννη (Chardonnay) Palpo, Domaine Kir. Gianni (Chardonnay)		104 €
Νησιώτικη Ελλάδα / The Islands		
Lesante White Wine (Γουστολίδι) Lesante White Wine (Goustolidi)		51 €
Μοσχάτο Σπίνας, Κτήμα Πατεριανάκη Moscato Spinas, Domaine Paterianakis		58 €
Novita, Κτήμα Γράμψα, Ζάκυνθος (Γουστολίδι) Novita, Domaine Grampsa, Zakynthos (Goustolidi)		66 €
Ρομπόλα, Κτήμα Σαρρή, Κεφαλονιά Robola, Domaine Sarris, Chephalonia		76 €
Μονεμβασία, Κτήμα Ουσύρα Monemvasia, Domaine Ousyra		79 €
Σαντορίνη, Κουλούρα, Κτήμα Καραμολέγκος (Ασύρτικο) Santorini, Kouloura, Domaine Karamolegos (Asyrtiko)		99 €
Σαντορίνη, Κτήμα Σιγάλας (Ασύρτικο) Santorini, Domaine Sigalas Barrel Aged (Asyrtiko)		127 €
Santorini, Mystirio, Domaine Karamolegos (Natural Wine)		128 €
Νυχτέρι, Κτήμα Καραμολέγκος (Σαντορίνη Blend) Nychteri, Domaine Karamolegos (Santorini Blend)		152 €

Καβαλιέρος, Κτήμα Σιγάλα, Σαντορίνη (Ασύρτικο) Kavalieros, Domaine Sigala, Santorini (Asyrtiko)		164 €
Τρια Αμπέλια, Κτήμα ΟΕΝΟ Π, Σαντορίνη (Ασύρτικο) Three Grapesvines, Single Vineyard, OENO P, Santorini (Asyrtiko)		199 €
Πάπας, Κτήμα Καραμολέγκου (Ασύρτικο) Papas, Domaine Karamolegos (Asyrtiko)		254 €
Assyrtiko De Louros, Κτήμα Χατζηδάκη (Σαντορίνη) Assyrtiko De Louros, Domaine Hatzidaki (Santorini)		299 €
Θαλασσίτης υποβρύχιας παλαίωσης Κτήμα Γαία (Ασύρτικο) Thalassitis Submerged , Domaine Gaia (Asyrtiko)		499 €
Διεθνή Κλασικά / Classics from Around The World		
Giuseppe Campagnola Pinot Grigio		56 €
Paarl, Fairview Viognier (South Africa)		83 €
Dr. Loosen, Red Slate, Riesling (Mosel)		84 €
Black Cottage Sauvignon Blanc (New Zealand)		88 €
Errazuriz, Chardonnay, Wild Ferment (Chile)		88 €
Sancerre Baronnes, Henri Bourgeois (Loire)		94 €
Chablis Ac, Joseph Drouhin, Burgundy (France)		98 €
Napa Valley, Duckhorn Vineyard Chardonnay (California)		134 €
Chateau Carbonnieux, Pessac Leognan (France)		188 €
Gruner Veltiner Loiserberg 2022 (Austria)		199 €
Jean Marc Brocard, Chablis Grand Cru Bourgos AOC		234 €
Chassagne Montrachet 1er Cru Montagne (Burgundy)		267 €
Ροζέ Οίνος / Rose Wine		
Methea, Domaine Vrinioti (Monemvasia, Maurok.)	10 €	52 €
Lesante Rose Wine (Augoustiatis)		57 €
Ombre, Domaine Oinotropai (Merlot)	14 €	66 €
Rose Di Levante, Domaine Troussas, Zakynthos (Augoustiatis)		68 €
Apla, Domaine Oenops (Xinomavro, Limniona, Mavroudi)	16 €	69 €
Fokiano, Domaine Ousyra		73 €
Hilandriou, Mount Athos (Merlot)		74 €
Xinomavro, Domaine Alpha Rose		79 €
Mystik, Domaine Aleris (Grenache, Syrah, Agiorgitiko)	16 €	82 €
Lete Nu (Limniona)		84 €
Whispering Angel by Chateau D'Esclans (Provence Blend)		98 €
Silphium, La Tour Melas (Fokiano, Grenache, Monemvasia)		129 €
Bandol Rose, Domaine Ott (Provence Blend)		134 €
Garrus Caves by Chateau D'Esclans (Provence Blend)		288 €
Κόκκινος Οίνος / Red Wine		
Βόρεια Ελλάδα (Μακεδονία) / North Greece (Macedonia)		
Vremio Valley, Κτήμα Διαμαντάκος (Ξινόμαυρο, Πρεκ..) Vremio Valley, Domaine Diamantakos (Xinomavro, Preknadi)	13 €	67 €
Χιλανδρίου, Άγιο Όρος (Cabernet S. Merlot, Cab. F.) Hilandriou, Mount Athos (Cabernet S. Merlot, Cabernet F.)	16 €	79 €

Νάουσα, Κτήμα Διαμαντάκος (Ξινόμαυρο) Naousa, Domaine Diamantakos (Xinomavro)		83 €
Άβατον, Γεροβασιλείου (Λημνιώ,Μαυρούδι,Μαυροτράγανο) Avaton, Estate Gerovasileiou (Limnio,Mavroudi,Mavrotragano)		94 €
Γη και Ουρανός, Κτήμα Θυμιόπουλος (Ξινόμαυρο) Earth and Sky, Domaine Thimiopoulos (Xinomavro)		99 €
Syrah, Κτήμα Μίγας Syrah, Domaine Migas		124 €
Μαγικό Βουνό, Κτήμα Λαζαρίδη (Bordeaux Blend) Magic Mountain, Domaine Lazaridis (Bordeaux Blend)		134 €
Διάπορος, Κτήμα Κυρ. Γιάννη (Ξινόμαυρο) Diaporos, Domaine Kir. Yianni (Xinomavro)		159 €
Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese		
Senario, Κτήμα Αποστολάκη (Syrah, Ξινόμαυρο) Senario, Domaine Apostolaki (Syrah, Xinomavro)	10 €	52 €
Οινάρι, Κτήμα Παρπαρούση (Αγιωργίτικο, Μαυροδάφνη) Oinari, Domaine Parparousi (Agiorgitiko, Mavrodafni)		63 €
Tauro, Κτήμα Αποστολάκη (Syrah) Tauro, Domaine Apostolaki (Syrah)		69 €
Merlot, Κτήμα Πετρήεσσα Merlot, Domaine Petriessa	14 €	73 €
Λημνιώνα, Κτήμα Ζαφειράκη Limniona, Domaine Zafeirakis		94 €
Ίχνος, Κτήμα Παλυβού (Merlot) Ichnos, Domaine Palivou (Merlot)		119 €
Ταώς, Κτήμα Παρπαρούσης (Μαυροδάφνη) Taos, Domaine Parpousis (Mavrodafni)		119 €
La Tour Melas, Κτήμα Μελά (Merlot, Cabernet F.) La Tour Melas, Domaine Melas (Merlot, Cabernet F.)		249 €
Λαβύρινθος, Κτήμα Σκούρα Σολέρα (Αγιωργίτικο. Cab S.) Labyrinthos, Domaine Skoura, Solera Method (Agiorgitiko, Cab. S.)		269 €
Αρμακάς, Κτήμα Αϊβαλή (Merlot, Syrah, Αγιωργίτικο) Armakas, Domaine Aivali (Merlot, Syrah, Αγιωργίτικο)		359 €

Νησιώτικη Ελλάδα / The Islands		
Lesante Red Wine (Αυγουσιτιάτης)		58 €
Lesante Red Wine (Augoustiatis)		
Αυγουσιτιάτης, Κτήμα Γράμψα, Ζάκυνθος		76 €
Augoustiatis, Domaine Grampsa, Zakynthos		
Κτήμα Πατεριάνακη (Κοτσιφάλι, Μανδηλάρι)		89 €
Paterianakis Winery (Kotsifali, Mandilari)		
Νεφέλη, Κτήμα Γράμψα, Ζάκυνθος (Αυγουσιτιάτης)		139 €
Nefeli, Domaine Grampsa, Zakynthos (Augoustiatis)		
Μαυροτράγανο, Santo Wines, Σαντορίνη		149 €
Mavrotragano, Santo Wines, Santorini		
Nostos, Κτημα Μανουσάκης (Mourvedre)		249 €
Nostos, Domaine Manousakis (Mourvedre)		
Διεθνή Κλασικά / Classics from Around The World		
Casa Lapostolle, Carmenere (Chile)		77 €
Kaiken, Malbec (Argentina)		79 €
Villa Maria, Pinot Noir (Marlborough, New Zealand)		84 €
Crozes Hermitage Domaine Des Grands Chemins (France)		88 €
Rioja Muga Reserva (Rioja, Spain)		99 €
Bava, Langhe Nebbiolo D.O.C (Italy)		99 €
Chianti Classico Reserva, Castellare, Sangiovese (Italy)		119 €
Rully, Domaine Drouhin (Red Burgundy)		123 €
Arenberg The Coppermine Road (Cabernet Sau.) Australia		154 €
Oregon, Resonance Vineyard (Pinot Noir)		164 €
Haute Pierre Delas Chateauneuf Du Pape (Rhone, France)		184 €
Joseph Drouhin Nuits St. Georges A.C. (Burgundy)		249 €
Dessert and Fortified Wine	90ml	375ml
Σάμος Grand Cru, ΕΟ Σάμου (Μοσχάτο)	9,5 €	53 €
Samos Grand Cru, EO Samos (Muscat)		
Μαλαγουζιά, Κτήμα Γεροβασιλείου - Όψιμου Τρύγου	18 €	99 €
Malagouzia, Domaine Gerovasilou - Late Harvest		
Vinsanto, Κτήμα Αργυρού (Ασύρτικο, Αηδάνι)	20 €	142 €
Vinsanto, Domaine Argyriou (Asyrtiko, Aidani)		
Tokaji Aszu, 5 Puttonyos 2014		181 €