



# DIONE

MEDITERRANEAN CUISINE

## All Day Beverages



GRAND AMBASSADOR

BY TREND HOTELS





# Coffee

Greek Coffee

4 €

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Double Greek Coffee

5 €

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Nescafé Frappé

5 €

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Hot Nescafé

5 €

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Nescafé Decaf

5 €

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Espresso

4 €

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Double Espresso

5 €

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Espresso Decaf

4 €

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Espresso Freddo

5 €

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Cappuccino

6 €

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Cappuccino Freddo

6 €

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Filter Coffee

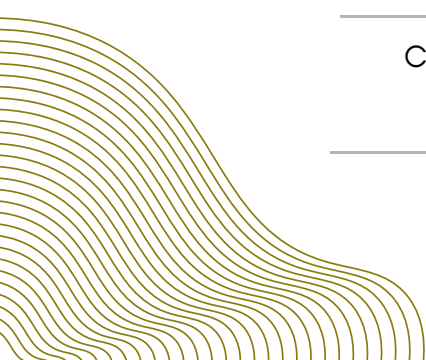
5 €

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Chocolate (Hot or Cold)

8 €

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Tea (Various Flavors)

4 €

Ice Tea

5 €

## Special Coffees

Ambassador Special Coffee

Double Espresso, Ice Cream Vanilla, Chocolate & Caramel, Cream

13 €

Irish Coffee (Irish Whiskey)

11 €

## Refreshments and Juices

Sparkling Water 0,33L

5 €

Soft Drinks

6 €

Mineral Water 1L

6 €

Sparkling Water 0,75L

8 €

Fresh Orange Juice

8 €

Fresh Mixed Fruit Juice

10 €

Smoothies

14 €

Milkshake

14 €

# Beers

Mylos Lager 330ml

8 €

Sknipa Pilsner 330ml

9 €

Ikariotissa Ale 330ml

9 €

Chios Pale Ale 330ml

9 €

Quaranta Giorni I.P.A. 330ml

13 €

Red Corfu 330ml

12 €

Corona 330ml

8 €

Ora Weiss 500ml

11 €

Estella Damm 500ml

17 €

Αγορανομικός Υπεύθυνος: Νίκος Ρουμελιώτης

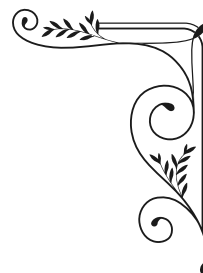
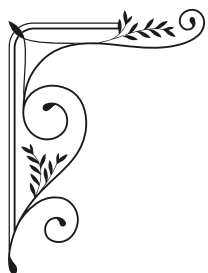
Οι τιμές του καταλόγου συμπεριλαμβάνουν

Φ.Π.Α. - Δημοτικό Τέλος

Responsible for Regulatory Compliance: Nikos Roumeliotis

Our catalogue prices include

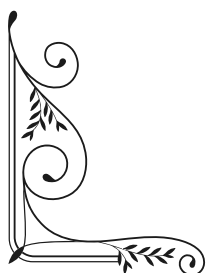
VAT - Multiple Tax



# DIONE

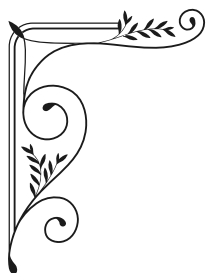
MEDITERRANEAN CUISINE

## *Lunch Menu*



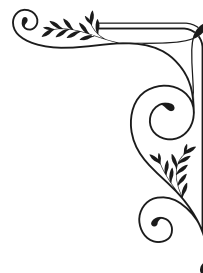
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## Appetizers

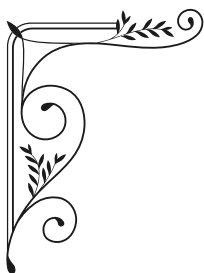
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<b>Bread</b> (Per person)	€4
<b>Fava</b> Creamy Santirini fava with crispy capers, caramelized onion and pita	€16
<b>Tzatziki</b> Creamy yogurt with fresh cucumber, garlic, vinegar and extra olive oil	€14
<b>Sinful Potatoes</b> Crispy golden potatoes sprinkled with sea salt, served with yogurt dip	€15
<b>Pork Bites</b> Sauteed pork bites in a rich, savoy glaze, topped with crumble feta cheese and served with fried potatoes	€18
<b>Meatballs</b> Homemade meatballs served with crispy fries and smooth aioli sauce	€18
<b>Feta Candies</b> Crispy phillo-wrapped feta bites, drizzled with aromatic honey and sesame seeds	€17

## Salads & Sandwiches

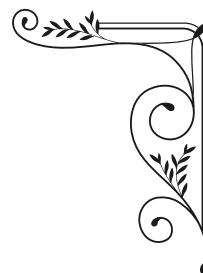
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<b>Greek Salads</b> A vibrant mix of tomato, cucumber, onion, peppers, radish, capers, olives and feta cheese, dressed with extra virgin olive oil and oregano <b>optional addition:</b> zucchini, vinegar, mint	€21
<b>Sun-Dried Harmony</b> Grilled chicken combined with house special spicy	€18
<b>Evita Peron</b> A colorful medley of beetroot, carrot, selery, green apple, pineapple, and walnuts, tossed in a tropical pineapple mayo.	€21
<b>Club Sandwich</b> Tripple-layered sandwich with grilled chicken, ham, bacon, gouda cheese, tomato, fresh greens and sun-dried tomato mayo	€22



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## Beef Burger

€32

Juicy beef patty layered with cheese, bacon, grilled mushrooms, fresh salad, tomato, onion and cucumber pickles topped with mayo and bbq sauce. Served with french fries.

## Chicken Burger

€27

Chicken fillet with bacon, cheese, tomato, and fresh salad, topped with pickle sauce. Served with french fries

## Veggie Burger

€23

A hearty plant-based patty with grilled eggplant, zucchini, peppers, onion, carrot, mushrooms, melted Brie, layered with olive paste

## Toast

€14

Toast sandwich with Milano salami, boiled egg, feta crumble, tomato, gouda cheese and mayo

## Extras & Light Dishes

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### Omelette

€18

Omelette with country sausage, orange juice, olives, feta, gouda, cheese and zucchini, served and finished with aromatic sea salt

### Salmon Scramble

€22

Creamy scrambled eggs with smoked salmon, lime-infused Philadelphia cream cheese and avocado cubes, nestled in a crispy kataifi nest

### Scrocchiarella

€24

Crunchy flatbread topped with diced fresh tomato, marinated onion, mozzarella pearls, baby rocket, valeriana leaves, extra virgin olive oil and a pinch of coarse salt

### Spicy Melt

€22

Rich chili con carne served over smashed potatoes, topped with double-cooked eggs and delicate Graviera cheese flakes

### Beef Payar

€26

Beef served with sautéed vegetables, Amfilochia Pecorino served and buttery potatoes

### Grilled Chicken

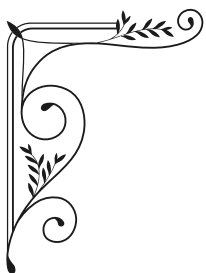
€28

Tender grilled fillet, served with buttery potatoes and our signature pickle sauce

### Grilled Shrimps

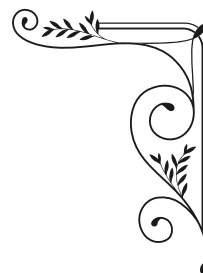
€27

Succulent-grilled shrimps drizzled with pure olive oil lemon dressing, served with fragrant rice and fresh sprinkle onion



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## Pasta

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### Paesano

€25

Pasta tossed with tender chicken, bacon, onion, garlic, fresh tomato, peppers, olives and cream, finished with Amfilochia pecorino

### Vegetable Pesto

€19

Sauteed eggplant, zucchini, mushrooms, peppers, onion and garlic, tossed with basil pesto and finished with grated feta

## Desserts

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### Velvet custard pie

€18

Traditional galaktoboureko with crispy phyllo and creamy semolina custard, served with a scoop of ice cream

### Rice Pudding

€14

Creamy rice pudding topped with rich dulce de leche

### Chocolate Mousse & Berries

€16

Light and airy chocolate mousse, pearled with a mix of seasonal berries

## Kid's Menu

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### Butter Pasta

€12

Silky pasta with a touch of grated aged cheese

### Napoli Pasta

€12

Tomato sauce, garlic, extra virgin olive oil, fresh basil

### Homemade Chicken Nuggets

€13

with french fries & mild mustard sauce

### Homemade Fish Bites

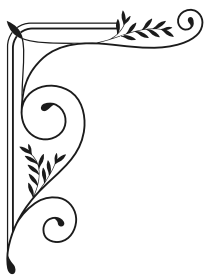
€13

with tartar sauce

### Mini Burger (Beef or Chicken)

€15

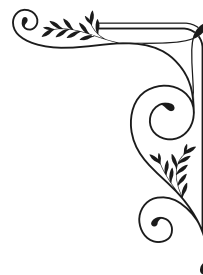
Ketchup, fresh salad, tomato, pickles, bacon, cheese, mayo with french fries



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## Drinks & Cocktails List



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# Whiskey - Single Malt

Johnnie Black Label

13 €

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Johnnie King George

100 €

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Arran 10 Y.O.

15 €

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Balvenie 14 Y.O.

26 €

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Glenmorangie Nectar

18 €

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Glenfiddich 18 Y.O.

26 €

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Macallan 12 Y.O.

26 €

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Macallan Enigma

90 €

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Irishman The Harvest

15 €

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Bushmills 16 Y.O.

24 €

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Lagavulin 16 Y.O.

26 €

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Abasolo

16 €

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## Bourbon

Jack Daniels

13 €

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Buffalo Trace

12 €

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Woodford Reserve

15 €

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Makers Mark 46

19 €

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Hudson Baby

25 €

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Templeton Rye

15 €

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Evan Williams Single Barrel

16 €

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## Congac - Brandy

Hennesy V.S.O.P.

22 €

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Courvoiser V.S.O.P.

16 €

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Metaxa 12

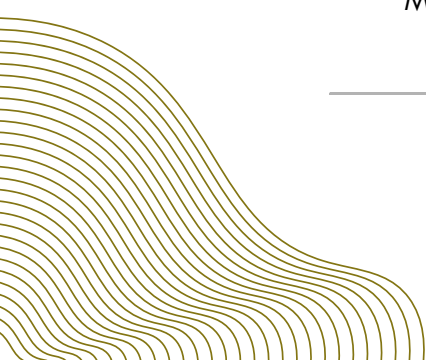
13 €

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Metaxa Private Reserve

22 €

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# Gin

Bombay Sapphire

12 €

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Tanqueray Ten

14 €

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Hendricks

14 €

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Monkey 47

20 €

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Copperhead Gibson Edition

20 €

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Martin Millers Summerful

13 €

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KI.NO.BI.

18 €

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The Illusuinist

18 €

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The Grace

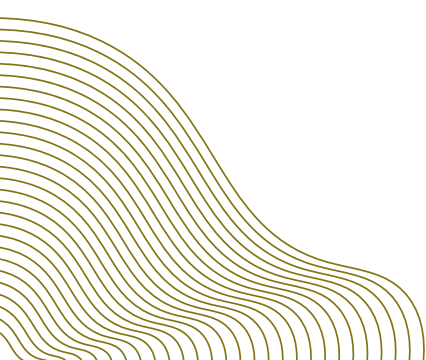
13 €

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Condesa

14 €

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# Rum

Platation 3 stars

12 €

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Diplomatico Reserva

15 €

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Diplomatico Ambassador

65 €

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Angostura 1787

35 €

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Zacapa X.O.

42 €

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Don Q X.O.

18 €

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Dos Manderas 5+5

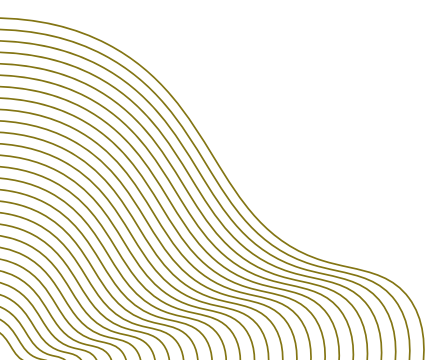
16 €

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Ron Cubay Extra Anejo

55 €

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# Tequila

Corralejo Blanco

13 €

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Corralejo Reposado

14 €

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Corralejo Anejo

16 €

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Casa Dragones Blanco

33 €

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Casa Dragones Reposado

55 €

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Casa Dragones Anejo

62 €

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Claze Azul Plata

40 €

---

Claze Azul Reposado

68 €

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Kosmos Anejo

62 €

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Do Julio 1942

50 €

---

Avion Extra Anejo

63 €

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Contraluz Mezcal

19 €

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# Japanese Whiskey

Hibiki Suntory

36 €

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Nikka Yoichi

24 €

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Yamazaki

43 €

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# Vodka

Absolut

12 €

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Titos

13 €

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Grey Goose

16 €

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Belvedere

16 €

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Ciroc

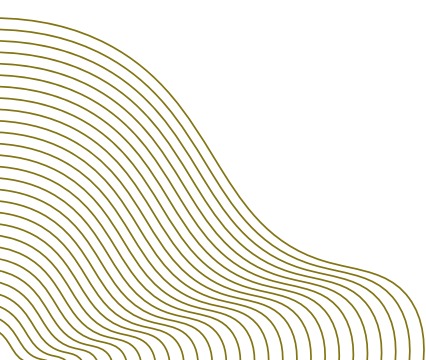
15 €

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Beluga Allure

30 €

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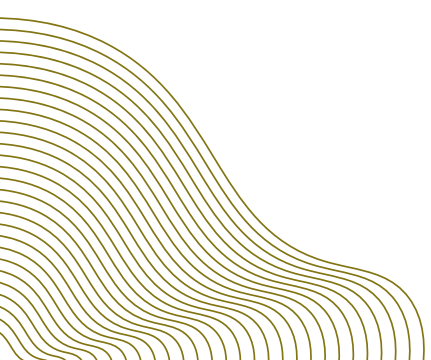
# Classic Cocktails

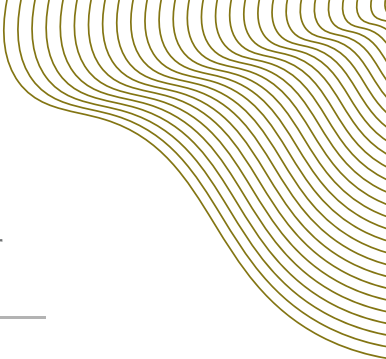
*In the United States, a written mention of 'cocktail' as a beverage appeared in The Farmers Cabinet, 1803. The first definition of a cocktail as an alcoholic beverage appeared three years later in The Balance and Columbian Repository (Hudson, New York) May 13, 1806. Traditionally, cocktail ingredients included spirits, sugar, water and bitters; however, this definition evolved throughout the 1800s to include the addition of a liqueur.*

*In 1862, Jerry Thomas published a bartender's guide called How to Mix Drinks; or, The Bon Vivant's Companion which included 10 cocktail recipes using bitters, to differentiate from other drinks such as punches and cobblers.*

*Cocktails continued to evolve and gain popularity throughout the 1900s, with the term eventually expanding to cover all mixed drinks. In 1917, the term cocktail party was coined by Julius S. Walsh Jr. of St. Louis, Missouri. With wine and beer being less available during the Prohibition in the United States (1920-1933), liquor-based cocktails became more popular due to accessibility, followed by a decline in popularity during the late 1960s.*

*The early to mid-2000s saw the rise of cocktail culture through the style of mixology which mixes traditional cocktails and other novel ingredients. By 2023, the so-called "cocktail in a can" had proliferated (at least in the United States) to become a common item in liquor stores.*





### Aperol Spritz

Aperol, Prosecco, Soda Water  
17 €

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### Caipirinha

Cachaca, Lime, Brown Sugar  
17 €

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### Dry Martini

Gin, dry Martini  
14 €

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### Margarita

Tequila, Cointreau, Lime  
18 €

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### Mojito

Rum, Mint, Lime, Brown Sugar, Soda Water  
17 €

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### Negroni

Gin, Red Martini, Campari  
18 €

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### Pina Colada

Rum, Pineapple, Coconut Milk, Lime  
18 €

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### Cosmopolitan

Absolut Citron Vodka, Cointreau, Cranberry, Lime  
15 €

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### Mai Tai

Rum, Aged Rum, Orange Liqueur, Amaro, Lime  
19 €

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### Long Island Iced Tea

Vodka, Rum, Tequila, Gin, Cointreau, Lime, Cola  
17 €

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### Frozen Daiquiri

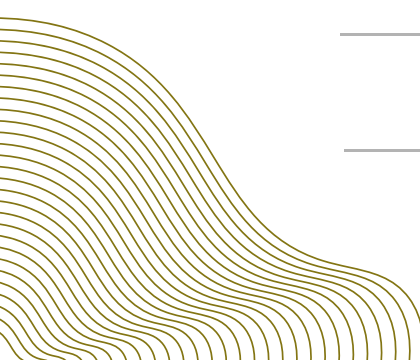
Rum, Cointreau, Lime, Sugar  
Flavor Selection: Pineapple, Strawberry, Mango, Berries  
19 €

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### Virgin Cocktail

13 €

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# Greek Cocktails

*Did you know...?*

*A well-known cocktail in ancient Greece was named "kykeon". It is mentioned in the Homeric texts and was used in the Eleusinian Mysteries.*

*Cocktail accessories are exposed in the Museum of the Royal Tombs of Aigai (Greece). They were used in the court of Philip II of Macedon to prepare and serve mixtures of wine, water, honey as well as extracts of aromatic herbs and flowers, during the banquets.*

## Berry Berry

Tsipouro, Blackberry, Blueberry, Raspberry, Sour Cherry Liqueur, Lime Juice  
17 €

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## Greek Passion

Ouzo, Passion Fruit, Basil Liqueur, Basil Essential Oil  
15 €

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## Citrus Fruit

Ouzo, Mandarin, Fresh Orange Juice, Lemon Liqueur, Kumquat Liqueur, Grapefruit Bitter, Blood Orange, Peppermint Essential Oil  
18 €

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## Feel Good

Mastic, Melon, Cucumber, Green Apple Liqueur, Ginger  
18 €

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# Signature Cocktails

## Ambassador Spritz

Aperol, Prosecco, Mastic, Grapefruit Soda Water  
20 €

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### Dark Creation

Hennessy V.S.O.P., Dark Chocolate, Orange, Chestnut, Tentura,  
Bergamont Essential Oil, Nepal Timut, Pepper  
28 €

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### Aegean

Gin KI NO BI, Vermouth, Amaro Bitters, Dictamo Extract, Fennel  
Extract, Bergamot Essential Oil, Orange Essential Oil,  
Lemon Essential Oil  
21 €

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### Wise Bourbon

Woodford Reserve, Bitter Almond Liqueur, BBQ Sauce, Sweet Chilli,  
Paprika, Honey  
21 €

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### Addictive

Whiskey Bruichladdich The Classic Lady, Sage & Caramel Syrup,  
Sage Essential Oil, Thyme Liqueur, Orange Bitter Brandy  
24 €

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### Alchemist

Grey Goose La Poire, Hibiscus Liqueur, Passion Puree, Pink  
Grapefruit, Lime  
24 €

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### Choco Choco

Diplomatico Rum, Hazel, White Chocolate Liqueur,  
Gold Chocolate Liqueur, Espresso  
17 €

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### Anonymous

Tito's Vodka, Pomegranate Syrup, Chilli Syrup, Passoa Liqueur,  
Bitter Orange De Kuyper  
16 €

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### Essential

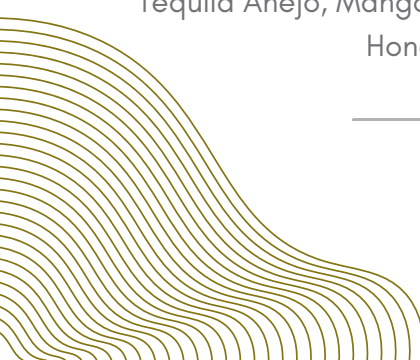
Gin Copperhead, Ginger Syrup, Yuzu, Coriander Syrup,  
Verbena Essential Oil, Bittermens Transatlantic  
25 €

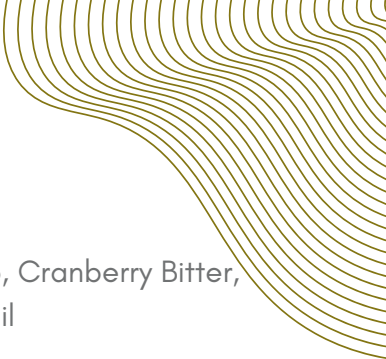
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### God Willing

Tequila Anejo, Mango Puree, Orange Special Liqueur, Cinnamon,  
Honey, Mandarin Essential Oil  
23 €

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### The King Of The Night

Angostura 1787, Apricot Liqueur, Almond Syrup, Cranberry Bitter,  
Lime, Walnut Oil, Coconut Oil

30 €

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### Moment Inspiration

Tequila Corralejo Reposado, Agave Syrup, Bergamot Liqueur,  
Orange Curacao, Spiced Tea, Jalepeno

19 €

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## Champagne Cocktails

### Bellini

Fresh Peach, Chilled Champagne

42 €

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### Kir Royale

Creme de Cassis, Chilled Champagne

42 €

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### Mango Mimosa

Mango, Chilled Champagne

42 €

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### Rossini

Fresh Strawberry, Chilled Champagne

42 €

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## *Wine List*



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# Santorinian Wines

*Santorini is a famous Greek island known for its picturesque landscapes, stunning architecture, and its unique vineyards. The vineyards of Santorini are located in the heart of the island and are famous for producing some of the finest wines in Greece.*

*The vines are grown in the mineral rich volcanic soil and are known for their distinct taste and aroma. The most famous varieties of grapes grown in Santorini include Assyrtiko, Athiri, Aidani, and Mavrotragano. Visitors can tour the vineyards, learn about the winemaking process, and sample some of the delicious local wines.*

*Our team has scoured every corner of Santorini's vineyards to bring you the very best of the islands wine offerings. After touring each vineyard and tasting countless wines, we have carefully selected the finest wines to feature on our menu.*

## White

Gavalas, Santorini, Assyrtiko

90 €

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Gavalas, Aidani

85 €

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Gavalas, Gigeneis Zimes

110 €

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Venetsanos, Nyxteri, Assyrtiko

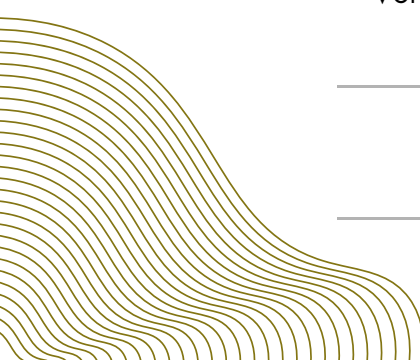
92 €

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Sigalas A.A.

60 €

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Sigalas, Santorini, Barrel

115 €

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Sigalas, Cavaileros

150 €

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Argyros, Santorini

95 €

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Argyros, Atlantis

45 €

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Argyros, Cuvee, Monsigniori

140 €

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Santo Wines, Grand Reserve

97 €

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Vasaltis, Gramina

185 €

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Karamolegos, Louroi Platia

170 €

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## Red

Sigalas M.M.

55 €

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Gavalas Mavrotragano

125 €

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## Rose

Gavalas Voudomato

78 €

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# Dessert

Gavalas, Vinsanto

130 €

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Argyros, Vinsanto, First Release

110 €

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# Greek Wines

*Greek vineyards are some of the oldest and most diverse in the world, with a rich history and tradition of winemaking. The cultivation of grapes in Greece dates back to ancient times and continues to this day, with over 300 different grape varieties grown in various regions of the country.*

*Some of the most popular grape varieties in Greece include Agiorgitiko, Xinomavro, Malagousia, Moschofilero, Assyrtiko, Mavroudi, Mantilaria, and many others.*

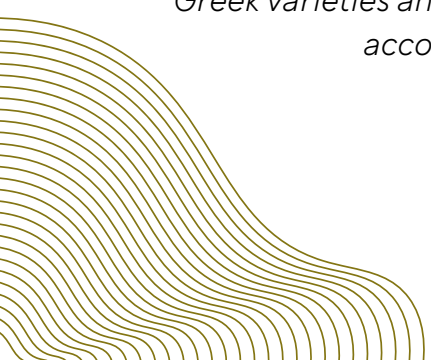
*The regions with the largest vineyard areas in Greece include Macedonia, Thessaly, Peloponnese, Crete, and the Cyclades. Greek winemakers produce a variety of wines, ranging from light white wines to rich red wines, and are known for the quality and taste of their products.*

*Some of the most popular Greek wines include Assyrtiko from Santorini, Xinomavro from Naoussa, Agiorgitiko from Nemea, and Moschofilero from Mantinia.*

*Greek vineyards are also known for their beautiful landscapes, with many vineyards located in picturesque areas, such as mountain slopes, coastal plains, and islands.*

*Many vineyards offer tours and tastings, allowing visitors to experience the unique flavors of Greek wines and learn about the history and culture of winemaking in Greece*

*These days Greece offers outstanding wine value and new varieties to expand your fine wine experience, therefore we made our research so we can present a list of our first-rate selections for you to choose from, combining both exclusive Greek local wines and of course wines that are blended with Greek varieties and top-level international varieties to accompany with your meal.*



# White

Gerovasileiou, Sauvignon Blanc

55 €

Tselepos, Blanc De Gris

48 €

Kordas, Karakaxa, Malagousia

68 €

Silva Daskalaki, Enstikto

53 €

Chatzimichali Kapnias

75 €

Aavantis, Lenga

43 €

Manousaki, Nostos, Roussanne

85 €

Michalakis, Merastri

39€

# Red

Panayotopoulos, Merlot

60 €

Karypidis, Syrah

45 €

Papaioannou, Agiorgitiko

42 €

Kyr-Yianni Warehouse, Xinomavro

92 €

Alpha, Pinot Noir

72 €

Pavlidis, Emphasis, Tempranillo

76 €

Nico Lazaridi, King Of Dreams

95 €

La Tour, Melas

250 €

Michalakis Merastri

39 €

Palivou, Noima

185€

Alpha Estate Syrah, Merlot, Xinomavro

72 €

## Rose

Michalakis, Merastri

39 €

Oikonomopoulos, 4th Generation

55 €

Pink Bang, Touriga Nacional

55 €

La Tour, Melas, Idylle d'achinos

53 €

Pavlinos Vissynokipos, Agiorgitiko

48 €

Susana Balbo

70 €

## Semi Sweet

Anthosmia White, Moschofilero

40 €

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Anthosmia Rose  
Moschofilero, Malagousia, Agiorgitiko

40 €

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Thoas, Limnos

40 €

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## By The Glass

Merastri, White

11 €

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Merastri, Red

11 €

---

Merastri, Rose

11 €

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## Sparkling Wines

Prosecco

White

41 €

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Moscato D' Asti

White

42 €

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Amideon

Rose Demi Sec

36 €

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Martini Asti

White

40 €

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## Champagnes

Louis Roederer Brut

White

190 €

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Dom Perignon

White

430 €

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Veuve Clicquot Ponsardin

White

190 €

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Moet & Chandon Ice

White

190 €

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Moet & Chandon Brut

White

190 €

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Bollinger Brut

White

230 €

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Billecart - Salmon

Brut Reserve White

190 €

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Cristal, Louis Roederer

Rose

1150 €

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Dom Perignon

Rose

1000 €

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Moet & Chandon Imperial

Rose

210 €

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Bollinger

Rose

280 €

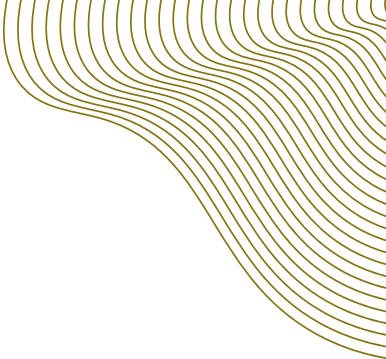
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## Dessert

La Terra Gran Cru, Limnos


45 €

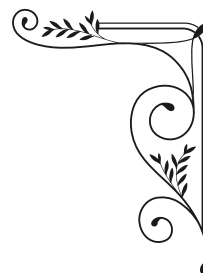
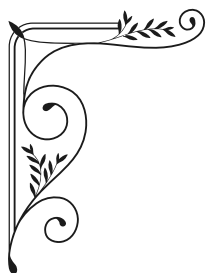
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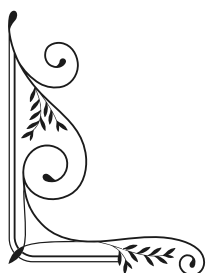




# DIONE

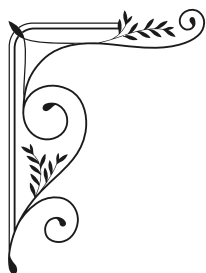
MEDITERRANEAN CUISINE

## *Dinner Menu*



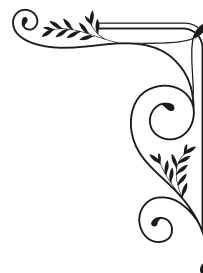
GRAND AMBASSADOR

BY TREND HOTELS



# DIONE

MEDITERRANEAN CUISINE



## Aegean Essence

## Meat & Roots

### Appetizers

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#### Bread

€4

(Per person)

#### Fish Soup

€21

Delicate fish broth with carrot, onion, garlic, celery, fennel and potato enriched with egg-lemon sauce and saffron

#### Fava

€18

Creamy Santorini fava paired delicately marinated red mullet

#### Tarama

€19

Smooth fish roated elevated with seaweed pearls for a briny pop of the sea

#### Eggplant

€17

Eggplant with mayo and onion, served with crisp tortilla chips

#### Grilled Octopus

€24

Grilled octopus served with sun-dried tomato, carrot, ribbons, pickles, capers and balsamic glaze

#### Marinated Anchovies

€22

Fresh anchovies marinated with ouzo, served with sea fennel, croutons and critamo

#### Tuna Tartare

€26

Fresh anchovies marinated layered with pineapple mayo, egg, capers, pickles, sprinkled onion, wakami, seaweed and wasabi

#### Stuffed Sardines

€19

Fresh sardines filled with egg, savory mix of parsley, tomato, onion, garlic, pickles and celery

#### Bread

€4

(Per person)

#### Veal Soup

€19

Slow-cooked veal with potato, carrot, onion, garlic, zucchini, fennel and leek

#### Fava

€17

Creamy Santorini fava with crispy capers, caramelized onion, spring onion and pita

#### Tzatziki

€14

Creamy yogurt with fresh cucumber, garlic, vinegar, and extra olive oil

#### Pecorino Saganaki

€18

Fried pecorino crusted with sesame served with strawberry sauce

#### Eggplant & Yogurt

€17

Eggplant topped with sour yogurt, pomegranate seeds and a touch grenatine

#### Tomato Fritters

€17

Crispy tomato fritters with fresh herbs, served with feta mousse

#### Cheese Souffle

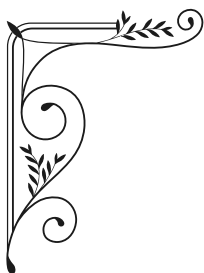
€17

Fluffy cheese souffle topped with crispy prosciutto and blueberry sauce.

#### Sinful Potatoes

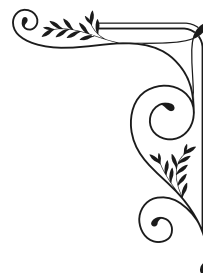
€15

Crispy golden fries sprinked with sea salt, resrved with a cool and tangy yogurt dip



# DIONE

MEDITERRANEAN CUISINE



**Beef Ceviche** €27  
In aged balsamic with strawberries & sesame

**Moussaka & Skewered** €25  
**Greek Salad**  
Classic layered moussaka with eggplant, potato, minced meat and creamy bechamel, served alongside a playful skewer of greek salad

**Feta Candies** €17  
Phillo-wrapped feta bites, drizzled with aromatic honey and sesame seeds.

## Salads

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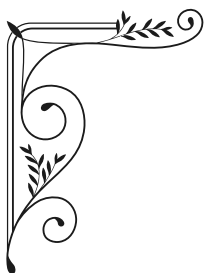
**Dakos Essence** €21  
Cretan barley rusk, fresh tomato, onion, peppers, cucumber, feta cheese, capers, olives, oregano & olive oil drizzle

**Evita Peron** €23  
A colorful medley of beetroot, carrot, celery, green apple, pineapple and walnuts, tossed in a tropical pineapple, mayo dressing

**Seafood Symphony** €23  
Mixed greens with grilled octopus, shrimp, smoked salmon, black and red vegan caviar, finished with a citrus-grand marnier dressing

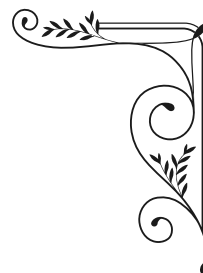
**Greek Salad** €21  
A vibrant mix of tomato, cucumber, onion, peppers, radish, capers, olives and feta cheese, dressed with extra virgin olive oil and oregano

**Chicken Mango** €23  
Mixed greens with grilled chicken, crispy bacon, mango cubes, croutons, and shaved parmesan, tossed in a vibrant mango dressing



# DIONE

MEDITERRANEAN CUISINE



## Main Courses

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### **Pesto Calamari**

**€29**

Sauteed calamari with garlic, white wine and cream, tossed in basil pesto and served over potato spaghetti

### **Salmon Penne**

**€28**

Penne pasta with tender salmon, spring onion, garlic and tomato in a silky coconut, milk and vodka sauce

### **Shrimp Risotto**

**€36**

Creamy risotto with succulent shrimp, aromatic tarragon and a hint of Malibu

### **Shrimp Bisque Pasta**

**€36**

Pasta tossed with fresh tomato, rich shrimp bisque and goat butter

### **Fish a la Specciota**

**€29**

Traditional Greek-style fish stew with fresh potato sauce, potato, carrot and papardelle

### **Cod & Walnut Skordalia**

**€33**

Crispy fried cod fillet served with velvety walnut-garlic skordalia

### **Grouper Fricassee**

**€34**

Tender grouper cooked with roman lettuce, fresh spring onion and dill, finished with a silky egg-lemon sauce

### **Shrimps Avgolemono**

**€28**

Juicy shrimp in a velvety lemon sauce, served with grilled zucchini

### **Salmon with Black Rice**

**€44**

Pan-seared salmon finished with a splash of dry Martini

### **Tuna Fillet**

**€41**

Seared tuna fillet paired with a smoothy green apple puree and delicate lemon pearls

### **Veal Cheeks**

**€40**

Slow-braised veal cheeks served with aromatic vegetable ratatouille and a delicate cheese quenelle

### **Wild Mushroom Risotto**

**€25**

Vreamy risotto with a mix of wild mushrooms finished with parmesan and truffle

### **Lamb & Lemon Balm**

**€37**

Tender lamb paired with papardelle pasta and fragrant lemon balm

### **Pork Fricassee**

**€35**

Tender pork slow-cooked with romaine lettuce, fresh spring onion and dill finished with a silky egg-lemon sauce

### **Slow-Roasted Pork**

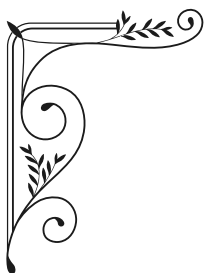
**€35**

Traditional Greek-style slow-roasted pork crispy skin served with butter potatoes

### **Crispy Balsamic Liver**

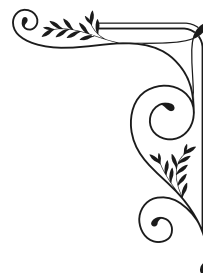
**€41**

Pan-fried liver coated with a glaze of balsamic vinegar, honey and sesame



# DIONE

MEDITERRANEAN CUISINE



## Aegean Seafood Experience

### Whole Lobster & Fresh Fish-Ideal for Sharing (or not...) €120

Our lobster is available grilled or served with linguine.  
Fresh fish of the day comes with your choice of rise or grilled vegetables.  
*Priced per kilo*

## Premium Cuts

### Ribeye €65 240gr-260gr

### Tomahawk, Aged €120 per kilo

### Picanha €45 240gr-260gr

### Beef Fillet €45 200gr-220gr

### Chicken Breast or Thigh €34

### Side Dishes €8

Seasonal Vegetables, Butter potatoes

### Sauces €2

Sweet chili, Bearnaise, Aioli, Pickle

## Desserts

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### Mango-Lime Cheesecake €18

Creamy cheesecake with tropical mango and lime twist

### Velvet Custard Pie €18

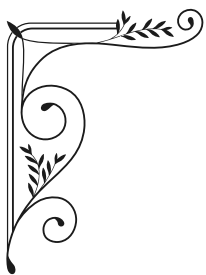
Traditional galaktoboureko with crispy phyllo and creamy semolina custard, served with a scoop of ice cream

### Cherry Kiss Pana Cotta €17

Silky pana cotta topped with sour cherry syrup

### Chocolate Souffle €18

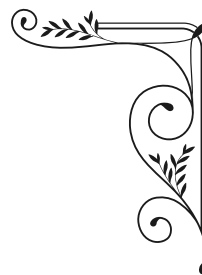
Warm, rich chocolate soufflé with a molten center



# DIONE

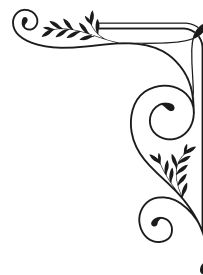
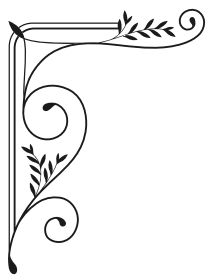
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MEDITERRANEAN CUISINE



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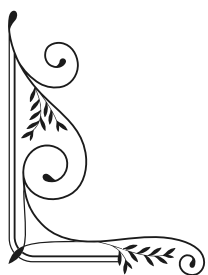
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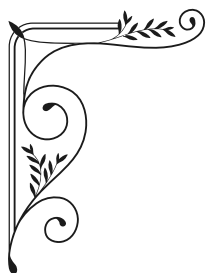
MEDITERRANEAN CUISINE

## *Vegan Menu*



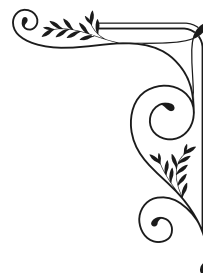
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# DIONE

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## Appetizers

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<b>Bread</b> <i>(Per person)</i>	€4
<b>Fried Zucchini &amp; Eggplant Millefeuille</b> A delicate millefeuille layered with crispy fried zucchini and eggplant, combining rich Mediterranean flavors in every bite	€18
<b>Crispy Tomato Fritters</b> Traditional Greek dish made with fresh tomatoes, herbs, and onion, fried to crispy perfection	€17
<b>Fava</b> Traditional yellow split pea puree from Santorini	€18
<b>Fried Potatoes</b> Potatoes topped with caramelized Santorini tomatoes	€15
<b>Eggplant Salad</b> Eggplant dip blended with garlic, olive oil, lemon juice, and fresh herbs	€15

## Salads

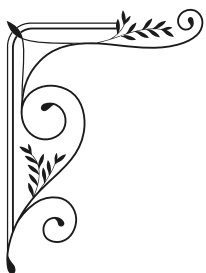
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<b>Tabbouleh Salad</b> A bright Mediterranean salad of parsley, bulgur, and fresh vegetables, bursting with citrusy flavor	€20
<b>Mixed Green Salad</b> A vibrant mixed salad with sweet dates, organic hemp seeds, green apple, fennel flakes, and a refreshing strawberry dressing.	€20

## Mains

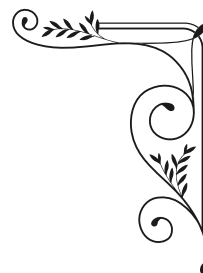
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<b>Pesto Pasta</b> Pasta tossed with fresh basil pesto, delivering a rich, aromatic, and vibrant flavor	€19
<b>Mushroom Risotto</b> Creamy mushroom risotto, perfectly cooked with earthy mushrooms and a rich, velvety texture	€22



# DIONE

MEDITERRANEAN CUISINE



## Imam Bayildi

€17

Imam Bayildi is a traditional Eastern dish of tender eggplant stuffed with a flavorful mix of tomatoes, onions, garlic, and olive oil, slow-cooked to perfection

## Desserts

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### Panna Cotta

€18

A delightful blend of coconut flavor paired with sweet cherry preserve, offering a rich and exotic taste experience

### Fresh Fruit Tart

€18

A buttery vegan tart crust filled with creamy plant based custard, topped with a vibrant assortment of fresh seasonal fruits

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