



# ORIZON

## ROOM SERVICE

ALL DAY DINING SERVICE AVAILABLE FROM 12.00 TO 23.00

### SALADS

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Cycladic Salad with heirloom tomatoes, cucumber, roasted peppers, olives, caro rusk, pickled onion, local sour cheese (Sourótó) *[VG]*

Quinoa Salad grilled prawns, seaweed, green apple, fresh herbs

### APPETIZERS

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Assortment of breads with dips and marinated olives

Fish roe (Tarama) salad with dill oil and grilled pita bread *[DF]*

Seabass Carpaccio with ginger and sea fennel *[DF GF]*

Beef Carpaccio with mushrooms, roasted leek, and truffle vinaigrette *[DF GF]*

Greek shrimps cooked with wine, garlic, and parsley *[GF]*

Greek cheese platter

### MAIN COURSES

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Red snapper with seasonal greens and artichoke sauce *[GF DF]*

Orzo Pasta with Shrimps, sweet wine from Lemnos, chili, Parmesan

Grilled chicken with roasted potato purée, grilled greens, and cardamom sauce *[GF]*

Rib Eye Fillet with chimichurri and French fries *[GF]*

Black Angus Burger with tomato, pickled cucumber, Metsovo cheese, French fries

Pizza with fresh tomato, prosciutto, rocket, mozzarella, truffle oil

### DESSERTS

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Chocolate Mousse Trilogy with tarragon, beetroot and blackberry sorbet

Lemon Tarta with ginger mousseline, mint meringue and Tonga pepper ice cream

Fresh seasonal fruit platter

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

*\*Please be advised that our delivery charge will be 7€.*

## FRESH JUICES

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Fresh orange juice

## COFFEES

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Espresso  
Double espresso  
Americano  
Greek Coffee  
Cappuccino  
Café Latte  
Flat white  
Hot chocolate  
Hot salted caramel chocolate  
Herbal tea  
Organic Matcha / Ceremonial  
Matcha Latte

## COLD COFFEES

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Freddo Espresso  
Freddo Cappuccino  
Cold chocolate  
Cold salted caramel chocolate  
Iced Café Latte  
Iced Matcha Latte

## SOFTS

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Theoni Still water 1l  
Theoni Sparkling water 1l  
Evian Mineral water 750ml  
Evian Sparkling water 750ml  
Homemade ginger lemonade  
Soft Drinks  
Redbull  
Three Cents sodas

## BOTTLED BEERS

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Katsika (Folegandros)  
Mamos (Patras)  
Sol  
Heineken

## MOCKTAIL

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Underground  
Tanqueray 0.0%, Coriander Seed,  
Carrot, Yellow Beetroot

## SIGNATURE COCKTAILS

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**Mediterranean Garden**  
Ketel One Vodka, Vanilla, Rosemary  
Chamomile, Pear

**Green Smash**  
Tanqueray Gin, Elderflower, Cucumber,  
Black Peppercorn, Basil

**Nutty Colada**  
Pampero Blanco & Añejo Rum,  
Pineapple, Banana, Coconut, Hazelnut

## CHAMPAGNE

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Taittinger Brut Reserve  
Taittinger Prestige Rose  
Dom Perignon Vintage  
Cristal Louis Roederer

## SPARKLING WINES

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La Farra Prosecco  
La Farra Prosecco Rose  
Pietro Forno Moscato d'Asti

## WHITE WINES, GREECE

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Terra Nera, Karamolegos Winery  
Assyrtiko, Santorini, Cyclades

Klepsidra, Estate Samartzis  
Malagousia

## ROSE WINES, GREECE

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Rose de Xinomavro,  
Thymiopoulos Vineyards  
Xinomavro, Naousa

A Muse, Mouson Estate  
Sauvignon Blanc, Muhtaro, Thiva

## RED WINES, GREECE

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Nemea, Aivalis Winery  
Agiorgitiko, Nemea

Thoyria  
Merlot, Oenopigi

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/lypine / 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. Alcohol measure 50ml. The hotel is obliged to have printed documents, in a special case beside the exit for setting out of any existed complaint.