



ORIZON

VEGAN MENU

A LA CARTE

SOUP

Roasted tomato soup infused with fresh basil **15€**

SALADS

Cycladic Salad - Heirloom tomatoes, cucumber, roasted peppers, olives & pickled onion **17€**

Black-Eyed Bean Salad - Avocado, crispy seasonal vegetables & citron dressing **19€**

APPETIZERS

Hummus with cumin & lemon **11€**

Beetroot carpaccio with walnuts & aged vinegar dressing **17€**

Smoked eggplant with chimichurri-tahini & Florina pepper **18€**

MAIN COURSES

Vegan Souvlaki - Marinated tofu & mushrooms with lemon and oregano **24€**

Mushroom risotto with roasted tomato & fresh herbs **26€**

Green peas in tomato sauce with mint & basil **24€**

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€**

DESSERTS

Risogalo - Creamy rice pudding with coconut milk & aromatic orange zest **13€**

Seasonal fruit selection **23€**



RAW LUXURY

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