



«At Nero Restaurant we create Mediterranean dishes with contemporary techniques. As we only use the freshest of produce, we adapt our menus according to the seasons, and of course, the creative imagination of our Chef. Our high quality dishes prepared with pure ingredients and paired with a carefully selected wine list of labels from big and small independent Greek Vineyards along with the distinctive and personalized service, all create a unique dining experience»

Enjoy!!

**All prices are in €*

**The hotel reserves the right to alter prices and operating hours of the restaurant without prior notice.*

Appetizers

Smoked sea bream Carpaccio with avocado cream, Wakame and marinated vegetables

19,00

Forest mushrooms served in cocotte with truffle from Olympus and smoked cheese from Metsovo

13,50

Baked Camembert with raisins, garlic, pistachios of Aegina Island, crispy bruschetta and fig chutney

15,00

Gnocchi Moussaka with eggplant mousse, black pig ragu, truffle flavored béchamel and gruyere cheese

14,50

Creamy pumpkin velouté with shrimps, curry, ginger, cardamom, herb flavored yogurt and crispy croutons

12,00

Black pig sausage flavored with truffle, sautéed spinach, gruyere from Crete, mushrooms and herb flavored yogurt

14,00

Salads

Arugula-spinach salad with roast manouri cheese, dried cranberries, walnuts and strawberry dressing

14,50

Crunchy vegetable salad with pears, hazelnuts, raisins and orange dressing with balsamic vinegar o

13,00

Green salad with roast beetroot, grapefruit sorbet, arugula, green apple, walnuts and white balsamic vinegar with honey

13,50

Iceberg lettuce salad with marinated chicken, cherry tomatoes mushrooms and dressing made of mayonnaise, arugula and basil

14,50

Modern Greek salad with cherry tomatoes, cucumber pappardelle, peppers, whipped feta cheese, olive powder and Cretan barley rusk

14,00

Fresh Pasta

Pink Ravioli stuffed with vegetables
and chickpea served with feta sauce

17,00

Tagliatelle Cacio e Pepe with Pecorino
Romano and ground black pepper

16,50

Spaghetti gremolata with lemon, garlic,
parsley, cherry tomatoes and olive oil

15,50

Green tagliatelle with shrimps, octopus,
roast cherry tomatoes, fish roe and garlic

21,00

Black linguine with smoked salmon, heavy
cream, Vodka, Kozani saffron and dill

19,00

Garganelli with chicken fillets, cured pork,
mushrooms, heavy cream and parmesan

17,00

Risotto & Orzotto

Risotto with mushroom ragu, truffle oil,
and Mt. Olympus Tsantilaki cheese

17,00

Risotto Galinhada with curry, shrimps,
chicken fillets, vegetables and orange

19,00

Orzotto with beef cheeks, shredded manouri
cheese, Kozani saffron and au jus sauce

21,00

Fish

Sea bass fillet with purple mashed potatoes, parsnip
confit, butter braised asparagus and lemon sauce

27,50

Prosciutto-Wrapped Salmon fillet with Wakame seaweeds
carrot puree and soy sauce with honey, ginger and sesame

27,00

Croaker fish fillet in almond-bread crust, fricassee with spinach
and orange served with glazed zucchini and charred cauliflower

26,50

Premium Beef Cuts

Tomahawk Steak
60,00

Black Angus Striploin
29,00

Black Angus Flap Steak
27,00

Black Angus Rib Eye Steak
35,00

Black Angus Tenderloin Steak
36,50

Sides

Roast asparagus
5,00

Roast vegetables
4,00

Sweet potato puree
4,00

Truffled potato puree
4,00

Sauces

Bearnaise, Peppercorn, Mushroom, Chimichurri

Meat

Bone-in Steak of olive fed Mt. Olympus Black Pig with smoked
mashed potatoes, pearl onions, asparagus and au jus sauce
28,00

Free range boneless chicken thigh with plums, bacon, red
sweet wine, creamy chestnut puree and roast carrots
19,50

Greek roasted leg of lamb with orange, garlic, thyme, baby
potatoes and gratinated mushrooms with Metsovone cheese
26,00

Desserts

Homemade Tiramisu
10,50

Cheesecake with tomato jam and spearmint
9,50

Chocolate lava cake with vanilla ice cream and caramel sauce
12,00

Double chocolate cream with forest fruits,
caramelized hazelnuts and cocoa biscuit (vegan)
10,00