

DIONE

MEDITERRANEAN CUISINE

GRAND AMBASSADOR
SANTORINI BY TREND HOTELS

Appetizers

Salmon tartare

with mango, truffle yuzu, Greek herbs

29€

Sea bass fillet ceviche ☺

with chives, oregano, capers, pepper tears, olive oil,
flavoured with tsipouro and lemon essence

27€

Tzatziki cream ☺

with roasted garlic, dill, verbena and ouzo essence

13€

White cod fish mousse ☺

with salmon brick

15€

Santorini's cold fava bean cream ☺

with crispy onion and sun-dried caramelized tomato

16€

Beef carpaccio

with chives, baby arugula, hazelnut, fresh pepper,
lime sauce and truffle mayonnaise

28€

Mushrooms fricassee ☺

with parmesan cream

18€

Salads

Greek salad 🌱 🌿

with Santorinian tomato, cucumber, capers, onion, feta cheese,
kalamata olives, colored peppers, virgin olive oil, carob rusk

19€

Super food quinoa 🌱

with baby arugula, flaxseed, raisin, cucumber,
tangerine dressing

(choice of smoked salmon or grilled chicken - extra charge 5€)

19€

Green salad 🌱 🌿

with avocado, cucumber, pineapple, apple, coriander dressing

18€

Salad with tender leafy vegetables 🌱

caramelized walnuts, burnt goat cheese chevre,
fresh local strawberries vinaigrette

19€

Meat Lovers

T-bone black Angus Spain 700gr
with baby vegetables and porto sauce

70€

Rib-eye black Angus U.S.A. 400gr
with fresh salad, parmesan flakes and BBQ sauce

65€

Lamb chops
with french fries and lemon sauce flavoured with ouzo

38€

Beef orzo
with braised sous vide beef cheeks for 12 hours,
sun-dried tomato and parmesan foam

42€

Pastizio ragù
with black angus minced meat, pasta calamarata
and soft béchamel foam

37€

Grilled chicken fillet
with baby vegetables, jus sauce with thyme and lime

31€

Main Courses By the Sea

Fresh fish (available on request) 🌿

120€ per kilo

Lobster pasta

with linguine, mascarpone cream, handmade lobster bisque

110€ per kilo

Shrimp risotto 🌿

with safran, fennel, confit tomato, and chorizo sausage

38€

Sea bass fricassee 🌿

with sea bass fillet, lemon sauce
and seasonal greens

36€

Grilled salmon fillet

with baby bok choy, fragrant rice,
edamame, and citrus cilantro sauce

45€

Grilled crawfish

110€ per kilo

Main Courses

From The Garden

Mushroom trahanoto
with mushroom trilogy, flavored with orange,
parmesan cream and truffle oil

21€

Spinach ricotta ravioli
with fresh Santorinian tomatoes,
Greek herbs and xinomyzithra cheese

17€

Briam
with seasonal vegetables medley in the casserole,
with feta cheese mousse and fresh oregano

16€

Orzo alla milanese
with lemon essence, mascarpone
and safran cream

19€

Kid's menu

Fish & Chips 🍷
fried fish fillet with chips

11€

Chicken nuggets 🍷
with fresh fried potatoes

11€

Penne Napoli 🍷

10€

Penne butter pasta 🍷

9€

Chicken fillet 120gr
with fresh mashed potatoes

13€

Cucumber and tomato salad 🍷

9€

Desserts

Classic Tiramisu 🍷

18€

Cheesecake kantaifi 🍷

18€

Deconstructed baklava 🍷
with pistachio lava, kaimaki ice cream and rose essence

19€



VEGAN



VEGETARIAN



GLUTEN FREE



NUTS

Our salads are prepared with Greek virgin olive oil,
while we fry with sunflower oil,
with oil changes daily with extra freshness.
Lobster, crayfish, shrimp and fish & chips are frozen.

Our menu is prepared and completed exclusively
by our chef George Pantelis.

Responsible for Regulatory Compliance:

Nikos Roumeliotis

Our catalogue prices include
VAT – Municipal Tax – Service