

APPETIZERS

Soup of the day
€ 8

Greek spread trilogy with tzatziki, cheese
spread and fish roe
€ 10
M F

Mastelo cheese from Chios island with grape,
maple syrup and sideritis mountain herb
€ 14
M

Crispy rolls with Greek cheeses, salami from
Lefkada island, peach and rum
€ 12
M G

Grilled aubergine with feta cheese from
Chalkidiki, green onion and white wine vinegar
€ 10
M SL

Fried potatoes with eggs, rustic pork sausage,
green onion and feta cheese
€ 12
M

French fries with fresh oregano
€ 8

Fava beans from Santorini Isle with
caramelized mushrooms and PDO
Mavrodaphne sweet wine
€ 10
SL

Grilled squid with vegetable ratatouille and
herbal infused olive oil and lemon emulsion
€ 20
ML

Pie of the day
€ 14
G M

Oven baked elephant beans with feta cheese
and celery
€ 12
CL

SALADS

Traditional Greek salad with tomato,
cucumber, colorful peppers, onion and feta
cheese
€ 15
M

Summer salad with seasonal vegetables and
nivato cream cheese from Grevena
€ 13
M

Tender green leaves with shrimps, cherry
tomatoes, herbs and lemon
€ 16
C G MS

Salad with potatoes from Nevrokopi, olives,
feta cheese, onion, capers and lemon
€ 13
MS

PASTA

Penne with veal meatballs, garlic, tomato, basil
and dry mizithra cheese from Crete
€ 17
G M

Spaghetti with confit tomato sauce, basil,
olives from Chalkidiki and pecorino cheese
from Amfilochia
€ 15
G M

Stuffed vegetables risotto with peppers,
tomatoes, herbs and feta cheese cream
€ 18
M SL

Beef with orzo pasta, crispy bacon and red
wine
€ 22
G M SL

MAIN COURSES

Traditional Greek moussaka with slow cooked veal, eggplant and potato

€ 20
G M SL

Pork tenderloin with mashed potatoes, rocket, feta cheese and lemon sauce

€ 20
M MS

Kebap with grilled tomato sauce, cumin, spicy yoghurt and pita bread

€ 18
G M

Milk fed veal chop with sauteed mushrooms and herb's butter

€ 25
M

Grilled chicken fillet with vegetables, thyme and olive oil – lemon sauce

€ 20
MS

Fillet of fish of the day with wild greens and egg lemon espuma

€ 23
F M

Traditional oven baked sea bass " plaki " from Spetses Isle, baby potatoes, olives and capers

€ 35
F

Lamb with sweet trahana, feta cheese, thyme and sheep yogurt

€ 22
G M

DESSERTS

Mille feuiile with mastiha of Chios infused cream, raspberry textures and crispy chocolate

€ 10
M G

Loukoumi with butter biscuit, rose mousse, Greek coffee gel and rose ice cream

€ 10
M N E G

Brownie with caramelized chocolate, hazelnuts and vanilla ice cream

€ 10
M E N G

Your well-being is important to us.

Before ordering, please inform our staff if you have any special dietary requirements, food allergies or intolerance. Some items may contain or have come in contact with one or more of the following allergens.

G **M** **E** **N** **SM** **MS** **CL**
Gluten Milk Eggs Nuts Sesame Mustard Celery

S **L** **SL** **F** **ML** **C**
Soy Lupin Sulfites Fish Molluscs Crustaceans

All prices are in euros and include applicable taxes.

The guest is not obliged to pay if the final bill settlement will not be delivered to the table.

Responsible Market Inspector: Alexandros Giannakidis



MIRAGGIO
THERMAL SPA RESORT
