







PANOPTIS
ESCAPE



DINNER MENU

SALADS






Traditional Greek cherry tomatoes, cucumber, onion, peppers, carob rusk and feta cheese	20	 
Caesar's sous-vide chicken, corn seeds, parmesan flakes and Cretan smoked pork	21	
Strawberries cherry tomatoes, mesclun, zucchini, lime, ginger and goat cheese	21	  
Crab mango, wakame, chives and jalapeños	23	

APPETIZERS

Greek Dips fresh baked pita bread	16	
Smoked Eggplant confit garlic, pepper, parsley and virgin olive oil	17	  
Tuna Tartar local Greek tuna, lime, berries and passion fruit	25	 
Prawn Ceviche citrus, virgin olive oil, chili and ouzo	26	 
Greek style Beef Tartare Mykonian gruyere, capers, carob, cornichon and confit egg yolk	27	
Charcoal Cheese Pie local soft cheese, mint, truffle-honey and toasted sesame	19	

Crispy Feta sesame, breadcrumbs, tomato chutney, chili and basil	20	
Grilled Octopus creamed cod roe, capers, samphire and aged vinegar-olive oil	21	
Flatbread spinach-pistachio pesto, prosciutto and burrata di bufala	20	





PASTA & RISOTTO

Prawn Tagliolini prawn tartare, prawn bisque, lime and chervil	26	
Beetroot Risotto baked beetroot, asparagus, orange segments, spearmint and Mykonian soft cheese	22	  
Carbonara Cretan smoked pork, tagliolini, Greek pecorino and egg yolk	21	

MAIN COURSES

Tuna Steak	30	
local Greek tuna, Asian style sauce, quinoa and veggies		
Black Angus Fillet	38	 
buttered baby potatoes, thyme, corn and red sweet wine sauce		
Seabass Fillet	29	 
baby veggies, confit cherry tomatoes and lemon-olive oil		
Lamb Chops	29	
beetroot tzatziki, baby corn, hazelnut and lamb-carob sauce		
Lobster Pasta	145 per kilo	 
béarnaise sauce and veggies		
Butterfly Catch of the day	90	 
seasonal veggies		
Prime Meat Cuts	from 140 per kilo	 
seasonal veggies, buttered baby potatoes, red sweet wine sauce and chimichurri sauce		

DESSERTS

Pistachio Tart pistachio crèmeux, pastry phyllo and Madagascar vanilla ice-cream	18	
Profiterole praline mousse, choux, vanilla cream and bitter chocolate	19	
Lemon & Berries lemon curd, berries textures and vanilla crumble	18	 
Platter of Seasonal Fruits	18	