

C A L Y R A
RESTAURANT

BREAD & ACCOMPANIMENTS

extra virgin olive oil, Paros oregano, tomato vinaigrette, fresh butter, taramosalata.*

VGTR | F* | GL | ML

12€

MARINATED CATCH OF THE DAY

Mesolonghi bottarga, olive oil & lemon emulsion with fresh herbs.

F | GR

28€

BEEF TARTARE

homemade tomato paste, potato crisps, feta cream, smoked paprika.

GL | ML | SU

30€

BEETROOT SALAD

orange, honey and sesame pasteli, spiced buttermilk sauce.

V | S | ML | N

18€

SQUID TAGLIATELLE

fennel, chard, squid ink sauce ..

V | S | F

25€

SLOW COOKED LAMB

smoked eggplant, dried Paros figs, sweet wine.

S | MU

40€

DOLMA STUFFED WITH SHRIMP

herb mayonnaise, Kozani saffron.

CR | E

32€



SEA BASS FRICASSÉE

wild greens and herbs, celeriac, egg-lemon sauce.

F | CE

48€

“PASTITSIO”

braised beef cheek, large macaroni, béchamel foam .

ML | GL

32€

WINE BRAISED OCTOPUS

Santorini fava purée, grape molasses glaze, crispy onions.

ML | GL | CR

29€

BEEF STEAK

Picanha 300gr - 42€

Ribeye BA 300gr - 80€

Wagyu 200gr - 130€

served with Parian french fries, roasted tomato sauce and greek yogurt.

ML

DESSERTS

CHOCOLATE PARFAIT

tonka bean cream, caramelized hazelnuts and Greek coffee.

V | GL | E | ML | N

24€

PAROS MIZITHRA CHEESECAKE

sweet mizithra cream, mastic jelly, olive oil crumble.

V | GL | ML

22€

MARINATED STRAWBERRIES

with lime, butter milk foam, crispy marengues.

V | E | ML

17€

Please let our team know if you have any food allergies or dietary requirements when choosing your menu. All taxes are included. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). Responsible for the market control: George Ntelakos

Key of Allergens in Dishes:

(GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin, (DA) Dairy, (SH) Shellfish, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (VE) Vegan, (V) Vegetarian, (MO) mollusks

