



onar

MEDITERRANEAN
BISTRO

starters

Chargrilled Baby Calamari €14.00

Grilled baby calamari served with marinated stuffed quinoa and vegetables, eggplant mousse and olive oil lemon dressing

Mediterranean Prawns Saganaki €14.00

Prawns cooked in a rich mild spicy tomato sauce enriched with ouzo, feta cheese and fresh basil leaves

Chargrilled Octopus €14.00

Chargrilled octopus on aromatic herbs, fava with capers, confit shallots and vegetables

Duo Flavor Traditional Halloumi €14.00

Baked halloumi cheese wrapped in filo pastry and boiled halloumi cheese with mint aroma and grapes marmalade

Mediterranean Flavors Dip €16.00

White tarama, hummus, tirokafteri, smoked eggplant, side salad topped with feta cheese, served with freshly baked koulouri bread

Salmon Tartare €22.00

Fresh salmon, diced and marinated with fresh lime juice, chives, Ikura caviar, sour cream and citrus ponzu dressing

Beef Carpaccio €18.00

The finest Black Angus beef thinly sliced and topped with parmesan flakes, extra virgin olive oil, olive tapenade and herb crostini

Please inform your waiter if you have any dietary requirements or allergies.
Ενημερώστε τον/την σερβιτόρο/α σας εάν έχετε διατροφικές απαιτήσεις ή αλλεργίες.

All prices are in Euros and include service charge and VAT



Όλες οι τιμές είναι σε Ευρώ και περιλαμβάνουν δικαίωμα υπηρεσίας και Φ.Π.Α.


SOUPS




Leek and Potato  €10.00
Creamy leek and potato soup
with coconut cream



Vegetable Vermicelli  €10.00
Clear vegetable soup with vegetable cubes,
tomatoes and vermicelli


salads

Burrata Caprese   €16.00
Fresh burrata, cherry tomatoes, fresh basil
and green baby leaves, virgin olive oil, herb grissini

Fattoush  €15.00
With baby lettuce, cherry tomatoes, cucumbers,
crispy Lebanese pita, spring onion, radish, coriander,
sumac, drizzled with lemon juice and virgin olive oil

Goats Cheese    €16.00
Crispy green leaves, goat cheese,
pomegranate, mango, cherry tomatoes,
walnuts, honey mustard dressing

The Greek   €14.00
Cherry tomatoes, cucumbers, peppers, onions,
capers, feta, oregano, virgin olive oil,
black kalamata olives, barley rusks

Quinoa Avocado Blueberry  €16.00
Fresh blueberry, avocado, quinoa, green apple,
fresh coriander, mixed baby lettuce leaves, pine nuts,
radish, perfumed with mango olive oil dressing

Vegan "Chicken" Apple salad €18.00
"Chicken breast flavour" with red and Pink Lady
fresh apple wedges, mixed lettuce, cherry tomatoes,
avocado slice, drizzled with mango balsamic dressing

signature burgers

Angus Beef Burger €24.00

Angus beef burger in a brioche bun with iceberg lettuce, tomato, onion, yoghurt dip with mint aroma, served with oregano deep fried potatoes

Chicken Fillet Burger €22.00

Crunchy chicken fillet with mountain herbs breadcrumbs in a brioche bun with iceberg lettuce, tomato, onion, pickled cucumber, and spicy mayo, served with oregano deep fried potatoes

Vegetable Burger €20.00

Vegetable burger patty with layers of grilled aubergines, avocado slices, black olive rings and crispy shallots, served with tahini balsamic dip, buckwheat salad and oregano deep fried potatoes

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sandwiches

Smoked Cheese and Ham Sandwich €16.00

Melted smoked cheese, virginia ham, tomato, lettuce, panini bread served with oregano deep fried potatoes

NYX Chicken Sandwich €17.00

Grilled chicken on a bed of focaccia toast, baby rocket, sundried tomatoes, black olives rings, pesto sauce

Beef Steak Sandwich €18.00

Grilled premium Tender Beef Medallion, ciabatta bread, melted smoked cheese, capers, lettuce, cucumber served with pickled vegetables, chilly mayo and oregano deep fried potatoes

Falafel with Tahini €16.00

Falafel, Lebanese pita, tahini sauce, tomato, lettuce, red onion served with oregano deep fried potatoes

Vegan "Chicken" Gyros, sourdough bread €23.00

Slow cooked "chicken flavours", cucumber, tomato, red onion, sumac, served with coconut yogurt dip and oregano sauté potatoes

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pasta and paellia

Seafood Spaghetti €28.00

Prawns, scallops, calamari, fresh mussels, garlic, fresh basil leaves enriched with tomato sauce

Al Fresco Pasta €16.00

Fresh spaghetti with your choice of sauce:

Napoletana, Bolognese, Carbonara

Spaghetti with Prawns,

Aglio e Olio €18.00

Fresh spaghetti enriched with garlic, extra olive oil and prawns with parsley

Prawns' Paella €18.00

Paella rice with prawns, onion, tomatoes, coloured peppers, peas, carrots, saffron aroma

Chicken and Chorizo Paella €18.00

Chicken and Spanish chorizo, rice, saffron aroma, onion, tomatoes, peppers, peas, carrots

fish

Seared Seabass Fillets €28.00

Served with celeriac purée, Pak Choi, olive tapenade, sauté baby potatoes and rocket pesto

Red Tuna €32.00

Grilled tuna steak served with sweet potato purée, quinoa tabouleh and honey soya sauce

Seared Wild Salmon Fillet €32.00

Crispy skin salmon fillet on buckwheat, green asparagus, baby carrots, lemon butter sauce

main courses

USDA Prime Beef Fillet €55.00

Served with olive tapenade and smoked eggplant mousse, crispy fried shallot, thyme potato cake

Choice of sauce: Pepper sauce or Mushroom Sauce or Beef jus

USDA Prime Rib-eye Steak €50.00

Ribeye Tagliata style served with sweet potato purée and fresh vegetables

Choice of sauce: Pepper sauce or Mushroom Sauce or Beef jus

Rack of Lamb €36.00

Baked oven lamb rack served with mint mascarpone semolina with cumin, fattoush salad, and sautéed vegetables

Chicken Fillet €26.00

Slow-cooked chicken fillet served with cannelloni eggplants, dried tomatoes, and feta cheese, drizzled with tomato vierge, black olives, and coriander

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desserts

- Fruit Tart**     €7.00
Vanilla cream with seasonal fruits
- Exotic Tapioca**  €7.00
Mango and passion fruit filling
with tapioca and coconut cream
- Lemon Tart**     €7.00
Lemon cream with meringue and lime zest
- Crunch Chocolate**     €7.00
Chocolate mousse, hazelnut and
peanut, whipping chocolate mouse
- Pistachio Choux**     €7.00
Pistachio praline with vanilla cream
and crunchy choux pastry
- Caramel Cheesecake**     €7.00
Cream cheese with vanilla, white chocolate caramel
glaze and Pralicrac salted butter caramel stuffing
- Warm Apple Pie with Vanilla
Ice Cream**     €7.00
Baked apples with crumble and cinnamon
and scoop of vanilla ice cream
- Ice cream and
Sorbet Selection**  (per scoop) €3.50

Icons Guide / Οδηγός Συμβόλων

- | | |
|--|---|
|  Nuts / Ξηροί καρποί |  Crustaceans / Οστρακοειδή |
|  Celery / Σέλινο |  Molluscs / Μαλάκια |
|  Cereal containing Gluten
Δημητριακά που περιέχουν
Γλουτένη |  Fish / Ψάρι |
|  Sesame Seeds / Σουσάμι |  Eggs / Αυγά |
|  Milk / Γάλα |  Soya / Σόγια |
|  Mustard / Μουστάρδα |  Lupin / Λούπινο |
|  Sulphur Dioxide
Διοξείδιο του θείου |  Peanuts / Φιστίκια |
| |  Vegetarian / Χορτοφαγικό |
| |  Spicy / Καυτερό |

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NYX

HOTEL

BY LEONARDO HOTELS