

SINCE



1994

ROMAZZINO

— FINE DINING RESTAURANT —

Chefs' Signature Menu

SET MENU

SALADS & RAW

Baby Spinach and Wild Rucola 7, 8, 10, 12 | 
Apple | Sun-Dried Tomato | Marinated Raisins
Hazelnuts | Anthotiro Cheese | White Balsamic Vinaigrette

OR

Roasted Beetroot and Goat Cheese 1, 7, 8, 10, 11, 12 | 
Crispy Goat Cheese | Citrus Segments
Rocket | Walnuts | Citrus-Honey Dressing

OR

Beef Carpaccio 7
Parmesan | Artichoke | Truffle
Olive Oil | Micro Leaves

OR

Seabass Ceviche 4, 11
Cherry Tomatoes | Mango
Sesame | Coriander | Yuzu-Lime Dressing



SOUPS

Creamy Pumpkin Soup 1, 7 V | 
Coconut Cream | Pumpkin

OR

Mushroom Consommé 1 | 
Mushroom Ravioli | Truffle



DESSERTS



Tropical Bliss 1, 7, 8, 12 | 
Coconut Mousse | Mango | Whipped Ganash
Vanilla Sponge | Mango - Pineapple

OR

Chocolate Nuts Tart (1, 3, 5, 7, 8) 1, 7, 8 | 
Ivoine Whipped Ganache | Salted Caramel Sauce

MAIN COURSES

Creamy Pork Tenderloin 1, 7, 10, 12
Mushroom Croquette | Asparagus | Truffle Cream

OR

Chicken Breast With Wild Mushrooms 1, 7, 8, 12
Mushroom Stuffing | Barley | Nuts
Carrot-Ginger Purée | Jus

OR

Fresh Norwegian Salmon 1, 2, 4, 7, 12
Seafood Risotto | Pak Choi | Lemon Butter Emulsion

OR

Crispy Seabass Fillet 4, 7
Baby Potatoes | Celeriac | Pak Choi | Asian Sauce

OR

King Prawns Linguini 1, 2, 12
Lobster Bisque | Tomatoes

OR

Wild Mushroom Risotto 7, 12 | 
Truffle | Parmesan Espuma

Panacotta 7 | 
Vanilla | Lime | Orange | Kumquat Grapefruit

OR

Fine Cheese Selection 7, 8 | 
Nuts | Fruits

OR

Seasonal Fruit Composition
Fresh Fruits | Marinated Fruits | Mango Sorbet



VEGETARIAN



VEGAN

* Choose one dish from each course

Allergens

- (1) Cereals containing gluten

(2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products

(3) Eggs and products based on eggs

(4) Fish and products based on fish

(5) Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy

(7) Milk and products based on milk

(8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews, etc.)

(9) Celery and products based on celery

(10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds

(12) Sulphur dioxide (SO₂) and sulphites

(13) Lupine and products based on lupine

(14) Molluscs and products based on molluscs

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Chefs' Signature Menu

A 'LA CARTE

SALADS

Baby Spinach and Wild Rucola 7, 8, 10, 12 |  €17
Apple | Sundried Tomato | Marinated Raisins | Hazelnuts
“Anthotiro” Cheese | White Balsamic Vinaigrette

**Roasted Beetroot
and Goat Cheese** 1, 7, 8, 10, 11, 12 |  €17
Crispy Goat Cheese | Citrus Segments | Rocket
Walnuts | Citrus-Honey Dressing

RAW

Beef Carpaccio 7 €19
Parmesan | Artichoke | Truffle | Olive Oil | Micro Leaves

Red Prawns Carpaccio 2, 8 €22
Wasabi Cream | Avocado | Lime | Passion Fruit | Pine Nuts

Seabass Ceviche 4, 11 €19
Cherry Tomatoes | Mango | Sesame | Coriander
Yuzu-Lime Dressing

Snapper And Clams Orzotto 1, 4, 7 €23
Snapper Ceviche | Clams | Orzo | Chives | Butter | Lime

WARM STARTERS

Seared Scallops With Caviar 2, 7, 12 €23
Cauliflower Purée | Miso Butter | Pancetta

**Langoustine
& Red Prawn Ravioli** 1, 2, 7, 12 €26
Lemongrass Bisque | Lemon Zest | Herbs

Foie Gras & Duck Croquette 1, 8, 12 €23
Apple | Hazelnuts | Onion Confit | Brioche
Commandaria Reduction

SOUPS

Creamy Pumpkin Soup 1, 7 |  €12
Coconut Cream | Pumpkin

Mushroom Consommé 1 |  €12
Mushroom Ravioli | Truffle

PASTA & RISOTTO

Linguini 1, 2, 12 King Prawns – €32
Lobster Bisque | Tomatoes Lobster – €95

Wild Mushroom Risotto 7, 12 |  €22
Truffle | Parmesan Espuma

MAIN DISHES

Black Angus Beef Tenderloin 1, 7, 10, 12 €49
(220Gr) | Asparagus | Mushroom Purée | Pavé Potatoes
Barolo Reduction

Pan - Roasted Lamb Loin 7, 10, 12 €34
Fondant Potatoes | Aubergine | Vegetables | Jus

Creamy Pork Tenderloin 1, 7, 10, 12 €24
Mushroom Croquette | Asparagus | Truffle Cream

Grilled Asparagus 7, 10, 12 |  €19
Beluga Lentils | Sea Salt | Smoked Pecorino | Vierge Sauce

POULTRY & GAME

Duck Margret 1, 7, 12 €29
Sweet Potato | Prunes | Apple | Pea Purée | Cherry Sauce

Chicken Breast With Wild Mushrooms 1, 7, 8, 12 €22
Mushroom Stuffing | Barley | Nuts
Carrot-Ginger Purée | Jus

FROM THE SEA

Crispy Seabass Fillet 4, 7 €33
Baby Potatoes | Celeriac | Pak Choi | Asian Sauce

Fresh Norwegian Salmon 1, 2, 4, 7, 12 €32
Seafood Risotto | Pak Choi | Lemon Butter Emulsion

DESSERTS

Tropical Bliss 1, 7, 8, 12 |  €14
Coconut Mousse | Mango | Whipped
Ganash | Vanilla Sponge | Mango - Pineapple

Chocolate Nuts Tart (1, 3, 5, 7, 8) 1, 7, 8 |  €14
Ivoine Whipped Ganache | Salted Caramel Sauce

Panacotta 7 |  €13
Vanilla | Lime | Orange | Kumquat | Grapefruit

Fine Cheese Selection 7, 8 |  €14
Nuts | Fruits

Seasonal Fruit Composition €14
Fresh Fruits | Marinated Fruits | Raspberry Sorbet



VEGETARIAN



VEGAN

Prices are in euro (€) and include all taxes
Οι τιμές είναι σε ευρώ (€) και περιλαμβάνουν όλους τους φόρους

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