



«At Nero Restaurant we create Mediterranean dishes with contemporary techniques. As we only use the freshest of produce, we adapt our menus according to the seasons, and of course, the creative imagination of our Chef. Our high quality dishes prepared with pure ingredients and paired with a carefully selected wine list of labels from big and small independent Greek Vineyards along with the distinctive and personalized service, all create a unique dining experience»

Enjoy!!

**All prices are in €*

Appetizers

Smoked sea bream Carpaccio with avocado cream, Wakame and marinated vegetables

19,00

Forest mushrooms served in cocotte with truffle from Olympus and smoked cheese from Metsovo

13,50

Baked Camembert with raisins, garlic, pistachios of Aegina Island, crispy bruschetta and fig chutney

15,00

Gnocchi Moussaka with eggplant mousse, black pig ragu, truffle flavored béchamel and gruyere cheese

14,50

Creamy pumpkin velouté with shrimps, curry, ginger, cardamom, herb flavored yogurt and crispy croutons

12,00

Black pig sausage flavored with truffle, sautéed spinach, gruyere from Crete, mushrooms and herb flavored yogurt

14,00

Salads

*Arugula-spinach salad with roast manouri cheese,
dried cranberries, walnuts and strawberry dressing*

14,50

*Crunchy vegetable salad with pears, hazelnuts,
raisins and orange dressing with balsamic vinegar*

13,00

*Green salad with roast beetroot, grapefruit sorbet, arugula,
green apple, walnuts and white balsamic vinegar with honey*

13,50

*Iceberg lettuce salad with marinated chicken, cherry tomatoes
mushrooms and dressing made of mayonnaise, arugula and basil*

14,50

*Modern Greek salad with cherry tomatoes, cucumber
pappardelle, peppers, whipped feta cheese, olive powder
and Cretan barley rusk*

14,00

Fresh Pasta

*Pink Ravioli stuffed with vegetables
and chickpea served with feta sauce*

17,00

*Tagliatelle Cacio e Pepe with Pecorino
Romano and ground black pepper*

16,50

*Spaghetti gremolata with lemon, garlic,
parsley, cherry tomatoes and olive oil*

15,50

*Green tagliatelle with shrimps, octopus,
roast cherry tomatoes, fish roe and garlic*

21,00

*Black linguine with smoked salmon, heavy
cream, Vodka, Kozani saffron and dill*

19,00

*Garganelli with chicken fillets, cured pork,
mushrooms, heavy cream and parmesan*

17,00

Risotto & Orzotto

*Risotto with mushroom ragu, truffle oil,
and Mt. Olympus Tsantilaki cheese*

17,00

*Risotto Galinhada with curry, shrimps,
chicken fillets, vegetables and orange*

19,00

*Orzotto with beef cheeks, shredded manouri
cheese, Kozani saffron and au jus sauce*

21,00



Fish

*Sea bass fillet with purple mashed potatoes, parsnip
confit, butter braised asparagus and lemon sauce*

27,50

*Prosciutto-Wrapped Salmon fillet with Wakame seaweeds
carrot puree and soy sauce with honey, ginger and sesame*

27,00

*Croaker fish fillet in almond-bread crust, fricassee with spinach
and orange served with glazed zucchini and charred cauliflower*

26,50

Meat

*Bone-in Steak of olive fed Mt. Olympus Black Pig with smoked
mashed potatoes, pearl onions, asparagus and au jus sauce*

28,00

*Free range boneless chicken thigh with plums, bacon, red
sweet wine, creamy chestnut puree and roast carrots*

19,50

*Greek roasted leg of lamb with orange, garlic, thyme, baby
potatoes and gratinated mushrooms with Metsovone cheese*

26,00



Premium Beef Cuts

Tomahawk Steak

60,00

Black Angus Striploin

29,00

Black Angus Flap Steak

27,00

Black Angus Rib Eye Steak

35,00

Black Angus Tenderloin Steak

36,50

Appetizers

"Fish" and Chips
with tartare sauce

14,00

Roast vegetable mille-feuille with olive
jam, basil pesto and walnuts

13,00

Forest mushrooms served in cocotte with truffle from
Mt. Olympus, vegan cheddar and thyme pesto

13,50

Modern Greek salad with cherry tomatoes, vegan feta cheese,
cucumber pappardelle, peppers, olive powder and barley rusk

14,00

Green salad with roast beetroot, grapefruit sorbet, arugula,
green apple, walnuts white balsamic vinegar and honey

13,50

Main Courses

*Risotto with mushroom ragu, vegan
cheddar, truffle oil and white wine*

17,00

*Spaghetti gremolata with lemon, garlic,
parsley, cherry tomatoes and olive oil*

15,50

*Plant-based meat balls with fresh tomato,
vegetables and basmati rice with basil*

18,00

*Cauliflower steak with smoked paprika, arugula,
tomato & cucumber tartare, sesame oil and chili*

16,50

*Plant based burger with iceberg lettuce, onion rings,
roast tomato, BBQ sauce, served with crispy fries*

13,00

Desserts

Homemade Tiramisu

11,00

*Mojito Panna Cotta
with pineapple sauce*

9,50

*Cheesecake with tomato
jam and spearmint*

10,50

*Chocolate lava cake with vanilla
ice cream and caramel sauce*

12,00

*Double chocolate cream with forest fruits sauce,
caramelized hazelnuts and cocoa biscuit (Vegan)*

10,00

We would like to inform you that the food possibly contains allergenic substances such as: Cereals containing gluten, milk, egg, fish, shellfish, peanuts, soybeans, celery, mustard, sesame, seeds, sulphur dioxide, and sulphite and products based on all of the above. For more information contact the restaurant staff. In the event of market shortage on fresh ingredients, the restaurant maintains the right to use freshly frozen ingredients. All dishes are prepared with extra virgin olive and for fried food we use finest quality sunflower oil. The prices include service fees and all taxes. The hotel reserves the right to alter prices and operating hours of the restaurant without prior notice. The establishment is obligated to have a printed complaint form available near the exit, for the registration of any complaints.