

At Infinite Blue Bar-Restaurant you enjoy your lunch while relishing the view of the Aegean Sea. This menu is designed to put the sea and its abundance of delicacies in the epicenter, including a fine selection of seafood, fresh fish and many other culinary treats.

We invite you to add some original Greek flavor and taste to your plate and enjoy it the Greek way, along with some ouzo, tsipouro or wine.

Enjoy your meal!!

Appetizers

Velouté soup with fish fillets, Kozani saffron and chives 14,00

Octopus Carpaccio with fish roe mayonnaise, capers and arugula 18.00

Shrimp ceviche with ginger, chili, cream of sweet potato and pickles onions 18,00

Sea bream Carpaccio with avocado cream, Wakame seaweed and marinated vegetables 21,00

Greek blue crab ceviche with flying fish roe, tomato water jelly and crab stock 28,00

Sesame-crusted salmon Tataki with asparagus, marinated radish, arugula and Ponzu sauce 22.00 Bao buns (2pcs) with shrimps, guacamole, soy sauce, pickled onions and cucumber
14,00

Gruyere cheese from Naxos in almond fillet crust, served with tomato chutney 13,00

Forest mushrooms with truffle from Mt.
Olympus and smoked Metsovone cheese
15,00

Plate with Gruyere from Naxos, Smoked Metsovone, Parmesan, Pastrami, Prosciutto, Greek Cured Pork 17,00

Salads

Caesar salad with chicken fillets, bacon, corn kernels, cherry tomatoes and crispy croutons

14,50

Iceberg lettuce salad with melon, goat cheese, caramelized hazelnuts and pomegranate sauce
14.00

Modern Greek salad with cherry tomatoes, cucumber, peppers, whipped Feta, olive powder and barley rusk
14.00

Sandwiches & Burgers

Club sandwich with chicken fillets, Edam, tomato, bacon, lettuce, mayonnaise and French fries

15,50

Club sandwich with smoked salmon, cucumber and cream cheese, served with a small salad 16,00

Pulled pork burger in potato brioche bun, with BBQ sauce, Coleslaw, tomato, and country potatoes

15,00

Homemade pork gyros with pita bread, onions, tzatziki, marinated cherry tomatoes and crispy French fries 15,00

Philly cheesesteak with Rib eye, Cheddar, onions, peppers, Dijon mustard sauce and baby potatoes
19,00

Black Angus Burger with smoked bacon, Cheddar, BBQ sauce, caramelized onions and country style potatoes
17,00

Plant based burger with iceberg lettuce, onion rings, roast tomato, BBQ sauce, served with French fries
14,00

Pasta & Risotto

Risotto with mushrooms, truffle oil and parmesan 18,00

Linguine with fresh shrimps, basil, Ouzo and fresh tomato 22,00

Pappardelle with chicken, smoked bacon, mushrooms and parmesan cream 17,50

Penne with zucchini, peppers, mushrooms, tomato sauce and grated feta cheese 16,00

Fish

Salmon fillet with avocado cream, roast zucchini and cherry tomatoes 26,00

Sea bass fillet with spinach and rice, cream of red sweet pepper and egg-lemon sauce 25.00

Meat

Pork rib chop (≈700gr) on the grill served with country style potatoes 24,00

Black Angus Rib Eye with mushroom sauce served with roast baby potatoes
42,00

Chicken fillet stuffed with Manouri, sun-dried tomato, basil, potatoes and parmesan cream 21,00

Desserts

Crème Brûlée 10,00

Lemon Pie

Chocolate lava cake with vanilla ice cream and caramel sauce 12,00

Traditional orange pie with rose delight ice cream and citrus sauce
10.50