



RESORT

AVATON

DINNER SELECTION

TO START WITH...

Bread and dip selection 6 (per person)

Mediterranean Tart 19

Handmade tart, gorgonzola, mushrooms, grilled pear



Eggplant Carpaccio 18

Sweet and spicy sauce, parmesan cheese, black sesame seeds



Scallops Parsnip 25

Seafood sauce, leek

Shrimp Olive oil & lemon 25

Fresh oregano, Fish roe dip, grated egg

Octopus | Fava with squid ink 22

Caper leaves, fried onion, aged balsamic sauce

Marinated Fish of the Day 21

Herbs, chili, tuna broth, crispy rice



Tuna Tartare 23

Blackberries, avocado, spicy herb mayonnaise, sesame



SALADS

Mykonian Salad 20

Cherry tomatoes, rocket, crispy bread, Mykonian cheese, fresh onion, marinated olives



Bean Salad 19

Xinomyzithra cheese, mixed greens, pickled raisins, semi-dried tomato, herbs, sunflower seeds



Mixed Salad 20

Baby lettuce, pecorino cheese, mizuna, granny smith apple, smoked eel, spicy almond herb dressing



Caprese Buffalo Burrata 21

Colorful cherry tomatoes, zucchini seed pesto, arugula



PINSA

Margherita 17

Mozzarella, tomato, basil



Greek 19

Mozzarella, tomato, feta cheese, olives, pepper, onion, oregano



Tartufo 21

Mozzarella, variety of mushrooms, truffle, spinach



PASTA & RISOTTI

Lobster Orzo 38

Barley, seafood broth, smoked cherry tomatoes, saffron cream

Cacio e Pepe 22

Handmade Paccheri pasta, creamy sauce with black pepper and pecorino cheese



Handmade Cannelloni Rooster stew 24

Béchamel sauce with parmesan cheese, fresh truffle

Handmade Pappardelle 21

Oven-baked tomato sauce, seasonal vegetables, feta cheese, basil



Risotto Seskoula 22

Herb cream, lemon confit, hazelnut



MAIN COURSES

Sea Bream 28

Savor sauce, baby spinach, artichoke ravioli,
sea asparagus

Sea Bass 28

Black-eyed beans, spinach, aromatic tomato sauce

Grouper 31

Seasonal crispy greens, herb crust, fennel

Free-range Chicken Fillet 26

Peas, lemon sauce, fried capers, roasted potatoe

Iberico Pork 30

Corn, spicy green tomato cream sauce, aged soy
sauce and spices

Beef Cheek 28

Sauce from its own broths, smoked celery root, roasted
carrots, sweetbreads

Cycladic Lamb 29

Puree of lemony giant beans, sauce with lamb and beef
marrow, crispy giant beans, sprinkled herbs

STEAK & MODERN TWIST BURGER

Avaton Burger 26

Angus pulled beef, black garlic mayonnaise, grilled mushroom, pickled cucumber, Cycladic gruyere cheese. Served with homemade French fries.

Angus Rib Eye Steak 40

Chimichurri, arugula, grilled lemon, smoked salt. Served with homemade French fries.



Fresh Fish by the Kilo (On Request) 90

Served with aromatic rice, seasonal greens, olive oil-lemon, roasted potatoes



Gluten Free



Vegetarian

DESSERTS

Tiramisu 17

Mascarpone, savor syrup, brandy, espresso-flavored chocolate ice cream

Chocolate Tart 18

Chocolate cream / salted caramel / red fruits / rose pepper ice cream (V)

Galaktoboureko 17

Fluffy cream, caramelized filo pastry, orange - louiza syrup, mango ice cream



Walnut Pie 17

White chocolate cream, caramelized walnuts, beetroot ice cream



Fresh Seasonal Fruits 18



Ice Cream / Scoop 4

Madagascar Vanilla, Chocolate, Pistachio



Sorbet / Scoop 4

Lemon / Strawberry / Mango



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