



# AERNŌ

RESTAURANT

Dinner Menu

# *Kalispera*

Welcome to a fresh, colorful cuisine journey  
of the senses.

Taste the expertly prepared treasures of  
the sea dishes contemplated with a glass  
of our unique wine selection, as you are  
gazing the pink and red hues of the sunset  
and the volcano views.

**Selection of freshly breads with tarama  
fish roe** 5.00 €

## *First Courses*

**“Kakavia” Fish Soup** 22.00 €  
Traditional Greek fish soup, vegetables, smoked eel

## *Salads*

**Santorinian** 16.00 €  
Local mini tomatoes, capper leaves, “katsounia”,  
Chloro cheese

**Beetroot** 17.00 €  
Talagani cheese, herbs, dill vinaigrette, hazelnuts and pickles

## *Almost Raw*

**Sea Bass Ceviche** 22.00 €  
Basil Pesto, tomato compote, olive powder, coriander oil

**Tuna Tartare** 24.00 €  
Avocado cream, sesame, ginger oil, chilled vegetable broth

**Beef Carpaccio** 26.00 €  
Horseradish cream, green apple, summer truffle, greens

## *From the Flame*

**Grilled Octopus** 25.00 €  
Black, orange mayonnaise, tabouleh, crispy onion

**Shrimps and Mussels “Saganaki”** 22.00 €  
Smoked, spicy red sauce, Feta cheese Croquet, herbs

# *Pasta & Risotto*

<b>Homemade Ravioli</b> Mushroom duxelles, gorgonzola sauce, rosemary, fresh truffle, shrimp bisque	28.00 €
<b>Sea Food Linguini</b> Aegean shrimps, mussels, tuna, tomato, Graviera cheese from Crete	29.00 €
<b>Rooster Pappardelle</b> Smoked Rooster, tomato confit, parmesan flakes	26.00 €

# *Main Courses*

## *Sea...*

<b>Aegean Sea Bass</b> Cauliflower puree, smoked eel, gremolata, lemon confit	33.00 €
<b>Red Mullet and Olives</b> Smoked Fregola Sarda, "Savoro" Sauce	35.00 €

## *Earth...*

<b>Beef Skirt Primal Cut</b> Chimichurri butter, celery root puree, onion, beef sauce	40.00 €
<b>Beef Fillet and Vinsanto</b> Beetroot puree, seasonal vegetables	44.00 €
<b>Lamb Confit</b> Topinambur puree, sesame carrots, rosemary sauce	38.00 €

# Vegeterian

<b>“Gemista” Risotto</b> Vegetable broth, herbs, yogurt	29.00 €
<b>Grilled Vegetables with Talagani Cheese</b> Peppers, zucchini, eggplant, onions, tomatoes	24.00 €
<b>Gazpacho Soup</b> Tomato, cucumber, extra virgin olive oil, herbs	18.00 €

# Desserts

<b>Lemon Parfait</b> Lemon candy, lime meringue, lemon sorbet	16.00 €
<b>Chocolate with Hazelnuts</b> Hazelnut crumble, chocolate mousse, “pâte à cigarette”	18.00 €
<b>Baclava Rolls</b> Pistachio, lemon confit, vanilla ice cream	15.00 €
<b>Coconut Panna Cotta</b> Biscuit crumble, seasonal fruits, homemade cherry sauce	14.00 €

Annex II outlines the 14 allergens (and products thereof) that can cause allergic symptoms:

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats. 2. Eggs and Egg products 3. Fish 4. Peanuts 5. Soybeans 6. Milk (including lactose) 7. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts 8. Celery (including celeriac) 9. Mustard 10. Sesame 11. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit 12. Crustaceans for example prawns, crabs, lobster, crayfish 13. Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta 14. Mollusks like, mussels, whelks, oysters, snails and squid

**Dear Guests,**

In case of any severe allergy or intolerance, please contact any of our restaurant managers to assist you.

Thank you,  
The AKRA Suites Team

*All prices include VAT 13% & 24% and municipal tax 2%*



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