



# AERNŌ

RESTAURANT

Lunch Menu

# Snacks

<b>Club Sandwich</b> Cheese, bacon, tomato, chicken salad, lettuce, omelet, garnished with fresh French fries or green salad	16.00 €
<b>Open Sandwich</b> Pita bread, "Gyros" style pork, tzatziki, cream, tomato, onions, greens	19.00 €
<b>Homemade traditional dips with pita bread</b> Tzatziki, eggplant, cheese	14.00 €
<b>Santorinian Fava</b> Traditional Fava cream, capers, onions	14.00 €
<b>"Dolmadakia"</b> Stuffed vine leaves with rice, herbs, egg lemon sauce	15.00 €
<b>Burger</b> Brioche bun, Black Angus beef, tomato, aged cheese, Tartar sauce, served with fresh French fries or green salad	18.00 €

# Salads

<b>Greek Salad</b> Santorinian tomatoes, local cucumber, green pepper, onion, olives, Feta cheese, fresh oregano	15.00 €
<b>Caesars Salad</b> Iceberg lettuce, chicken, bacon, corn, croutons, Caesar sauce, parmesan flakes	17.00 €
<b>Caprese Salad</b> Mozzarella, local tomatoes, mixed green salad, basil pesto, pines	16.00 €

## *Pasta & Rissoto*

<b>Spaghetti Bolognese</b> Black Angus, tomato sauce, Graviera cheese from Metsovo	18.00 €
<b>Mushrooms Risotto</b> Mushroom trilogy, truffles, tomato confit	17.00 €

## *Main Courses*

<b>Sea Bass</b> Tabouleh salad, wild rocket, red bell pepper, lemon sauce	24.00 €
<b>Chicken</b> Chicken fillet sauté, sweet potato puree, seasonal vegetables, thyme sauce	22.00 €
<b>Black Angus Beef</b> Green asparagus, cream cheese, smoked potato salad	32.00 €

## *Desserts*

<b>Baclava Rolls</b> Pistachio, lemon confit, vanilla ice cream	15.00 €
<b>Lemon Parfait</b> Lemon candy, lime meringue, lemon sorbet	16.00 €
<b>Coconut Panna Cotta</b> Biscuit crumble, seasonal fruits, homemade cherry sauce	14.00 €
<b>Chocolate with Hazelnuts</b> Hazelnut crumble, chocolate mousse, "pâte à cigarette"	18.00 €
<b>Fruit Platter</b>	15.00 €
<b>Ice Creams - Sorbets</b> per scoop	5.00 €

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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