



ĀKIRA

RESTAURANT

Breakfast Menu

Kalimera

Greet every morning with our “Kalimera”
a la carte breakfast menu.

Start your day energized and revitalized
with a variety of fresh, organic, hand-
picked local and Greek products.

Set Breakfast Menu

Greek Breakfast

Scrambled eggs “Kagianas”, Greek salad on barley toast bread with extra virgin olive oil, green leaves salad, “Loukoumades” honey balls with local honey, cinnamon, walnuts

Chef’s “Akra” Breakfast

Eggs Benedict with smoked salmon, cucumber, avocado, sauce Hollandaise, mini spinach salad with grilled mushrooms, grilled asparagus, waffles with hazelnut praline and fruits

Healthy Breakfast

Avocado on toast with local tomatoes, Mediterranean omelet with cream cheese, zucchini, and smoked turkey, mesclun salad with peppers, pancakes with banana and honey

A la Carte Breakfast Menu

Breadbasket

Variety of freshly baked bread and mini croissants

Cheese Platter

Greek cheese selection

Cold Cuts Platter

Selection of Greek Charcuterie

Fruit Platter

Seasonal Fruits Salad

Savory

Toasted Sourdough Bread

Cheese, ham, tomato, and fried egg

Avocado Toast

Smoked salmon, soft-boiled eggs, basil, local tomato confit

Salmon Croque Monsieur

Smoked salmon, cream cheese with dill, cucumber, lettuce

Croque Madame

Smoked ham from Naxos, light Béchamel, Egg on top

Tart of the Day

Garnished with green salad and dill vinaigrette

Local Free-Range Eggs Inspirations

Boiled Eggs

3min, 5min, 10min

Create your own Omelet

Egg white omelet available as well

Garnished with a choice of ham, bacon, peppers, mushrooms, tomatoes, onions, sausage, or cheese

Scrambled Eggs

Garnished with a choice of ham, bacon, peppers, mushrooms, tomatoes, onions, sausage, or cheese

Sunny Day Eggs

Toasted sourdough bread, asparagus, Cretan cheese, cherry tomato salad

“Kagianas”

Greek style scrambled eggs with tomato, Feta cheese, red bell pepper, fresh oregano

Egg Benedict

Brioche, Hollandaise sauce, crispy Prosciutto, chives

Side Dish Options

Green Salad

Roasted Mushrooms

Roasted Baby Potatoes

Bacon

Greek Sausage

Smoked Salmon

Healthy Super Bowls

Yogurt with Fruits and Granola

Pollen, Seeds and Nuts

Muesli with Coconut

Peanut butter, almond and berries

Porridge

Caramelized banana, Chia seeds, dark chocolate

Strawberry Yogurt Bowl

Mint, seeds, orange with honey

Sweet Delights

Pancakes Classic

Melty chocolate, red fruits, caramelized hazelnuts

Pancakes “Greek Summer”

Homemade orange marmalade and Greek yogurt cream

“Tsoureki” Greek Brioche Toast

Caramelized apple and caramel sauce

Waffle

Hazelnut praline and fruits

“Loukoumades” Greek Honey Balls

Honey, cinnamon and walnuts

“Rizogalo” Greek Rice Pudding

Vanilla, dry fruits and nuts

Mini Greek Desserts

Baklava, Kadaifi, Saragli

Cake Basket

Mini cakes and sweets

Coffee

Filter Coffee

Freddo Espresso

Freddo Cappuccino

Espresso

Espresso Double

Espresso Macchiato

Cappuccino

Latte Macchiato

Frappe

Greek Coffee

Greek Coffee Double

Chocolate (hot or cold)

Hot Tea

English Breakfast

Earl Grey

Green

Chamomile

Darjeeling

Red Fruits

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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Lunch Menu

Snacks

Mini Burgers (3 pc.) Brioche buns, Black Angus beef, tomato, aged cheese, tartar sauce, served with fresh French fries or green salad	21.00 €
Club Sandwich Cheese, bacon, tomato, chicken salad, lettuce, omelet, garnished with fresh French fries or green salad	19.00 €
Open Sandwich Grilled bread, "Gyros" style pork, tzatziki, cream, tomato, onions, greens	18.00 €
Santorinian "Tomatokeftedes" Yogurt with mint	17.00 €
Shrimps with Santorinian Fava Grilled shrimps, grilled lettuce, Santorinian fava cream, capers	22.00 €

Salads

Greek Salad Santorinian tomatoes, local cucumber, green pepper, onion, olives, Feta cheese, fresh oregano	16.00 €
Green Salad Savory granola, sun dried tomatoes, orange, Vinsanto wine dressing	16.00 €
Cycladic Chicken Salad Chicken fried terrine, greens, iceberg, Graviera cheese, bread bites, Caesar's dressing	18.00 €

Pasta & Rissoto

Spaghetti with Tomato Tomato sauce, grilled pepper, basil	19.00 €
Risotto with Wild Fennel Squid, summer zucchini, lemon	20.00 €

Main Courses

Sea Bass Aubergine puree, wild rocket, red bell pepper, lemon sauce	27.00 €
Chicken Chicken fillet sauté, smoothy potato puree, grilled asparagus, chicken - thyme sauce	24.00 €
Lamb Celery root, tabouleh, rosemary sauce	28.00 €
Black Angus Beef Beef steak, yogurt with mint, smoked potato salad	32.00 €

Desserts

Ekmek Tsourekhi brioche, "Kaimaki" ice cream, sour cherry syrup	14.00 €
Choco - Brûlée Chocolate Brûlée, with vanilla ice cream	16.00 €
Fruit Platter	16.00 €
Ice Creams - Sorbets per scoop	5.00 €

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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

Almost Raw

Sea Bass Carpaccio 25.00 €
Sea Urchin, vanilla oil, passion fruit, “Shiso” leaves

Tuna Tartare 26.00 €
Avocado cream, sesame, ginger oil, chilled vegetable broth

Amberjack Cured 24.00 €
Green apple puree, horseradish cream, bread

Salmon “Balik” 23.00 €
Aubergine salad, lemon confit, dill sauce

From the Flame

Mackerel 27.00 €
Light blow torched, pickled vegetables, red pepper coulis, Avruga caviar

Grilled Octopus 29.00 €
Black, orange mayonnaise, tabouleh, crispy onion

Sauté Squid 26.00 €
“Tarama” fish roe, hazelnut, olive oil powder, tomato confit

Shrimps and Mussels “Saganaki” 28.00 €
Smoked, spicy red sauce, Feta cheese Croquet, herbs

Pasta & Risotto

Seafood Ravioli Bisque sauce, truffle, fava spread	37.00 €
“Gemista” Risotto Vegetable broth, herbs, yogurt	29.00 €

Main Courses

Sea...

Grouper “Fricassee” Grilled, wild greens, “Fricassee” sauce, herbs	42.00 €
Cod Confit Olive oil, carrots, carrot puree, fennel sauce	45.00 €
Red Mullet and Olives Smoked Fregola Sarda, “Savoro” Sauce	43.00 €

Earth...

Salt Baked Celery Root Wild mushrooms, summer truffle, hazelnut crumble, spinach sauté	35.00 €
Organic Corn - Fed Rooster Anthotyro Cheese gnocchi, summer truffle, rooster jus with spices	38.00 €
Oyster Blade USA Wagyu Smoked roasted potatoes, little gem salad with mustard seeds	48.00 €

Chef's Tasting

For two persons

173 €

Kakavia" Fish Soup

Traditional Greek fish soup, vegetables, smoked eel

Sea Bass Carpaccio

Sea Urchin, vanilla oil, passion fruit, "Shiso" leaves

Mackerel

Light blow torched, pickled vegetables, red pepper coulis,
Avruga caviar

Seafood Ravioli

Bisque sauce, truffle, fava spread
Σάλτσα bisque, τρούφα, φάβα

Red Mullet and Olives

Smoked Fregola Sarda, "Savoro" Sauce

Chocolate with Hazelnuts

Hazelnut Crumble, Mouse of Chocolate, Pate Cigarette

Wine pairing for two persons

118 €

Desserts

Lemon Parfait Lemon candy, lime meringue, lemon sorbet	16.00 €
Coconut and Pineapple Cinnamon sable, pineapple compote, coconut ice cream	18.00 €
Chocolate with Hazelnuts Hazelnut crumble, chocolate mousse, “pâte à cigarette”	19.00 €

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