

NEFELI RESTAURANT by Lefteris Lazarou

TO START

FISH SOUP from Aegean Rockfish with Vegetables and Fresh Tomato Scented with Saffron

GAZPACHO Chilled Tomato Soup with Strawberry and Crayfish Tartare

YRIA SIGNATURE SUSHI ROLL with Shrimps, Lemon Cream, Avocado, and Vegetables

SMOKED SALMON ROLL with Vegetables, Avocado Cream, Orange-Lime Mayo, Mint

BLACK ANGUS SUSHI ROLL with Beef, Vegetables, Tonkatsu Sauce, and Truffle Mayo

VEGGIE SUSHI ROLL (V) with Asparagus, Cucumber, Carrot, and Japanese Sauce

SEA BASS CARPACCIO with Citrus and Cucumber Sorbet

CALAMARI with Pesto Genovese, on a Crispy Potato Nest and Tomato Confit

CRISPY SEA BREAM with Tomato-Carrot Marmalade, Peas Puree, and Aubergine Mousse

BEEF CARPACCIO with Cauliflower, Almond Flakes, Shimeji Mushroom, and Truffle

TARAMOSALATA Fish Roe Cream with Crispy Arabic Bread Bites

SALADS

CYCLADIC SALAD with Tomato, Cucumber, Kalamata Olives, Carob Rusks, Feta Cheese

QUINOA SALAD with Prawns, Mango Pearls, Truffle, and Mint Dressing

MIXED GREEN SALAD with Wild Artichoke, Citrus, Chery Tomatoes, and Graviera Cheese

PASTA & RISOTTI

SHRIMP LINGUINI with Fresh Aromatic Herbs, Cherry Tomatoes, and Lime Zest

VEGETABLE RISOTTO (V) with Fennel, Grilled Artichoke, and Dill Oil

ORZO with Shrimps Scented with Limnos Wine and Boukovo

CRAYFISH RISOTTO with Aromatic Truffle

MAIN COURSES

FISH OF THE DAY with Smoked Pancetta Cream, Potato Tart, and Chimichurri Sauce

FISH OF THE DAY with Seasonal Greens and Aromatic Fennel Sauce

FISH OF THE DAY with Various Parsnip Textures and Aromatic Lemon Cream

CHICKEN TAGLIATA with Fresh Okras, Lemon Scented with Herbs and Carrot Cream

RIB EYE with Hand-Cut Potatoes and Aromatic Truffle

**Bread selection with basil scented olive oil and Kalamata olives*