

CRIOS

/RESTAURANT MENU 2024

Restaurant opening hours 13.00 - 20.00

Sourdough Bread / Marinated Olives [VG]	8€
Smoked Taramosalata / Sea Urchin	16€
Tzatziki / Cucumber / Mint Oil [V]	9€
Hummus / Cumin Oil / Crispy Pitas [VG]	10€
Aubergine Salad / Red Pepper Cream / Feta Cream [V] [P.VG]	11€
Deep Fried Bottarga / Honey flavored with Lemon Leaves / Lemon Fillet	25€
Dry Aged Grouper Tartare / Lemon / Maldon / Sea Urchin	34€
Sea Urchin / Grilled Bread / Olive Oil / Avocado Cream	37€
Stuffed Red Mullet / Seaweed Salad / Tomato	35€
Fried Zucchini / Mint Yogurt [V] [P.VG]	14€
Sun Dried Mackerel / Tarama Cream / Grilled Greens / Smoked Citrus Dressing	14€
Fried Red Shrimps / Saffron - Lemon Olive Oil dressing	32,5€
Crispy Calamari / Lime Dressing / Yuzu Tobiko / Spicy Mayo	26€

*V > Vegan | VG > Vegetarian

• LIVE THE CRIOS
EXPERIENCE

Datteri Tomatoes / Samphire / Souroto Paros Cheese / Olive Oil / Sea Salt [VG]	17€
Boiled Potatoes / Smoked Eel / Beurre Blank	16,5€
Beetroot / Sesame Yogurt Dressing / Orange [V]	14€
Steamed Zucchini / Egg - Lemon Sauce / Caviar [VG]	18,5€

Sea Urchin Spaghetti / Tomato / Garlic / Bottarga	39€
Paccheri Langoustines / Ouzo / Tarragon / Feta	36€
Orzo / Pulled Short Rib / Graviera Cheese Cream	32€
Spaghetti / Lamb Bouillon / Staka / Anthotyro Cheese Cream / Lamb Prosciuto	28€
Lobster Pasta 500g [for 2 prs]	75€

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Grilled Sea Bass Fillet / Greens / Asparagus / Lemon / Olive Oil	32€
Grouper / Sautéed Greens / Egg - Lemon Sauce	50€
Fish Of The Day [Per Kilo]	130€
Grilled Lobster 500g [for 2 prs]	65€
Langoustines [Per Kilo]	130€
Grilled Beef Meatballs / Boiled Greens / Olive oil / Lemon Dressing / Cream cheese	24€
Spit Roasted Pork Belly / Red Pepper Cream / Greens	20€
Striploin Wagyu 200g / Herbs Dressing / Sea Salt	70€
Veal T-Bone 500g / Sea Salt / Jacket Potato	60€
Grilled Half Boneless Bio Chicken / Smoked Paprika Oil / Hummus / Grilled Broccolini	30€

Chocolate Praline Parfet [for 2prs] Parfait Praline Chocolate / Crunchy Milk Chocolate Base / Toffee Chocolate Caramel / Amaretti Cookies / Caramelized Hazelnuts	16€
Summer Meringue Meringue / Velvety Vanilla-Lemon Cream / Framboise Compote / Pineapple Lime-Mint /Matcha Green Tea	12€
Banoffee - Profiterole [for 2prs] Choux With Vanilla Cream / Toffee Caramel / Banana Compote / Dulcey Tonka Sauce	16€
Crème Brûlée Pistachio Crème Brûlée Pistachio / Lemon Ice Cream / Sour Cherry Compote / Cinnamon Crumble	14€

Executive Chef: Ippokratis Anagnostelis
Head Chef: Spyros Dimitzas
Executive Pastry Chef: Dimitris Chronopoulos

Please inform us of any food allergies or intolerances.
Prices include all legal charges.
Consumer is not obliged to pay if the notice of payment has not been received (Receipt - Invoice).
The Venue is subject to statutory regulations.

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PAROS _____ BEACH