

CRIOS

/RESTAURANT MENU 2024

Restaurant opening hours 14:00 - 22:00

Sourdough Bread / Marinated Olives [VG]
Smoked Taramosalata / Sea Urchin
Tzatziki / Cucumber / Mint Oil [V]
Hummus / Cumin Oil / Crispy Pitas [VG]
Aubergine Salad / Red Pepper Cream / Feta Cream [V] [P.VG]
Deep Fried Bottarga / Honey flavored with Lemon Leaves /
Lemon Fillet
Grilled King Crab Leg 200g / Lemon Olive Oil Dressing /
Fresh Oregano
Dry Aged Grouper Tartare / Lemon / Maldon / Sea Urchin
Sea Urchin / Grilled Bread / Olive Oil / Avocado Cream
Stuffed Red Mullet / Seaweed Salad / Tomato
Fried Zucchini / Mint Yogurt [V] [P.VG]
Sun Dried Mackerel / Tarama Cream / Grilled Greens /
Smoked Citrus Dressing
Steamed Mussels / White Beans / Local Sausage
Fried Red Shrimps / Saffron - Lemon Olive Oil dressing
Crispy Calamari / Lime Dressing / Yuzu Tobiko / Spicy Mayo

*V > Vegan | VG > Vegetarian

• LIVE THE CRIOS
EXPERIENCE

Datteri Tomatoes / Samphire / Souroto Paros Cheese /
Olive Oil / Sea Salt [VG]

Boiled Potatoes / Smoked Eel / Beurre Blank

Beetroot / Sesame Yogurt Dressing / Orange [V]

Steamed Zucchini / Egg - Lemon Sauce / Caviar [VG]

Sea Urchin Spaghetti / Tomato / Garlic / Bottarga

Paccheri Langoustines / Ouzo / Tarragon / Feta

Orzo / Pulled Short Rib / Graviera Cheese Cream

Spaghetti / Lamb Bouillon / Staka / Anthotyro Cheese
Cream / Lamb Prosciuto

Lobster Pasta 500g [for 2 prs]

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Grilled Sea Bass Fillet / Greens / Asparagus / Lemon /
Olive Oil

Grouper / Sautéed Greens / Egg - Lemon Sauce

Fish Of The Day [Per Kilo]

Grilled Lobster 500g [for 2 prs]

Langoustines [Per Kilo]

Grilled Beef Meatballs / Boiled Greens / Olive oil /
Lemon Dressing / Cream cheese

Lamb Belly slow cooked / Vegetables /
Metsovone Cheese Cream

Spit Roasted Pork Belly / Red Pepper Cream / Greens

Striploin Wagyu 200g / Herbs Dressing / Sea Salt

Veal T-Bone 500g / Sea Salt / Jacket Potato

Grilled Half Boneless Bio Chicken / Smoked Paprika Oil /
Hummus / Grilled Broccolini

Chocolate Praline Parfet [for 2prs]

Parfait Praline Chocolate / Crunchy Milk Chocolate Base / Toffee Chocolate
Caramel / Amaretti Cookies / Caramelized Hazelnuts

Summer Meringue

Meringue / Velvety Vanilla-Lemon Cream / Framboise Compote / Pineapple
Lime-Mint /Matcha Green Tea

Banoffee - Profiterole [for 2prs]

Choux With Vanilla Cream / Toffee Caramel / Banana Compote /
Dulcey Tonka Sauce

Crème Brûlée Pistachio

Crème Brûlée Pistachio / Lemon Ice Cream / Sour Cherry Compote /
Cinnamon Crumble

Executive Chef: Ippokratis Anagnostelis
Head Chef: Spyros Dimitsas
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