






ReeZA






FOR US GREEKS, BESIDES ITS LITERAL INTERPRETATION, THE WORD "REEZA" ("ROOT") ALSO BEARS A SPECIAL MEANING. THIS IS WHY WE CHOSE THIS NAME FOR OUR RESTAURANT AND WE CAN ASSURE YOU THAT IT WASN'T ACCIDENTAL. AFTER ALL, NOTHING IN OUR RESTAURANT IS.



Here, the number one priority are the highest-quality raw ingredients that come from Greek producers, followed by our «meraki» (meaning the creation of something with great pleasure and love) to respect tradition and harmoniously blend it with modern techniques to introduce you to modern Greek cuisine.

Our consultant chef, Gikas Xenakis, and his team introduce us to their emotional cooking, reinventing original Greek recipes through their modern creative look, while maintaining their simplicity at the same time. Every day from noon till night, the pool and the adjacent area of the restaurant await you to enjoy a Greek creative cuisine experience overlooking the magnificent views of Chora, the nearby Delos and Rineia. Start your day with our award-winning breakfast, while daily from 12.00 to 17.00 enjoy our snack menu with comfort style proposals that will meet your every need and desire for as long as you spend your time relaxing by the pool. For those looking for something more creative, Reeza's all-day menu is available from 14.00 to 23.00 and satisfies even the most discerning palates. For those who are into something even more tempting, our tasting menus are the hottest culinary proposal of the season.





This year's menu dishes that have already become best-sellers include the sea bass ceviche with Greek salad juice, apple cider and fresh oregano, the soft-boiled egg with sausage from Drama, potato cream and essence or white truffle essence and our own version of «souvlaki». The steamed mussels «saganaki» with simmered fresh tomatoes, fennel, ouzo and feta cheese are the definition of authentic Greek flavours, while the «ekmek» ice cream with caramelised «tsoureki» (Greek sweet bread) and Aegina pistachios are the perfect epilogue for your meal.

All of your choices will find their match with proposals either from our updated wine list that honours the Greek -and not only- vineyard, or from the bartender Vassilis Tsompanidis's cocktail list that already includes hot-sellers. Premium labels, classic and signature cocktails, as well as more eccentric proposals invite you to discover «your summer self» in a glass.

However, your dining experience doesn't end at Reeza Restaurant. Try an all-day aperitivo and introduce yourself to the favourite habit of the Italians, combining aperitivo cocktails with Greek-style tapas, participate in wine tastings with wines from Greek producers and accompany your choices with mini bites, enjoy a privé dinner in your room or order a picnic basket with the menu of your liking and «set your table» at your ideal location.

**please contact the reception for these services*

