






ReeZA



THIS SEASON, THE RENOVATED REEZA RESTAURANT OF ROCABELLA MYKONOS WELCOMES YOU IN ITS NEW MINIMAL SPACE BY THE POOL. ITS UNIQUE AESTHETICS AND PANORAMIC VIEWS OF THE AEGEAN SEA (COMBINED WITH THE BRAND NEW SURPRISE - MENU BY THE INGENIOUS CHEF MICHALIS KIKIS EXCITE ALL FIVE SENSES.

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For us Greeks, besides its literal interpretation, the word "reeza" ("root") also bears a special meaning. That is why we chose this name for our restaurant, and we can assure you that it was anything but accidental. At Reeza we rediscover our roots and cook with our heart and soul, offering a culinary journey that initiates you to Greek flavours "root and branch".

We go back in time when produce stood out for its purity, honouring traditional Greek flavours with a dash of modern technique. We indulge the Greek sweetness, we dissociate from anything pretentious and get magically transferred to a family dinner or a friendly meal overlooking the Aegean Sea and the picturesque Chora.



The talented **Michalis Kikis** (who has reached the semifinals in the S.Pellegrino Young Chef challenge 2015-2016, has worked in the two-Michelin star Restaurant Sat Bains and is also the Head Chef at Meraki London restaurant) is our **executive chef this year**. He and his team put together flavours -true representatives of their emotional cooking, reinvent original Greek recipes adding a modern touch to them and get inspired by childhood memories to create the most nostalgic dishes of the new menu. Roots literally are the star here, as the "overlooked" vegetables highlight the greatness of the Greek simplicity. The restaurant's **head chef, Fotis Michopoulos**, boasting significant collaborations such as the Fat Duck Restaurant and the prive restaurant of Soho House in London, sets the "pace" in the kitchen and leaves his mark to all the dishes. At the same time **pastry chef Spyros Artelaris** is responsible for the most fitting gastronomic "conclusion" with a dessert list that steals the show.





The menu's **best sellers** include the fantastic **mackerel** that reminds us of a sunny day at a traditional tavern in Volos with excellent mezze. The **Greek-style gazpacho** with tomato, feta cheese and watermelon takes us back to childhood summers in our grandmother's yard. The superb **sea bass**, finely paired with the traditional **spanakorizo** and seaweed hollandaise, instantly becomes a delicious hit. The sought-after **pastitsio**, with a modern twist, brings into play the often-unappreciated mushroom making us fall in love with it all over again. The sour yoghurt with chocolate and sour cherries and the olive oil marzipan with framboise and white chocolate ideally round off your pleasing experience at Reeza.

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.

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## DEGUSTATION MENU

Reeza's menu served daily from 19.00-23.00 is guaranteed to satisfy even the most discerning palates, and for a well-rounded experience, our degustation menus (REEZA Adventure & REEZA Journey) are this season's culinary must-try.

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