



# ReeZA

DINNER

**WE HOPE YOU ENJOY YOUR MEAL AT OUR RESTAURANT!**

FOR MORE INFORMATION ON ALLERGENS OR DIETARY REQUIREMENTS,

PLEASE SPEAK TO OUR RESTAURANT MANAGER

ALL PRICES ARE INCLUSIVE OF VAT

PLEASE NOTE THAT TIPS TO WAITERS ARE NOT INCLUDED & CAN BE ADDED AT YOUR DISCRETION

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE

OPERATION HOURS: LOW SEASON FROM 19 :00 PM TO 22:00PM | HIGH SEASON 19:00 PM- 23:00PM

KIDS OPTIONS AVAILABLE - ASK YOUR WAITER

BIRTHDAY CAKES UPON REQUEST

ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ: ΚΑΛΛΙΡΟΗ ΜΑΡΙΝΑ ΚΑΛΦΟΠΟΥΛΟΥ

RESPONSIBLE FOR IMPLEMENTATION OF STATUTORY REGULATIONS: KALLIROI MARINA KALFOPOULOU

Warm house bread served with marinated olives  
8 € per person

#### SPREADS SELECTION

GREEK ROASTED SMOKY EGGPLANT DIP V, VG, GF  
with florina sweet pepper, herbs, raisins & pine nuts  
15 €

WHITE TARAMAS DIP  
with fish roe, basil oil, crispy oil pie & poppy seeds  
21 €

#### RAW CUTS

SPICY SALMON TARTARE  
with yuzu soya sauce & chili garlic  
22 €

CEVICHE OF THE DAY  
with fish selection, mango, passion fruit,  
coriander & citrus juice  
26 €

TUNA TARTARE  
with avocado, crispy onion, lime dressing & ginger  
29 €

#### FRESH SALADS

ROCABELLA GREEK SALAD VG  
with cherry tomatoes, burrata or feta cheese, capers,  
basil pesto, onions, peppers, cucumber, valsamiko dressing  
24 €

QUINOA  
with shrimps, fennel, avocado, lime juice & extra virgin olive oil  
29 €

SEASONAL GREENS VG, GF  
with grated tomato, local Mykonian cheese & olive oil  
18 €

#### HOT STARTERS

GREEK PASTITSIO GYOZA  
with Black Angus minced meat, Spices & Béchamel  
28 €

BLACK ANGUS MEATBALLS  
with herb yogurt & Pico De Gallo sauce  
33 €

SAGANAKI SHRIMPS  
with fresh tomato sauce & Mykonian Cheese  
24 €

FRESHLY CUT FRENCH FRIES V, VG  
12 €

TRUFFLE FRENCH FRIES V, VG  
with Fresh Truffle, Truffle Oil & Parmesan Cheese  
18 €

#### MAIN DISHES

VEGAN SUMMER RISOTTO V, VG, GF  
with stuffed Greek vegetables "gemista",  
confit tomato & peppers  
25 €

SHRIMP SPAGHETTI  
with tomato sauce & bisque  
33 €

LINGUINI CACIO PEPE CON TARTUFO VG  
29 €

with fresh truffle  
35 €

RIB EYE WITH FRENCH FRIES  
With Chimichuri, parmesan, pepper sauce, parmesan  
49 €

CHICKEN SOUVLAKI  
with baby gem salad and "tzatziki" herb yogurt  
28 €

TUNA STEAK  
with ratatouille & caramel soya sauce  
39 €

#### DESSERTS

PAVLOVA VG, GF 21 €  
with yogurt, white chocolate  
cream, berries & marena

GREEK GALAKTOBOUREKO VG 26 €  
with creamy semolina custard,  
buttery "phyllo" & aromatic syrup

FRUIT SALAD V, VG, GF 19 €  
Seasonal fruits

CHOCOLATE ROCHER VG 26 €  
with milk chocolate & finely  
chopped hazelnuts

ICE CREAM V, VG, GF 6 €  
Chocolate, strawberry, vanilla per scoop  
Madagascar, vegan walnut 8 €  
yuzu sorbet per scoop

DESSERTS PLATTER 60 €  
Selection of all desserts