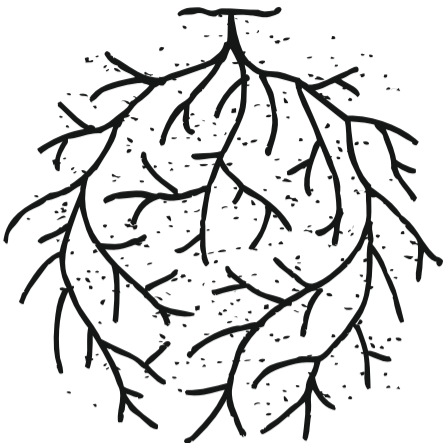


lunch and dinner menu



# ReeZA

## TO START

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<b>HOUSE BREAD</b> Homemade loaf / focaccia / olive oil / olives / fleur de sel	5 pp.	<b>HUMMUS</b> VG Chickpeas / sumac / vegetables	12
<b>GREEK CHEESE PLATTER</b> v Assorted Greek cheeses / marmalade / fresh fruits	21	<b>SPICY CHEESE SPREAD</b> v (prepared tableside) Feta cheese / spicy peppers / chili flakes / herb oil	14
<b>GREEK SALAD</b> v Tomato / cucumber / Mykonos kopanisti traditional cheese / pickled onion / carob rusks	19	<b>FISH CARPACCIO</b> Citrus juices / olive oil / fleur de sel (Prepared with freshest catch of the day)	19
<b>WATERMELON SALAD</b> v Cherry tomatoes / feta cheese / fresh herbs	17	<b>BEEF TARTARE</b> Egg yolk / marjoram / fresh spring onion / caper leaves	21
<b>BOILED GREENS</b> v Salicornia / peach / aged anthotyro traditional cheese	17	<b>WARM SHRIMPS</b> Salicornia / olive oil / lemon dressing	22
<b>SMOKED EGGPLANT SPREAD</b> VG (prepared tableside) Peppers / onions / fresh herbs	15	<b>MUSHROOMS</b> v Manouri traditional cheese / spinach / almonds	18

# ReeZA

## MAIN COURSE

HANDMADE LINGUINI POMODORO v Confit cherry tomatoes / basil / Naxos kefalotyri traditional cheese	18
RIGATONI HOMEMADE PESTO v Basil / Aegina pistachios / Chania pichtogalo traditional cheese	22
RISOTTO GEMISTA v Tomato / fresh herbs / feta cheese cream	20
PASTITSIO v Beef mince or soy mince / béchamel or almond béchamel / kefalotyri traditional cheese or roasted almonds	24
SIGNATURE BEEF MEATBALLS Tomato sauce / yoghurt / handmade pita	25
HOMEMADE PORK GYROS Pickled cucumber / onion / mustard	29
HALF CHICKEN Deboned chicken / Herb aioli / roasted tomato / sourdough bread	32
LAMB TAGLIATA Roasted potato / green herb sauce	37
AEGEAN VEAL FILLET Butter-glazed vegetables or freshly cut french fries	41
CATCH OF THE DAY (prepared tableside) Fresh whole fish / selection of two sides	110   per kilo

## SIDES

STEAMED RICE v	7
BUTTER-GLAZED VEGETABLES v	9
SAUTÉED SPINACH vG	11
FRESHLY CUT FRENCH FRIES vG	9
TRUFFLE & PARMESAN FRENCH FRIES v	14
HOMEMADE PITA BREAD vG	6

## DESSERTS

CRETAN HONEY DOUGH vG Traditional fried dough with cinnamon sorbet / warm syrup	14
EKMEK v Homemade pistachio ice cream / mastiha cream / Aegina pistachios / tsoureki brioche bun	16
CHOCOLATE TART v Chocolate ganache melted in a crisp tart shell / extra virgin olive oil / salted caramel	16
HOMEMADE CREAM v Ice cream / almond biscuit / sour cherry spoon sweet	12
HOMEMADE ICE CREAM v SORBETS vG	6 per scoop
- ask for our selection -	
FRESH SEASONAL FRUIT SALAD	16

WE HOPE YOU ENJOY YOUR MEAL AT OUR RESTAURANT!

KINDLY INFORM A STAFF MEMBER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.

OPERATING HOURS OF REEZA RESTAURANT ARE FROM 12:00 - 23:30.

ROOM SERVICE IS AVAILABLE WITH 25% ROOM SERVICE CHARGE AND 3€ ICE BUCKET. PLEASE NOTE THAT GRATUITY IS NOT INCLUDED & CAN BE ADDED AT YOUR DISCRETION.

BIRTHDAY CAKES UPON REQUEST.  
ALL PRICES ARE INCLUSIVE OF VAT.

RESPONSIBLE FOR IMPLEMENTATION OF STATUTORY REGULATIONS  
KALLIRROI MARINA KALFOPOULOU