



ReeZA

TO START

HOUSE BREAD Homemade loaf / focaccia / olives / fleur de sel	7	HUMMUS VG Chickpeas / sumac / vegetables	12
GREEK CHEESE PLATTER v Assorted Greek cheeses / marmalade / fresh fruits	21	SPICY CHEESE SPREAD v (prepared tableside) Feta cheese / spicy peppers / chili flakes / herb oil	14
TRADITIONAL GREEK SALAD v Tomato / cucumber / feta cheese / olives / pickled onion / oregano	19	SMOKED EGGPLANT SPREAD VG (prepared tableside) Peppers / onions / fresh herbs	14
GREEN SALAD v Mixed baby greens / caramelized almonds / honey & olive oil dressing	19	TZATZIKI v Yogurt / cucumber / garlic / fresh dill / vinegar	12
add grilled chicken fillet or fresh shrimps or smoked salmon	8	FISH CARPACCIO Citrus juices / olive oil / fleur de sel (Prepared with freshest catch of the day)	19
MUSHROOMS v Manouri traditional cheese / spinach / almonds	18	BEEF TARTARE Egg yolk / marjoram / fresh spring onion / caper leaves	21
GREEK PINSA v Tomato sauce / feta cheese / oregano / olives onions / red peppers	16	WARM SHRIMPS Salicornia / olive oil / lemon dressing	22

ReeZA

MAIN COURSE

HANDMADE LINGUINI POMODORO v Confit cherry tomatoes / basil / pecorino	18
RIGATONI HOMEMADE PESTO v Basil / Aegina pistachios / buffalo mozzarella	22
RISOTTO GEMISTA v Tomato / fresh herbs / feta cheese cream	22
GREEK PASTITSIO Beef mince / béchamel / traditional cheese	24
SIGNATURE BEEF MEATBALLS Tomato sauce / yoghurt / handmade pita	25
BEEF BURGER Brioche bun / beef patty / cheddar / bacon / tomato / lettuce ketchup / pickle mayo / french fries	24
REEZA NUGGETS Handmade chicken bites / tangy mustard sauce / french fries	21
HALF CHICKEN Deboned chicken / Herb aioli / roasted tomato / sourdough bread	32
LAMB TAGLIATA Roasted potato / green herb sauce	34
AEGEAN VEAL FILLET Butter-glazed vegetables or freshly cut french fries	37
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

EKMEK v Homemade pistachio ice cream / mastiha cream / Aegina pistachios / tsourekis brioche bun	16
CHOCOLATE BROWNIE v Soft chocolate cake / salted caramel / ice cream	16
CREAMY YOGURT v Greek yogurt / handmade spoon sweet / lime zest	12
HOMEMADE ICE CREAM v SORBETS vG	6 per scoop
- ask for our selection -	
FRESH SEASONAL FRUIT PLATTER	19

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