



# ReeZA

## TO START

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HOUSE BREAD 7  
Homemade sourdough sliced loaf / white and whole grain /  
Kalamata olives / fleur de sel / extra virgin oil

SPICY CHEESE SPREAD v 14  
Feta cheese / spicy peppers / chili flakes / herb oil

GREEK CHEESE PLATTER v 21  
Assorted Greek cheeses / marmalade / fresh fruits

SMOKED EGGPLANT SPREAD vG 14  
Peppers / onions/ fresh herbs

TRADITIONAL GREEK SALAD v 19  
Tomato / cucumber / feta cheese / olives /  
pickled onion / oregano

TZATZIKI v 12  
Yogurt / cucumber / garlic / fresh dill / vinegar

GREEN SALAD v 19  
Mixed baby greens / fresh spring onions / cherry tomatoes  
honey & olive oil dressing  
add grilled chicken fillet or smoked salmon 8

FISH CARPACCIO 19  
Citrus juices / olive oil/ fleur de sel  
(Prepared with freshest catch of the day)

HUMUS vG 12  
Chickpeas / sumac / vegetables

BEEF TARTARE 21  
Egg yolk / majoram / fresh spring onion / caper leaves

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## MAIN COURSE

HANDMADE LINGUINI POMODORO v Confit cherry tomatoes / basil / pecorino	18
RIGATONI HOMEMADE PESTO v Basil / Aegina pistachios / buffalo mozzarella	22
SALMON SUNNY SOYA BOWL Smoked salmon / cucumber / fresh spring onions / carrot / radish / soya sauce /vegan spicy mayo /sesame seeds	21
GREEK PINSA v Tomato sauce / feta cheese / oregano / olives / onions / red peppers	19
PINSA MARGARITA vG tomato sauce / mozzarella cheese	19
add chicken fillet or pepperoni	8
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
AEGEAN VEAL FILLET Tender fillet of beef / selection of one side	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
FRESHLY CUT FRENCH FRIES vG	9
TRUFFLE & PARMESAN FRENCH FRIES v	14
HOMEMADE PITA BREAD vG	6

## DESSERTS

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.

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