

CACTEE MENU

House Bread
Homemade white sourdough loaf,
served with Kalamata olives, fleur de sel & extra virgin olive oil
€7

Homemade Pita Bread
Perfect for dipping or pairing with spreads
€5

Spread Selection
Ask your waiter for today's options
€12

Sandwiches

Ham & cheese
Turkey
Vegetarian
€10

Mains

Pizza
Margherita
Greek
€19

Nuggets
Served with a fresh tomato cucumber salad
€19

Pie of the Day
Available upon request, subject to availability
€18

Surprise Greek Dish of the Day
Chef's daily fresh creations
€20

Salads & Light Plates

Caprese-Style Salad
Greek Feta cheese & fresh tomato
€15

Dolmadakia
Traditional Greek vine leaves stuffed with rice, herbs & olive oil
€12

Greek Cheese Platter
Assorted Greek cheeses with marmalade
€19

Desserts

Greek Yogurt with sour cherry spoon sweet
€10

Lemon Sorbet & Assorted Ice Creams
€6

Mosaiko
Traditional Greek chocolate & biscuit cake
€12

Wine Experiences

Enhance your evening with our exclusive wine tasting, curated by our certified sommelier. Discover a handpicked collection of fine Greek labels, each with its own unique story, reflecting the richness and diversity of Greece's winemaking heritage.
55 euro for a 5 wine selection

Mixology Sessions

For those with a passion for cocktails, join our award-winning bartender for a private mixology session.

Learn the art of crafting signature cocktails using fresh local ingredients and advanced techniques—an interactive experience designed for both fun and sophistication.

40 euro for 3 cocktails

Service information

Our facilities are available from 08.00 am to 20.00 pm.

Wine tasting/mixology session and bar menu are available daily from
12:00 pm – 8:00 pm, by appointment.

To book your preferred time, please contact us via WhatsApp:
+30 694 5562315

For in-room dining, a 15% service charge applies.

If you wish to dine after 8:00 pm, please inform our team via WhatsApp before
5:00 pm on the day.

After 8:00 pm, our Bar Menu is available exclusively for in-room dining, upon request.