

DINNER

TO START WITH...

SMOKED SALMON WITH ASPARAGUS	kalamata olives on a bed of green salad drizzled with lemon aioli sauce	32
TUNA CEVICHE WITH A CHIVE	chili vinaigrette and marinated vegetables	30
TAPAS PLATTER	chef's selection of tasty mediterranean appetizers	34
BRUSCHETTA	fresh bread topped with roasted capsicum, goat's cheese and oregano dressing	32
TRADITIONAL PRAWN "SAGANAKI"	sizzling prawns in tomato concassé, garlic, capsicum and parsley ragout with a duo of mediterranean melted cheese and a touch of chilies	40
SALT PEPPERED CALAMARI	served in a garden salad nest and topped with a lightly acidic honey mustard sauce	36
BOUREKAKIA HARMONIST CRISPY	fried village phyllo pastry parcels with diced beef, vegetables, and fresh herbs, served with light ricotta and yoghurt sauce	38
LOBSTER BISQUE	flavored with metaxas brandy	32
SOUP OF THE DAY	ask our staff what our chef has prepared for you today	28

TO CONTINUE...

GRILLED LOBSTER WITH GINGER BUTTER	and served with garlic & rosemary potato crush and seasonal greens	86
FRESHLY CAUGHT FISH FILLET	with a nigoise vinaigrette, grilled fennel, green asparagus and saffron poached potatoes	74
GARIDES	jumbo prawns in a pomegranate sweet-sour sauce served on rice vegetable and saffron Pilaf	72
BREAST OF FREE RANGE	chicken on tomato confit with kalamata olives, sage, smoked ham and sautéed ladyfingers	68
BRAISED BEEF IN A WINE AND HERB	scented fresh tomato sauce served with zucchini sauté, sweet potato and aubergine purée	74
BONELESS LAMB ROLLS STUFFED	with green capsicum smoked metsovian cheese and dry plums, served on aromatic double baked potato wedges and olive tapenade, topped with baking juices	70
PRIME STEAK, MARINATED	with wild mountain herbs and chefs marinade, grilled to your liking and served with mushroom ragout and fresh french fries	88
VEGETARIAN FETTUCCINI	tossed through fresh spinach, pitted olives, coriander, sundried and fresh tomato, topped with a creamy feta cheese sauce	56
ASTAKOMAKARONADA	solaris lobster pasta plate, with fresh local lobster tossed through fresh tomato linguini and a hint of fresh chili and basil	88

AND...

SOLARIS EXTRAVAGANZA	lettuce leaves, radicchio, arugula, octopus, shrimps, smoked salmon with a sweet balsamic dressing	42
CRETAN DAKOS	rye bread doused with extra virgin oil and aged wine vinegar, topped with layers of freshly diced tomato and creamy goat cheese, accompanied with caper berries and kalamata olives	38
ROKA	a fresh arugula salad with diced beetroot, sultanas and a wild honey balsamic dressing topped with shaved parmesan cheese	36
GREEK SALAD	with a twist, fresh tomato, cucumber, capsicum, marinated olives and onion slices served on olive oil croutons and topped with deep fried feta cheese triangles	38

LUNCH

STARTERS

COLD MEATS PLATTER a selection of mediterranean cured meat cuts with freshly made dips and bread assortment 32

MEZZES PLATE an assortment of dips served with daily selection of breads and pita 24

EGGPLANT & ZUCCHINI TENDER BITES fried in a beer tempura and served with mint flavoured yoghurt sauce and Hellenic herbs 22

KOLOKITHO-KEFTEDES feta and zucchini patties with fresh garden herbs 22

OZO NIBBLES a medley of appetizers, marinated octopus, eggplant salad, tarama, marinated, kalamata olives, and crispy feta twists 32

HOMEMADE SPANAKOPITA spinach and feta pie made daily in our kitchen with fresh produce and an original home-style recipe 22

TRADITIONAL PRAWN "SAGANAKI" sizzling prawns in tomato concassé, garlic, capsicum and parsley ragout with a duo of mediterranean melted cheese and a touch of chilies 32

DISHER

SIRLOIN Char-grilled sirloin steak on toasted bread slice with bacon, caramelized onions a green salad and french fries 60

FAVOURITO marinated chicken thigh grilled until juicy and tender served with vegetable and garden salad and doused with herb scented lime and olive oil vinaigrette 46

VILLAGE STYLED MEAL prepared with original recipes and local fresh products feel free to ask the staff what the Chef has prepared today 50

ALL BEEF- BURGER juicy beef patty with tomato lettuce bacon, melted cheese, with garden salad and french fries 38

CLUB SANDWICH with smoked ham crunchy lettuce tomato and bacon in layers of toasted bread slices with melted cheese and mayo dressing accompanied with fries 35

SALT PEPPERED CALAMARI served in a garden salad nest and topped with a lightly acidic honey mustard sauce 45

SEAFOOD MARINARA, with a melting pot wine steamed shellfish and prawns tossed through spaghetti with a lightly spicy Milanese sauce and fresh herbs 52

CATCH OF THE DAY 60

SALADS

MISTRAL SALAD marinated salmon lettuce, rocket, avocado, pine nuts, dill flavored white cheese 32

SIROCCO SALAD lettuce, arugula, sun dried tomato, chicken, sweet corn, sesame oil 32

CAESAR SALAD lettuce, crouton, bacon, parmesan cheese, Caesar sauce with option 30
chicken add 5 shrimp add 10

LEVANTIS SALAD with a medley of greens with sequin orange vinaigrette 26

MELTEMI SALAD with fresh lettuce, shredded cabbage and carrots topped with diced apples and courgettes, sprinkle of sultanas and mustard vinaigrette 30

MEDITERRANEAN SALAD fresh and grilled vegetables tossed through fresh salad greens, crumbled feta and balsamic vinaigrette 29

LUSCIOUS LOBSTER SALAD served with orange segments fresh garden greens and a ginger lime scented 34

KID'S CORNER

WITH 1 SOFT DRINK 25

SOLARIS JUNIOR SUN BURGER, with your own beef patty, tomato lettuce, melted cheese special sauce and fresh french fries

PASTA PRIMAVERA with fresh tomato & basil, olives, mushrooms, and mozzarella cheese

HOT DOG on a stick with a crunchy golden batter, french fries, mustard, tomato sauce

BLT BURGER bacon lettuce, tomato, served with french fries

MINI CHICKEN NUGGETS with side salad, fries, comes with 2 sauces

OMELETTE ham cheese and tomato with french fries 2 sauces