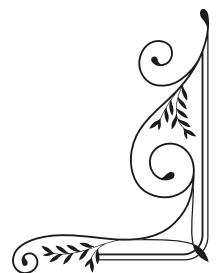
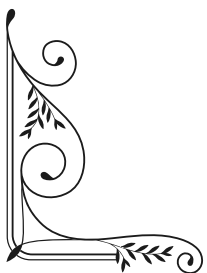


DIONE

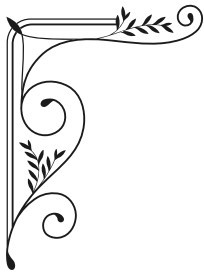
MEDITERRANEAN CUISINE

Dinner Menu



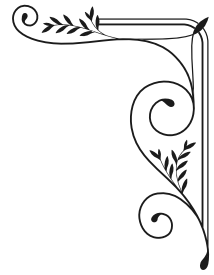
GRAND AMBASSADOR

BY TREND HOTELS



DIONE

MEDITERRANEAN CUISINE



Appetizers

Rustic Bread €4

Warm artisanal bread with olive oil, oregano and sea salt

White Fish Ceviche €26

Fresh white fish cured in citrus with lime, rocket, herbs and olive oil

Tzatziki €14

Traditional strained yogurt with cucumber, garlic and dill, served with warm handmade pita breads

Grilled Octopus €22

Charred octopus with lemon, olive oil and fava

Shrimps Saganaki €19

Shrimp in tomato with feta, garlic and a touch of ouzo

Feta Candies €17

Crispy feta with honey and sesame.

Garden Briam €15

Slow-baked vegetables with tomato, herbs and goat cheese.

Beef Tartare €27

Finely cut beef with pickled cucumber, boiled egg, fresh and dry onion, olive oil, kritamo and fresh sage

Fava Cream €16

Velvety fava purée served with crispy fried tortillas, fresh onion, dry onion and fried capers

White Tarama €18

Smooth fish roe spread with a delicate, lightly briny finish

Octopus Stew €22

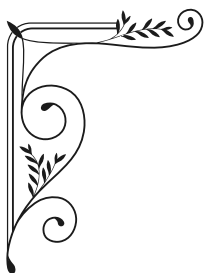
Octopus slowly braised in tomato with onion and herbs

Sinful Potatoes €14

Golden potatoes with yogurt cream and herbs

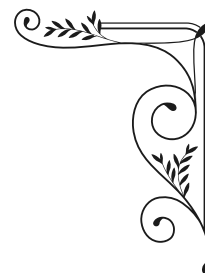
Talagani €18

Grilled cheese with caramelized tomato scented with ouzo and mastiha, served on handmade pie



DIONE

MEDITERRANEAN CUISINE



Salads

Greek Salad €19

Fresh island vegetables, olives, feta and caper leaves, dressed with extra virgin olive oil

Roger Rabbit Potato Salad €19

Potatoes with vegetables, egg and herbs

Dakos €19

Cretan rusk with marinated tomato and feta cream

Seafood Salad €25

Fresh greens with seafood and citrus

Quinoa Salad €18

Quinoa with fresh vegetables, herbs, citrus dressing and feta

Pasta & Risotto

Vegetable Barley €28

Barley with seasonal vegetables and feta.

Shrimp Pasta €36

Pasta with shrimp, tomato, garlic and herbs

Beef Cheek With Pappardelle €36

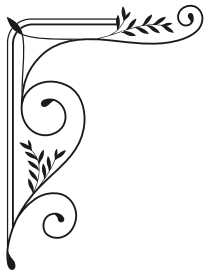
Slow-cooked beef cheek with rich sauce and pappardelle

Rooster On Wine €34

Rooster slow-cooked in wine with Greek pasta chylopites

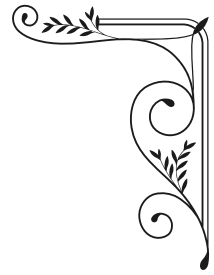
Squid Risotto €35

Creamy risotto with squid and seafood notes



DIONE

MEDITERRANEAN CUISINE



Main Dishes

Fish a la Spetsiota €27

Sea bream baked with tomato, garlic and herbs

Fried Cod €29

Crispy cod with walnut and garlic

Calamari €29

Tender calamari with olive oil, herbs and pesto

Stuffed Beef Patty €31

Beef filled with feta, tomato and herbs

Aegean Earth Calamari €31

Squid with rice, feta, carrot, peppers, herbs and spices

Moussaka €26

Layers of eggplant, meat and béchamel

Crispy Piglet €31

Pork with potatoes, herbs and spices

Pork on Greens €33

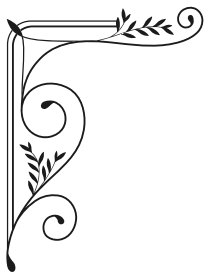
Pork with greens and lemon

Chicken €26

Breast or thigh with potatoes, herbs and butter

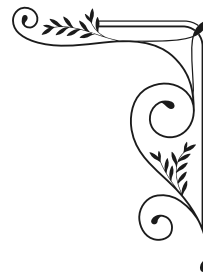
Traditional Lamb €36

Lamb slow-baked with garlic, herbs and lemon



DIONE

MEDITERRANEAN CUISINE



Premium Cuts

Rib Eye €67

Prime cut with rich marbling

Beef Fillet €51

Tender and refined

Tomahawk €120

Bone-in rib, served per kilo

T Bone €69

Fillet and striploin

Sides & Sauces

Grilled Vegetables €6

Buttered Potatoes €6

Bearnaise, Aioli, BBQ Sauce

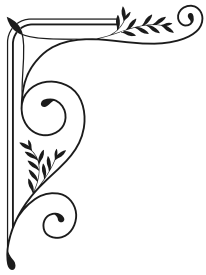
Fish & Lobster

Fresh Fish €120

Daily catch with grilled vegetables, tartar sauce and olive oil and lemon, upon request, priced per kilo

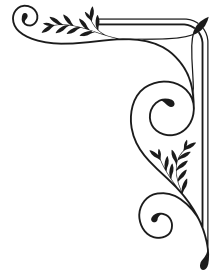
Lobster With Pasta €120

Lobster with linguine, tomato, garlic and herbs, priced per kilo



DIONE

MEDITERRANEAN CUISINE



Kid's Menu

Butter Pasta €11

Silky pasta with a touch of grated aged cheese

Napoli Pasta €11

Tomato sauce, garlic, extra virgin olive oil, fresh basil

Meat Balls €12

with french fries

Mini Tomato Salad €10

with cucumber and greek olive oil

Desserts

Galaktoboureko €18

Custard with syrup and citrus, served with vanilla ice cream

Karydopita €19

Walnut cake with spices, served with kaymak ice cream

Melomakarono Tart €19

Honey, walnut and crumble

Chocolate Souffle €21

Warm chocolate soufflé with molten center, served with vanilla ice cream

Αγορανομικός Υπεύθυνος: Νίκος Ρουμελιώτης
Οι τιμές του καταλόγου συμπεριλαμβάνουν
Φ.Π.Α. - Δημοτικό Τέλος

Responsible for Regulatory Compliance: Nikos Roumeliotis
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