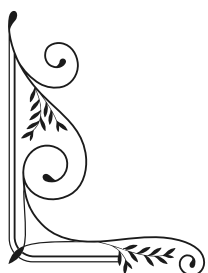


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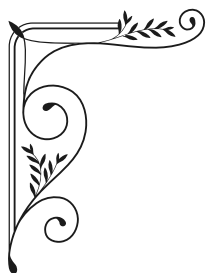
MEDITERRANEAN CUISINE

Dinner Menu



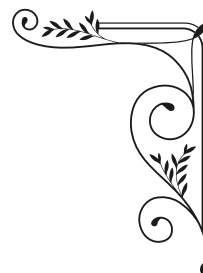
GRAND AMBASSADOR

BY TREND HOTELS



DIONE

MEDITERRANEAN CUISINE



Aegean Essence

Meat & Roots

Appetizers

Bread

€4

(Per person)

Tarama

€19

Smooth fish roated elevated with seaweed pearls for a briny pop of the sea

Eggplant

€17

Eggplant with mayo and onion, served with crisp tortilla chips

Grilled Octopus

€24

Grilled octopus served with sun-dried tomato, carrot, ribbons, pickles, capers and balsamic glaze

Marinated Anchovies

€22

Fresh anchovies marinated with ouzo, served with sea fennel, croutons and critamo

Tuna Tartare

€26

Fresh anchovies marinated layered with pineapple mayo, egg, capers, pickles, sprinkled onion, wakami, seaweed and wasabi

Feta Candies

€17

Phillo-wrapped feta bites, drizzled with aromatic honey and sesame seeds.

Cheese Souffle

€17

Fluffy cheese souffle topped with crispy prosciutto and blueberry sauce.

Fava

€18

Traditional yellow split pea puree from Santorini

Fried Potatoes

€15

Potatoes topped with caramelized Santorini tomatoes

Bread

€4

(Per person)

Fava

€17

Creamy Santorini fava with crispy capers, caramelized onion, spring onion and pita

Tzatziki

€14

Creamy yogurt with fresh cucumber, garlic, vinegar, and extra olive oil

Pecorino Saganaki

€18

Fried pecorino crusted with sesame served with strawberry sauce

Tomato Fritters

€17

Crispy tomato fritters with fresh herbs, served with feta mousse

Crispy Tomato

€17

Fritters

Traditional Greek dish made with fresh tomatoes, herbs, and onion, fried to crispy perfection

Sinful Potatoes

€15

Crispy golden fries sprinkled with sea salt, served with a cool and tangy yogurt dip

Beef Ceviche

€27

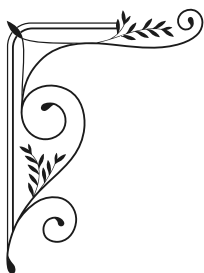
In aged balsamic with strawberries & sesame

Fried Zucchini &

€18

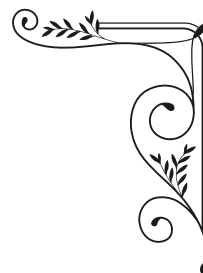
Eggplant Millefeuille

A delicate millefeuille layered with crispy fried zucchini and eggplant, combining rich Mediterranean flavors in every bite



DIONE

MEDITERRANEAN CUISINE



Eggplant Salad €15

Eggplant dip blended with garlic, olive oil, lemon juice, and fresh herbs

Salads

Dakos Essence €21

Cretan barley rusk, fresh tomato, onion, peppers, cucumber, feta cheese, capers, olives, oregano & olive oil drizzle

Evita Peron €23

A colorful medley of beetroot, carrot, celery, green apple, pineapple and walnuts, tossed in a tropical pineapple, mayo dressing

Seafood Symphony €23

Mixed greens with grilled octopus, shrimp, smoked salmon, black and red vegan caviar, finished with a citrus-grand marnier dressing

Greek Salad €21

A vibrant mix of tomato, cucumber, onion, peppers, radish, capers, olives and feta cheese, dressed with extra virgin olive oil and oregano

Chicken Mango €23

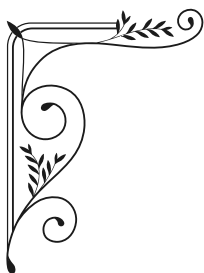
Mixed greens with grilled chicken, crispy bacon, mango cubes, croutons, and shaved parmesan, tossed in a vibrant mango dressing

Tabbouleh Salad €20

A bright Mediterranean salad of parsley, bulgur, and fresh vegetables, bursting with citrusy flavor

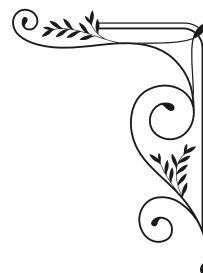
Mixed Green Salad €20

A vibrant mixed salad with sweet dates, organic hemp seeds, green apple, fennel flakes, and a refreshing strawberry dressing



DIONE

MEDITERRANEAN CUISINE



Main Courses

Pesto Calamari €29

Sauteed calamari with garlic, white wine and cream, tossed in basil pesto and served over potato spaghetti

Salmon Penne €28

Penne pasta with tender salmon, spring onion, garlic and tomato in a silky coconut, milk and vodka sauce

Shrimp Risotto €36

Creamy risotto with succulent shrimp, aromatic tarragon and a hint of Malibu

Shrimp Bisque Pasta €36

Pasta tossed with fresh tomato, rich shrimp bisque and goat butter

Salmon with Black Rice €44

Pan-seared salmon finished with a splash of dry Martini

Moussaka & Skewered Greek Salad €25

Classic layered moussaka with eggplant, potato, minced meat and creamy bechamel, served alongside a playful skewer of greek salad

Veal Cheeks €40

Slow-braised veal cheeks served with pasta or potatoes

Wild Mushroom Risotto €25

Vreamy risotto with a mix of wild mushrooms finished with parmesan and truffle

Lamb & Lemon Balm €37

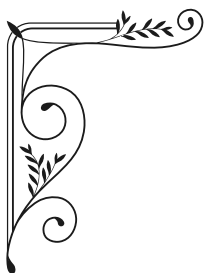
Tender lamb paired with papardelle pasta and fragrant lemon balm

Slow-Roasted Pork €35

Traditional Greek-style slow-roasted pork crispy skin served with butter potatoes

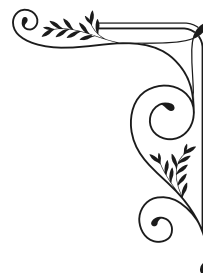
Tuna Fillet €41

Seared tuna fillet paired with a smoothy green apple puree and delicate lemon pearls



DIONE

MEDITERRANEAN CUISINE



Pesto Pasta

€19

Pasta tossed with fresh basil pesto, delivering a rich, aromatic, and vibrant flavor

Mushroom Risotto

€22

Creamy mushroom risotto, perfectly cooked with earthy mushrooms and a rich, velvety texture

Imam Bayildi

€17

Imam Bayildi is a traditional Eastern dish of tender eggplant stuffed with a flavorful mix of tomatoes, onions, garlic, and olive oil, slow-cooked to perfection

Aegean Seafood Experience

Whole Lobster & Fresh Fish-Ideal for Sharing (or not...) €120

Our lobster is available grilled or served with linguine.

Fresh fish of the day comes with your choice of rise or grilled vegetables.

Priced per kilo

Premium Cuts

Ribeye €65
240gr-260gr

Tomahawk, Aged €120
per kilo

Picanha €45
240gr-260gr

Beef Fillet €45
200gr-220gr

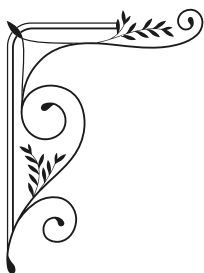
Chicken Breast €34

Side Dishes €8

Seasonal Vegetables, Butter potatoes

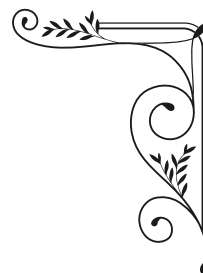
Sauces €2

Sweet chili, Bearnaise, Aioli, Pickle



DIONE

MEDITERRANEAN CUISINE



Desserts

Mango-Lime Cheesecake

€18

Creamy cheesecake with tropical mango and lime twist

Cherry Kiss Pana Cotta

€17

Silky pana cotta topped with sour cherry syrup

Velvet Custard Pie

€18

Traditional galaktoboureko with crispy phyllo and creamy semolina custard, served with a scoop of ice cream

Chocolate Souffle

€18

Warm, rich chocolate souffle with a molten center

Panna Cotta



€18

A delightful blend of coconut flavor paired with sweet cherry preserve, offering a rich and exotic taste experience

Fresh Fruit Tart



€18

A buttery vegan tart crust filled with creamy plant based custard, topped with a vibrant assortment of fresh seasonal fruits

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

Responsible for Regulatory Compliance: Nikos Roumeliotis
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