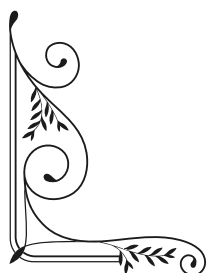


DIONE

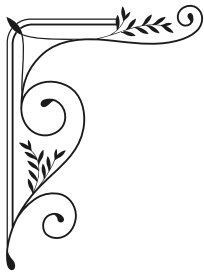
MEDITERRANEAN CUISINE

Dinner Menu



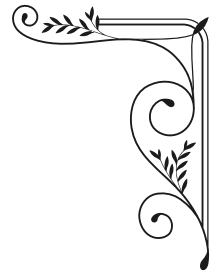
GRAND AMBASSADOR

BY TREND HOTELS



DIONE

MEDITERRANEAN CUISINE



Appetizers

Rustic Bread €4

Warm artisanal bread with olive oil, oregano and sea salt



CONTAINS
NUTS



CONTAINS
GLUTEN



CONTAINS
MILK



CONTAINS
EGGS

White Fish Ceviche €26

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



CONTAINS
SEAFOOD

Tzatziki €14

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



CONTAINS
MILK

Grilled Octopus €22

Charred octopus with lemon, olive oil and fava



CONTAINS
MOLLUSK

Shrimps Saganaki €19

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



CONTAINS
MILK



CONTAINS
SULPHITES



CONTAINS
SHELLFISH



CONTAINS
CRUSTACEANS

Feta Candies €17

Crispy feta with honey and sesame.



CONTAINS
NUTS



CONTAINS
GLUTEN



CONTAINS
MILK



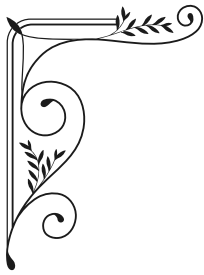
CONTAINS
SESAME

Garden Briam €15

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

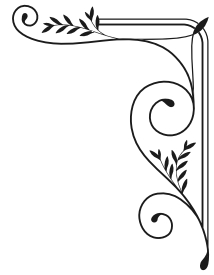


CONTAINS
MILK



DIONE

MEDITERRANEAN CUISINE



Beef Tartare €27

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



CONTAINS
EGGS

Fava Cream €16

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



CONTAINS
GLUTEN

White Tarama €18

Smooth fish roe spread with a delicate, lightly briny finish



CONTAINS
GLUTEN

Octopus Stew €22

Octopus slowly braised in tomato with onion and herbs



CONTAINS
MOLLUSK

Sinful Potatoes €14

Golden potatoes with yogurt cream and herbs



CONTAINS
MILK



CONTAINS
SOY



CONTAINS
SESAME

Talagani €18

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



CONTAINS
GLUTEN



CONTAINS
SULPHITES



CONTAINS
SESAME



CONTAINS
EGGS



CONTAINS
MILK

Salads

Greek Salad €19

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



CONTAINS
GLUTEN



CONTAINS
MILK



CONTAINS
SOY



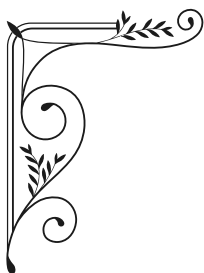
CONTAINS
SESAME



CONTAINS
EGGS

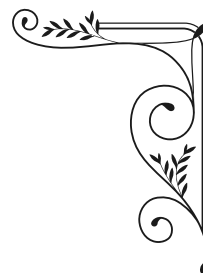


CONTAINS
NUTS



DIONE

MEDITERRANEAN CUISINE



Dakos €19

Cretan rusk with marinated tomato and feta cream



Roger Rabbit Potato Salad €19

Potatoes with vegetables, egg and herbs



Seafood Salad €25

Fresh greens with seafood and citrus



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

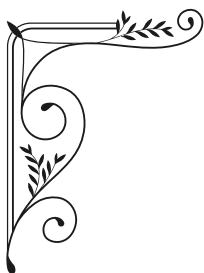
Slow-cooked beef cheek with rich sauce and pappardelle



Squid Risotto €35

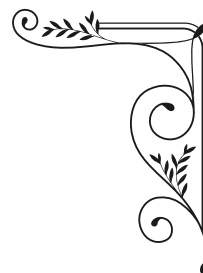
Creamy risotto with squid and seafood notes





DIONE

MEDITERRANEAN CUISINE



Main Dishes

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

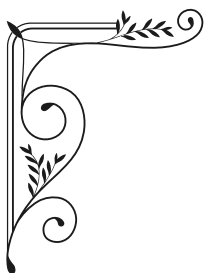
Layers of eggplant, meat and béchamel



Crispy Piglet €31

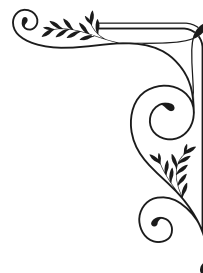
Pork with potatoes, herbs and spices





DIONE

MEDITERRANEAN CUISINE



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



Premium Cuts

Rib Eye €67

Prime cut with rich marbling

Beef Fillet €51

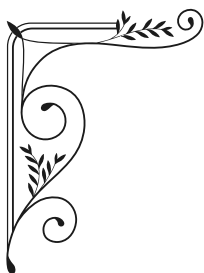
Tender and refined

Tomahawk €120

Bone-in rib, served per kilo

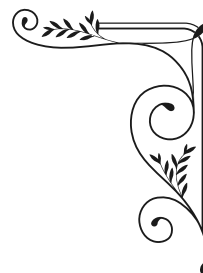
T Bone €69

Fillet and striploin



DIONE

MEDITERRANEAN CUISINE



Sides & Sauces

Grilled Vegetables €6

Buttered Potatoes €6



Bearnaise



Aioli



BBQ Sauce

Fish & Lobster

Fresh Fish €120

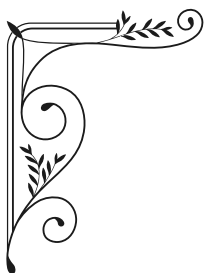
Daily catch with grilled vegetables, tartar sauce and olive oil and lemon, upon request, priced per kilo



Lobster With Pasta €120

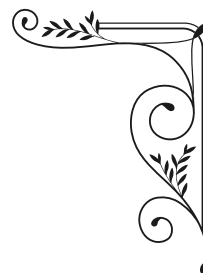
Lobster with linguine, tomato, garlic and herbs, priced per kilo





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
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