






PANOPTIS
ESCAPE







LUNCH MENU

Bread Selection and Assortments 8

SNACKS

Chicken Club Sando crispy bacon, tomato, lettuce and sweet chili mayo	20	
Multigrain Bread grilled seasonal veggies, Mykonian cheese, spinach-pistachio pesto and basil mayo	20	
Pinsa Margherita fresh tomato sauce, basil and mozzarella	18	 
Black Angus Beef Burger bacon, lettuce, tomato, cheddar and smoked mayo	28	





SALADS

Traditional Greek cherry tomatoes, cucumber, onion, peppers, carob rusk and feta cheese	20	 
Caesar's sous-vide chicken, corn seeds, parmesan flakes and Cretan smoked pork	21	
Strawberries cherry tomatoes, mesclun, zucchini, lime, ginger and goat cheese	21	  









APPETIZERS

Greek Dips fresh baked pita bread	16	
Smoked Eggplant confit garlic, pepper, parsley and virgin olive oil	17	  
Tuna Tartar local Greek tuna, lime, berries and passion fruit	25	 
Prawn Ceviche citrus, virgin olive oil, chili and ouzo	26	 
Crispy Feta sesame, breadcrumbs, tomato chutney, chili and basil	20	
Charcoal Greek Seasonal Pie mykonian cheese, local greens and toasted sesame	19	
Grilled Octopus creamed cold roe, capers, samphire and aged vinegar olive oil	21	









PASTA & RISOTTO

Prawn Tagliolini prawn tartare, prawn bisque, lime and chervil	26	
Beetroot Risotto baked beetroot, asparagus, orange segments, spearmint and Mykonian soft cheese	22	  

MAIN COURSES

Sea Bass Fillet baby veggies, confit cherry tomatoes and lemon-olive oil	29	 
Black Angus Fillet buttered baby potatoes, thyme, corn and red sweet wine sauce	38	 
Butterfly Catch of the day seasonal veggies	90	 
Prime Meat Cuts seasonal veggies, buttered baby potatoes, red sweet wine sauce and chimichurri sauce	from 140 per kilo	 

DESSERTS

Yogurt Mousse honeycomb or fruits	17	 
Lemon & Berries lemon curd, berries textures and vanilla crumble	18	 
Platter of Seasonal Fruits	18	  
Pistachio Tart pistachio crèmeux, pastry phyllo and madagascar vanilla ice-cream	18	



Gluten Free



Vegetarian



Nuts Free