

September

★★★★★ THESSALONIKI
CITY RESORT - SPA & CONFERENCE

BISTROT MENU

September

BISTROT MENU

14.00 – 23.00

SNACKS

AND BITES

Club Sandwich 20€

A classic club sandwich with grilled chicken, crispy bacon, fresh lettuce, juicy tomatoes and creamy mayonnaise.

Served with fries or a fresh salad.

Allergens: 1,3,7,8

Greek Omelet 16€

Fluffy omelet with fresh tomatoes, feta cheese, oregano and extra virgin olive oil, served with toasted bread.

Allergens: 1,3,7,12

Bao Bun 18,50€

Steamed bao bun filled with crispy chicken, creamy avocado, and spicy mayo.

Allergens: 1,3,10,11,12

Cheeseburger 24€

A classic beef burger with cheddar cheese, fresh lettuce, tomato, crispy bacon, pickles and homemade mayonnaise, served with fries.

Allergens: 1,3,7,10,12

Pizza Pinsa 22€

Handmade pinsa dough with Burrata mozzarella, cherry tomatoes and fresh basil.

Allergens: 1,7,12

Tempura Shrimp 20€

Crispy, golden-battered shrimp served with a light mixed salad and spicy mayonnaise dipping sauce.

Allergens: 1,2,3,10,12

BISTROT

SIGNATURE DISHES

Vitello Tonnato 22€

Thinly sliced veal served cold, topped with a rich and creamy tuna sauce, enriched with capers, anchovies, and a touch of lemon. Garnished with fresh parsley and a drizzle of extra virgin olive oil for a deliciously savory and tangy finish.

Allergens: 1,3,4,10,12

Shrimp Cocktail 24,50€

Succulent shrimp with a refreshing cocktail dressing.

Allergens: 1,2,7,12

Ceviche 21,50€

Fish of the day ceviche with olive oil, bottarga, avocado, fresh coriander and lime juice.

Allergens: 3,4,10,11,12

Beef Tartar 24€

Beef fillet tartare with pickles, Dijon mustard, potato chips and truffle oil.

Allergens: 1,3,4,6,10,12

Risotto with Parmesan and Wild Mushrooms 18,50€

Creamy risotto made with Arborio rice, sautéed wild mushrooms, and aged Parmesan cheese, finished with white wine and vegetable broth, topped with fresh herbs.

Allergens: 3,7,10,12

Spaghetti or Penne 22€

Selection of pasta with Carbonara, Napolitana or Bolognese sauce.

Allergens: 1,3,7,9,12

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SHELLS

Baked scallops in their shells
with aromatic butter, fresh herbs
and parmesan cheese.

6,50€ / piece

Allergens: 1,7,10,14. Ask our service staff for availability

Oysters

Exquisite oysters served fresh on the half shell.

Fines de Claire No2 4,20€ / piece

Gillardeau No2 7,50€ / piece

Allergens: 1,7,12,14. Ask our service staff for availability

Siberian Caviar

10g – 40€

50g – 160€

100g – 280€

Allergens: 1,3,4,7,10. Ask our service staff for availability

SALADS

Caesar's Salad 22€

Crisp romaine lettuce, corn-fed poularde breast,
Parmesan, anchovies, croutons, and lemon dressing.

Allergens: 1,3,4,10,11,12

Greek Salad 18€

Tomatoes, cucumber, red onion, Kalamata olives,
capers, feta cheese, extra virgin olive oil and oregano.
Served with Cretan barley rusks.

Allergens: 1,7,10,11,12

Mozzarella Burrata 18,50€

Creamy Italian mozzarella with cherry tomatoes,
basil and extra virgin olive oil.

Allergens: 7,12

September Salad 22€

Goat cheese, caramelized red onions, pine nuts,
rocket, radicchio, physalis, croutons.

Allergens: 1,7,8,12

September Bowl (Vegan) 21,50€

Avocado, cashews, pineapple, oyster mushrooms,
glass noodles, sesame carrot, teriyaki, lime dressing.

Allergens: 6,8,11

MEAT

Lamb Chops 40€

French-cut lamb chops with a herb crust
and red wine sauce, accompanied by roasted
potatoes and vegetables.

Allergens: 1,7,9,10,12

Iberico Pork 34,50€

Grilled Iberico pork steak with thyme
and lemon butter.

Allergens: 1,7,10,12

Rib-Eye Steak 42€

Rib-eye Steak from 25-day-aged beef.

Kashmir Chicken Fillet 24€

Juicy chicken fillet marinated in fragrant Indian
spices, grilled to perfection, and served with
a creamy cashew and yogurt sauce. Served with
aromatic basmati rice and crispy almonds.

Allergens: 7,8,10,11,12

45 Day Dry-Aged Greek Beef Steak 90€/kg

Tender, dry-aged beef steak from Greece,
perfectly seared to your liking.



SEA FOOD

Kakavia fish soup 22€

Mediterranean fish and seafood in a root vegetable stock with saffron, served with an herb baguette.

Allergens: 1,2,4,7,9,12

Steamed shrimp 26€

Steamed shrimp with extra virgin olive oil and lemon juice.

Allergens: 2

Grilled Fish Fillet from the Aegean Sea 32,50€

Grilled fillet from the Aegean Sea fish.

Allergens: 4

Fish of The Day 90€/Kg

Grilled or baked on salt crust fish of the day.

Allergens: 3,4. *Ask our Service Staff*

Lobster Thermidor 85€

Lobster baked with a rich creamy sauce.

Allergens: 1,2,3,7,10,12

ASSORTMENTS

Cheeses 24,50€

Cretan gruyere, smoked cheese from Metsovo, manouri, brie and blue cheese, grapes, fig mustard, quince jam, walnuts and a bread basket.

Allergens: 1,7,8,11,12

Cold cuts 24,50€

Italian bresaola, smoked ham, Parma prosciutto, roasted turkey breast and air-dried salami, mustard dip, variety of pickles, marinated olives and breadsticks.

Allergens: 1,7,8,10,12

Cold cuts and Cheeses 24,50€

Parma prosciutto, roasted turkey breast and air-dried salami, Italian bresaola, smoked ham, Cretan gruyere, smoked cheese from Metsovo, manouri, brie and blue cheese, mustard, quince jam, marinated olives, pickles, and a bread basket.

Allergens: 1,7,8,10,11,12

Variety of fresh fruits 24,50€

SIDE DISHES

Homemade Fried Potatoes 8,50€

Fresh fried potatoes.

Steamed Vegetables 8,50€

Steamed vegetables with olive oil and a pinch of sea salt.

Grilled Vegetables 8,50€

Grilled vegetables with olive oil and fresh thyme.

Allergens: 12

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DESSERTS

Ice Cream 6€/Scoop

Homemade vanilla ice cream served with chocolate sauce or fresh berries.

Allergens: 3,7

Cheesecake 8€

Mascarpone filling on a buttery biscuit crust, topped with berry compote.

Allergens: 1,3,7,8

Lemon Pie 8€

Tangy lemon filling with Swiss meringue and mint syrup.

Allergens: 1,3,7,8

Chocolate Profiteroles 9,50€

Profiteroles with vanilla cream and dark chocolate sauce.

Allergens: 1,3,7,8,12

Fruit Salad 12€

A refreshing mix of seasonal fruits, lightly tossed and topped with honey and mint.

LUNCH MENU

served from 14:00-17:00

Mozzarella Burrata

Kashmir Chicken Fillet

Lemon Pie

Allergens: 1,3,9,11,12

45€ per person

DINNER MENU

served from 19:00-23:00

Caesar's Salad

Risotto with Parmesan

and Wild Mushrooms

Iberico Pork

Cheesecake

Allergens: 1,3,9,11,12

70€ per person

DESCRIPTION OF ENCODED ALLERGENS

1. Cereals containing gluten
2. Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
3. Eggs and products based on eggs
4. Fish and products based on fish
5. Groundnuts (peanuts) and products based on peanuts
6. Soybeans and products based on soy
7. Milk and products based on milk
8. Nuts (e.g. almonds, hazelnuts, walnuts, cashews, etc.)
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulphur dioxide (SO2) and sulphites
13. Lupine and products based on lupine
14. Mollusks and products based on mollusks

We use extra virgin olive oil in our salads and sunflower oil for frying.

PLEASE LET US KNOW ABOUT ANY ALLERGIES.

The prices include all legal charges.

The store is required to have protest forms next to the exit to file any protest.

The consumer is not obliged to pay if he does not receive the legal document (receipt-invoice).

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Market regulator: Stelios Gklaveris