

# ..... ORIGIN .....

The word “origin” depicts all the values that we would like to communicate with all our guests. Origin is all about the beginning of life. The beginning of an exciting journey full of tastes, aromas, pictures, melodies and meaningful connections. All these elements are always present around a big, traditional Greek table that brings together all our beloved ones to share with them what really matters in life.

The traditional, authentic Greek table was the inspiration for shaping the philosophy of this menu which was created after the birth of our chef’s daughter. This birth did not only generate a duty to bridge the new generation with our heritage but also became a milestone to remind us where we came from- the Greek land. A land full of excellent quality agricultural products like Halkidiki extra virgin olive oil, Olympiada mussels, lerissos fish, Athonian basil and Varvara honey. We create dishes with ingredients cooked in the earth where they were grown. Our menu is a tribute to our local cuisine, seasonal production and the regional fishermen and farmers who have been working with sustainable, ethical methods to respect the environment we all live in.

Origin is the beginning of the storybook which led us to where we are today.  
It is an autobiography, a memory that makes it all worthwhile.

**Kalí Óreksi**

The Executive Chef



To apotheosize your gastronomic journey in our resort, we invite you to try our “Atelier” menu served 19.00-22.30 in our restaurant to discover an artistic approach of the local cuisine.

## RAW SHELLFISH & OYSTERS.....

Fresh oysters	6€/piece
Fresh cockles	4€/piece
Fresh clams	4€/piece


## STARTERS.....

⊙ Oven baked feta cheese 	10€
tomato, chili, oregano	
⊙ Smoked mackerel	13€
tomato, spring onions, balsamic vinaigrette	
⊙ Halloumi cheese on the grill 	14€
fruits chutney, grapes	
⊙ Fried mussels	15€
lemon mayonaise, saffron	
⊙ Fried calamari*	16€
spring onions, green chili, lemon	
● Grilled octopus*	20€
athonian aubergine salad, oxymeli	
● Shrimps* on the grill	25€
taramasalata, citrus	
● Shrimps* saganaki	25€
tomato sauce, feta cheese, chives	



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⊙ Freshly Baked Bread Rolls	3€/person
Avaton Estate Olive Oil	

## SALADS .....

- ◎ Traditional Greek salad  16€  
cherry tomatoes, cucumber, feta cheese, Kalamata olives, capers,  
barley croutons, olive oil, oregano
- ◎ Mixed leaves salad  17€  
peach, grapes, hazelnuts, oxymeli
- ◎ Roasted beetroot salad  16€  
yogurt, walnuts, rocket leaves
- ◎ Cherry tomatoes salad  17€  
mediterranean vegetables, manouri cheese, basil
- ◎ Cretan salad  15€  
tomato, mezethra cheese, olives, capers, rock samphire
- ◎ Green leaves salad with octopus\* 20€  
artichokes, courgettes, lemon oil

## FRESH PASTA .....

- ◎ Kalogerika  17€  
tomato sauce, mezethra cheese, Kalamata olives, oregano
- ◎ Spaghetti with smoked bacon 17€  
light cream, egg yolk, crushed peppers
- ◎ Pappardelle with mediterranean vegetables  19€  
feta cheese, garden herbs
- ◎ Linguini with smoked salmon\* 22€  
lemon cream, dill
- ◎ Spaghetti with shellfish 25€  
assyrtiko wine, parsley, garlic
- ◎ Tagliatelle with shrimps\* 29€  
tomato sauce, fresh herbs
- Linguini with whole fresh lobster 500gr/60€  
sauce from its own shell, chili



## SOUP.....

- ⊙ Summer vegetables soup  18€
- Traditional fish soup 27€  
saffron, lime

## MAIN COURSE .....

- ⊙ Steamed sea bream fillet 28€  
baby potatoes, lemon cream, chives
- ⊙ Sea bass fillet 29€  
vegetables, lemon oil
- ⊙ Traditional souvlaki 23€  
pork belly, country style fries, tzatziki, pita bread
- ⊙ Fried meatballs 22€  
tomato sauce, country style fries, oregano
- ⊙ Chicken on the grill 24€  
courgettes, feta cheese, sauce infused with thyme
- Beef fillet tagliata 39€  
crushed peppers, rocket leaves, fries
- Whole grilled fish of the day day price/kg  
fresh vegetables, lemon oil
- Fresh lobster 500gr/60€  
fresh vegetables, lemon oil
- King crab legs\* on the grill 500gr/70€  
olive oil, chives

## KIDS MENU .....

- ⊙ Country style toast 11€  
prosciutto cotto, kasseri cheese
- ⊙ Linguini  12€  
fresh butter, grated cheese
- ⊙ Linguini  14€  
fresh tomato sauce
- ⊙ Mini beef burger 15€  
tomato, lettuce, melted cheese, fresh fried potato chips
- ⊙ Chicken nuggets 16€  
fresh fried potato chips
- ⊙ Fish sticks 18€  
fresh fried potato chips
- ⊙ Vanilla ice cream 13€  
strawberry syrup, chantilly cream

## DESSERT .....

- Greek yogurt 10€  
candied cherries, crunchy cereals
- Armenovil 13€  
vanilla semifredo, caramelized almonds, chocolate ice cream
- Mosaic 13€  
biscuits, cocoa powder, crushed nuts, cinnamon ice cream
- Summer fruits salad 12€
- ⊙ Ice cream of your choice 3€/scoop  
Madagascar vanilla, Belgian chocolate, kaimaki, lemongrass
- ⊙ Sorbet of your choice 3€/scoop  
mango, chocolate, lemon with basil



Hennessy



GLENMORANGIE  
SINGLE MALT SCOTCH WHISKY



TAYLOR'S®



**ABSOLUT® ELYX**

HALF BOARD ALLOWANCE:

for ADULTS includes three courses APPETIZER | MAIN DISH | DESSERT  
for KIDS (2-12yrs) includes two courses from the kids menu MAIN DISH | DESSERT

☉ included    ☑ discount 50%

### NOTES

The consumer is not obliged to pay if the notice of payment has not been received (receipt- invoice). All prices are in euro and all taxes & VAT are included. POS Card Terminal is available. We use extra virgin olive oil in salads and marinades and seed oil or sesame oil for frying. We use PDO feta cheese in all dishes that contain it. To ensure the highest quality of our ingredients, the seafood with an asterisk (\*) is frozen. Please inform us for any allergies. The store is obliged to have forms of complaint for the consumers in a special position next to the exit. Drinking for individuals under the legal age of 18 years old is prohibited according to the Greek law.

Person responsible upon market inspection:

**CHANTZIS THEMISTOKLIS**

### ALLERGENS

**CEREALS** containing gluten. **CRUSTACEANS** (seafood in shell, e.g. crabs, shrimps, lobsters) and their products. **EGGS** and products based on eggs. **FISH** and products based on fish. **SOYBEANS** and products based on soy. **MILK** and products based on milk. **CELERY** and products based on celery. **MUSTARD** and products based on mustard. **SESAME SEEDS** and products based on sesame seeds. **SULPHURDIOXIDE (SO2)** and sulphites. **LUPINE** and products based on lupine. **MOLLUSKS** and products based on mollusks. **GROUNDNUTS** (peanuts) and products based on peanuts. **NUTS** (e.g. almonds, hazelnuts, walnuts, cashews, etc.). **NON GENETICALLY** modified organisms. **ATTENTION:** All the products are composed of multi various ingredients and produced in similar production areas, so all dishes may include allergens. Please inform our trained staff for any allergies.