



White Rock

Dinner Menu

STARTERS

Eggplant

Marinated with miso, tahini paste, herbs salad & lemon

9,00

Fish and chips

Fried fish, tempura, homemade chips & aioli sauce

16,00

Octopus

Octopus, parsley mayo, fava mouse, chili jam & olive marmalade

18,00

Shrimps "Saganaki"

Dumplings, tomato, feta foam, ouzo gel, fennel & crispy shrimps cracker

24,00

Beef Carpaccio

Beef fillet, anchovy vinaigrette, baby rocket,
parmesan cheese & plum cream

14,00

MAIN COURSES

Marathato

Fish of the day, spinach, olives, roasted fennel root, crispy rice

24,00

Beef

Caramelized baby carrots, carrot – cardamon purée,
pickled small onions, red wine sauce & parsley oil

34,00

Chicken

“Pastitsada” sauce, onions purée, spices,
pickled onion & crispy potatoes

19,00

Lamb

Chickpeas, smoked eel, bergamot, rosemary, onion,
organic olive oil, lemon & sesame paste

22,00

Vegetable Risotto

Lemon confit, veggies, ginger, beurre blanc yoghurt sauce & herbs oil

18,00

Sea Urchin Pasta

Sea urchin, lemon confit & organic olive oil

28,00

DESSERTS

Carrot

Steamed Carrot cake, cream cheese, spicy marmalade, thyme,
crue de cacao tuille & lemon ice cream

14,00

Chocolate

Chocolate Namelaka, szechuan pepper, salted caramel,
tuille hazelnuts truffle, red pepper marmalade & framboise sorbet

16,00

Citrus

Lemon cream, fennel crumble, monte vanilla,
passion fruit ice cream & coconut foam

16,00



White Rock

EXECUTIVE CHEF IOSIF MANOUSELIS

ALL ABOVE PRICES ARE IN EURO

NO ALCOHOL CONSUMPTION UNDER THE AGE OF 18
IS PERMITTED ON PREMISES

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT
HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)