



# *Dinner Menu*



Homemade sourdough bread & Butter  
5.00

## Starters

Tomato soup  
Scallops, pickled veggies & caviar  
21.00

Marinated Mussels  
With cucumber and ponzu sauce  
19.00

“Melitzanosalata”  
Smoked aubergine, calamari confit, garlic, cherry tomatoes & hoisin sauce  
(Vegan choice without feta)  
17.00

Octopus  
Santorinian fava, “louza” & onions  
23.00

Cherry tomato  
Capers, carob, basil, tomato confit & soft cheese  
(Vegan choice without cheese)  
17.00

## Main Courses

Seafood orzo pasta  
Seafood mix, mussel's confit, herbs salad & lemon confit  
29.00


Lamb  
With duccha crust, grilled eggplant, coriander, cous cous and lemon confit  
27.00

Fish of the day  
Goats “lahanontolmas”, herbs, peas, sour milk & bacon powder  
27.00

Calamari  
Grilled spinach, escarole salad & “avgolemono” sauce  
25.00

Steak  
Grilled veggies & potato purée  
39.00

Chicken  
Grilled baby gem, herbs salad, anchovies' powder, apple & ceasar sauce  
24.00



white rock

Consulting  
Alessandro Sipsas F&B Manager  
Iosif Manouselis Executive Chef  
Please inform us about any allergies

The above price is in euro  
Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)



# *Dinner & Dessert Menu*



## Desserts

Caramel Eclair  
with caramel cream, milk chocolate and vanilla ice cream  
8.00

Tsoureki  
Served with cinnamon ice-cream  
12.00

Lemon & Peach  
Lemon cream, grilled peach & yoghurt-peach ice-cream  
13.00

## Dessert Wines

Argyrou Estate "Vinsanto first release"  
18.00

Karamolegkos Estate "Vinsanto"  
18.00

EOS Samos "Vin Doux"  
9.00

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## Hot Coffees

Espresso  
3.50

Double Espresso  
4.00

Espresso Macchiato  
3.50

Cappuccino  
4.50

Double Cappuccino  
5.00

Latte  
5.50

Flat White  
4.50

Americano  
5.00

Instant Coffee  
4.50

Filter Coffee  
4.00

Greek Coffee (single/double)  
3.50 / 4.50

Hot tea box selection  
3.50

## Cold Coffees

Freddo Espresso  
4.50

Freddo Cappuccino  
5.00

Espresso tonic  
5.50

Ice Latte  
5.50

Cold Brew  
5.50

Frappe  
4.00

Consulting  
Alessandro Sipsas F&B Manager  
Iosif Manouselis Executive Chef  
Vagelis Ntagas Bar Manager

Please inform us about any allergies

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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)