

KENSHŌ

BOUTIQUE HOTELS & VILLAS



Comfort Menu



Comfort
Menu

COMFORT MENU From Our Bakery

FRESHLY BAKED SOURDOUGH 🌱

Artisanal Butter / Sheep cream cheese
with “Mastiha” flavor from Chios island



ISLAND’S BITES / APPETIZERS

“TARAMAS”, WHITE FISH ROE MOUSSE 🌱

Rock samphire, Flying fish caviar, Crispy “Ladopita” from Rhodes Island

CYCLADIC GROUPEr 🌱

“Messolonghi Trikalinos” Bottarga, Milk bread, Yellow pepper, Flying fish caviar

COD AND POTATO FRITTERS 🌱

Potatoes salad from Naxos Island, Tarama Mayo/Fine Herbs

“METSOVONE” CHEESE BEIGNETS 🌱

Metsovone Bergamot, Fir honey “Elatis” from Arcadia, Truffle from Mount Olympus

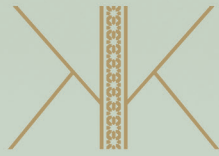
GRILLED OCTOPUS 🌱

“Fava” from Santorini Island, Black “Kalamata” olives, Wild herbs oil

CRUDO OF MARINATED AEGEAN TUNA 🌱

Avocado, Mango Compote, Dry fish flakes, Citrus





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SNACKS

CHICKEN 'GYROS'

"Ladopitta" from Rhodes Island, Tomato, Tzatziki, Onion, Wild oregano

BEEF SLIDERS

Brioche bread, Black Angus Beef, Lettuce, "Kasseri" cheese, Tomato, Homemade Dill Pickles

ROYAL LOBSTER ROLL

Avocado Cream, Yellow pepper, Citrus Mayonnaise

CLUB SANDWICH

Chicken breast, Mykonian pork, Egg, Tomato, Cheese, Lettuce,
Spicy mayonnaise sauce, Potatoes from Naxos Island

'KAVALIOTIKO'

Pizza style from Kavala region, Cherry tomatoes from Santorini Island,
"Saganaki" cheese, Basil, Olive oil

'KAVALIOTIKO SALAMI'

Pizza style from Kavala region, Cherry tomatoes from Santorini Island,
"Evritanias Salami", "Saganaki" cheese, Basil, Olive oil





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SALADS

“BOSTANI”

Cherry tomatoes, Red pepper soil, Cucumber, Capers,
Red onion, Olives, Oregano, Rusk, “Feta” cheese

THE GOLD TREASURE

22-karat gold topped Burrata, Baby greens, Tomato textures,
Wild herbs oil, Balsamic pearls

CYCLADES TOMATOES

Caper leaves, “Xynomyzithra” cheese, Bergamot, Extra virgin olive oil

BABY GEM

Baby gem lettuce, Avocado, Smoked chicken breast, Tomato, Croutons,
“San Michali” cheese flakes from Syros Island, Mykonian pork bites, Creamy cheese sauce





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MAIN DISHES

MY "MOUSSAKA"

Eggplant, Black angus minced, Tomato, Bechamel espuma, Mature "Graviera" cheese

TRADITIONAL STUFFED MPIFTEKI

Stuffed meatballs with a variety of local cheeses, Yoghurt, Potatoes Rosti

"KILADA" SHRIMPS PASTA 🌱

Primo Grano Spaghetti, Shrimps from Ermionida valley, Bisque, Tomato

"ACHINOS" PASTA 🌱

Sea urchin, Fettuccine, Red pepper flakes, Lime, Parsley, Sourdough crumble

CHEF'S DISH OF THE DAY





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SWEET GREEKOLOGY

MEMORIES FROM "AEGINA" ISLAND

Roller with textures of pistachio from Aegina Island, Ice cream, Sea salt flakes

RASPBERRY

Citrus-hibiscus cream, Raspberries, Coconut and hibiscus sorbet

'BOUGATSA' CREAM

"Bougatsa" cream, Hazelnut praline, Salt flower, Ice cream vanilla

ICE CREAM & SORBET SELECTION

KIDS MENU

- Chicken Nuggets • Fish & Chips
- Spaghetti or Penne with tomato or bolognese sauce
- Junior Burger • Ham & Cheese Toast
- Turkey & Cheese Toast



 : VEGAN  : VEGETERIAN  : PROBABLY VEGAN  : PROBABLY VEGETERIAN

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS
& WE WILL BE HAPPY TO ACCOMMODATE YOU.