



KENSHŌ

BOUTIQUE HOTELS & VILLAS



Dinner Menu



Dinner Menu

GREEKOLOGY

"before and after"

DINNER GASTRONOMY

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

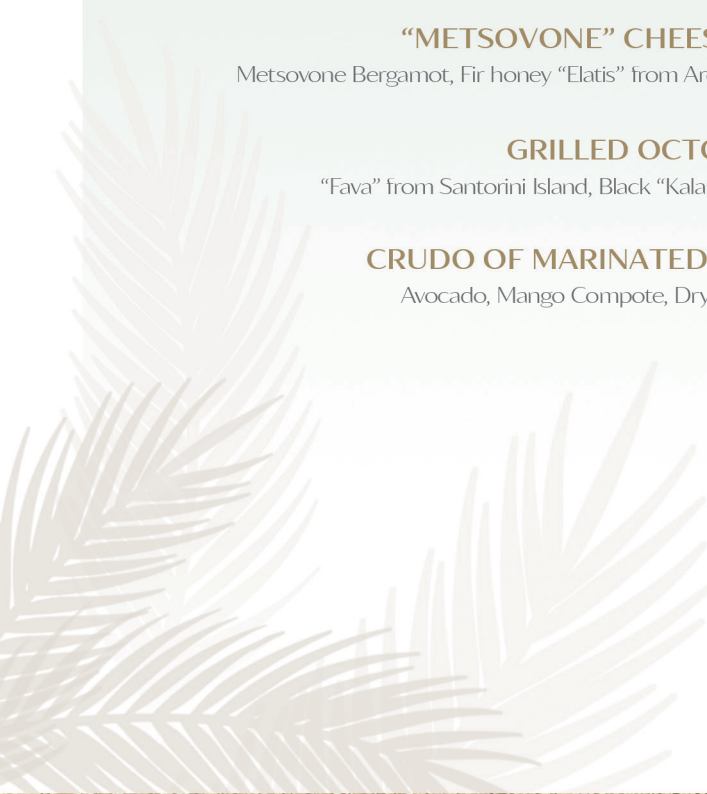
Metsovone Bergamot, Fir honey "Elatis" from Arcadia, Truffle from Mount Olympus

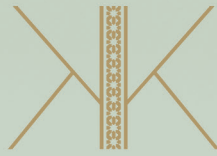
GRILLED OCTOPUS

"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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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

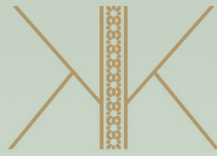
CYCLADES TOMATOES

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

LANGOUSTINES 🌱

Risotto, Tomato, "Feta" cheese mousse

GROUPER 🌱

Seared Aegean grouper fillet, Sauté chard, Parsnip puree, Fennel lemon cream

CORNFED CHICKEN SUPREME

"King Mushrooms" cream sauce from Grevena region, Truffle from Mount Olympus, Potato Puree from Naxos island, Vegetables

LAMB "STIFADO"

Lamb saddle, Aubergine, Pearl Onions, "Stifado" sauce

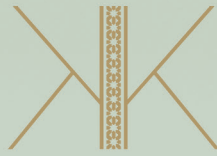
"METSOVO" BEEF STEAK

Black Angus Tenderloin, Spice sauce from Metsovo region, Fondant potato, Vegetable textures

WHOLE FISH - CATCH OF THE DAY 🌱

All fish deboned table side, sold by the kilo at market price





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SWEET GREEKOLOGY

MEMORIES FROM "AEGINA" ISLAND

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

FLAVOR BOMB

Chocolate Cigar, Exotic fruit caramel, Aged Tsipouro, Ice cream

RASPBERRY

Citrus-hibiscus cream, Raspberries, Coconut and hibiscus sorbet

'BOUGATSA' CREAM

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



 : VEGAN  : VEGETERIAN  : PROBABLY VEGAN  : PROBABLY VEGETERIAN

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