

KENSHŌ

BOUTIQUE HOTELS & VILLAS



Gastro Comfort Project



Traditional dishes made with fresh
Cycladic ingredients are transformed into
an international gastronomic experience.

Our Gastro Comfort Project is based
on locally sourced ingredients
and contemporary cooking techniques.

STARTERS

ROBATA PITA BREAD [V]

BABY POTATOES + “GRAVIERA” [V]

OVEN ROASTED BABY POTATO WITH HERBS & LEMON
SERVED WITH GRUYERE CHEESE ESPUMA

AUBERGINE SALAD + FETA [V]

CHARGRILLED AUBERGINE SALAD, SERVED WITH
FETA CHEESE CREAM & HERBS

SMOKED TARAMA CREAM [V]

TOMATO CONFIT, KOULOURI BUN BREAD WITH SESAME

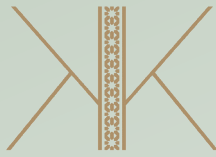
SPICY FETA DIP + LOUZA

SPICY RED PEPPER & FETA ESPUMA,
WALNUT, THIN SLICES OF MYKONIAN CURED PORK

FISH DUMPLING + BOUILLABAISSE

STEAMED FISH DUMPLINGS, BOUILLABAISSE, BASIL OIL,
PICKLED FENNEL, TOMATO WATER FOAM FLAVORED WITH LEMON LEAVES





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HALLOUMI TEMPURA [V]

KOJI CURED HALLOUMI TEMPURA, SHISO VINAIGRETTE,
SHISO LEAF TEMPURA

CRISPY CALAMARI

AEGEAN DEEP-FRIED SQUID, LIME DRESSING, SPICY MAYO

FRIED LANGOUSTINE TAILS

SMOKED MAYO, CAPER, PICKLED CUCUMBER, FRIED LANGOUSTINE,
PICKLED ONIONS, CURED EGG YOLK

MYKONIAN SAUSAGE GYOZAS

CRISPY GYOZAS WITH MYKONIAN SAUSAGE,
CHIKPEAS CREAM, SMOKED SAUSAGE BROTH & HERBS



GARDEN

GREEK SALAD [V]

CHERRY TOMATO, CUCUMBER, GREEN PEPPER, ONIONS, OLIVES,
CAPER, FRESH OREGANO, CAROB RUSK & FETA CHEESE MOUSSE

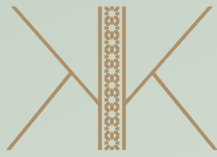
BEETROOT + AJO BLANCO [VG]

LOW ROASTED BETTROOT, AJO BLANCO, FERMENTED GRAPES,
PARSLEY & GARLIC OIL

TABBOULEH [VG]

TABOULEH SALAD WITH FRESH HERBS,
GRAPES, RAW BROCCOLI & TAHINI DRESSIND





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SEMOLA

CRETAN CACIO E PEPE

BAVETTE COOKED WITH LAMB BROTH & "STAKA" CRETAN FRESH BUTTER,
DRIED "ANTHOTIRO" CHEESE & FRESHLY GROUND PEPPER

OUR "PASTITSIO"

GLAZED FRESH LASAGNE PASTA, PULLED SHORT RIB &
BÉCHAMEL ESPUMA WITH CRETAN "MIZITHRA" CHEESE

LOBSTER PASTA

SLOW COOKED PASTA IN CRUSTACEAN BROTH,
HERBS & SAUTÉED LOBSTER



MAIN

SEA BASS + HUMMUS

ROBATA DRY AGED SEA BASS, CHIKPEAS PURÉE,
ROBATA BROCCOLI, LIGHT SPICY LEMON - BUTTERY SAUCE

CHICKEN

PRESSED CHICKEN LEG CONFIT, ARANCINI TRAHANA,
GRILLED MUSHROOMS & ROASTED CELERIAC MAYO

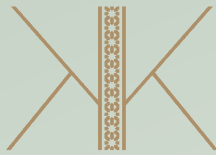
LAMB BELLY + GRILLED GREENS

CHARGRILLED BONELESS LAMB BELLY,
GRILLED WILD GREENS, FENNEL SAUCE

SLOW COOKED SHORT RIB

SERVED WITH GLAZED POTATO TERRINE,
AUBERGINE BECHAMEL ESPUMA & PARMESAN FOAM





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DESSERTS

PARIS - BREST

AIRY CARAMELIZED WHITE CHOCOLATE CREAM,
TOFFEE HAZELNUT-CARAMEL & SALTY PEANUTS ICE-CREAM

BLACK FOREST NEW STYLE

VELVET CARAÏBE CHOCOLATE CREAM,
VANILLA CREAM & SOUR CHERRY SORBET

ICE CREAM STICKS

KAÏMAKI, PISTACHIO & CARAMEL- COFFEE ICE-CREAM

FRUIT SALAD

SEASONAL FRUIT, GRANOLA CRUMBLE, YOGURT SORBET,
APPLE FLUID GEL



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