PLATÒ BAR

ACADEMIAS HOTEL

MENU

HOW TO READ THIS MENU

A mark appears beside a dish only when the house prints it there.

DIETARY MARKS

- Vegetarian

THE LINE BENEATH A DISH

Ravioli with Spinach & Ricotta

Fresh pasta stuffed with spinach and ricotta, topped with parmesan cream, grated fresh truffle, herb oil

All prices are in euros (€), include VAT and all legal taxes.

THE ALLERGENS THIS MENU DECLARES

MENU

Plato Bar

FRESH AND VIBRANT SALADS

Greek Salad 14
Acorn cherry tomatoes, kalavrita feta cheese, capers, olives, rock samphire, extra virgin olive oil, carob rusks.
Gluten-free and vegan upon request.

Baby Gem Caesar Salad 16
Iceberg, baby gem, grilled chicken breast, corn, croutons, caesar dressing, 24-month aged parmesan cheese.
Gluten-free upon request.

Spanakopita Salad 14
Fresh baby spinach, crispy phyllo pastry, anthotyro cheese, black sesame seeds, dill, lemon vinaigrette with extra virgin olive oil

TASTEFUL TEMPTATIONS

Smoked Salmon open sandwich 17
Multigrain bread, sliced avocado, smoked salmon, rocket leaves, roasted pine nuts, radishes

Mini Burgers 22
Beef patty, smoked cheddar cheese, caramelized onion, pickled cucumber in a brioche bun
— Choose your favorite sauce BBQ sauce / Truffle mayo / Chili jam

Chicken Sando 21
Free-range chicken in panko, coleslaw, guacamole, green pepper mayonnaise
— Includes 1 Side Dish Of Your Choice: Crispy Sweet Potato Or French Fries Or Green Salad

MAIN PLATES AND SIGNATURE DISHES

Ravioli with Spinach & Ricotta 24
Fresh pasta stuffed with spinach and ricotta, topped with parmesan cream, grated fresh truffle, herb oil

Beef Tagliata 38
Medium-rare black angus, rustic french fries, naxos graviera cream, veal demi-glace brown sauce. Gluten-free upon request.

Steamed Sea Bream 29
Fillet of sea bream, white carrot purée, wild greens, citrus butter sauce. Low fat; gluten-free upon request.

VEGETARIAN

Low Fat · Gluten-Free upon request · Vegetarian · Vegan upon request.
For any allergies or special preferences such as gluten free or vegan dishes etc. please inform the restaurant team.
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MENU

MAIN PLATES AND SIGNATURE DISHES · CONTINUED

Chicken with Bulgur 24
Free-range chicken breast, vegetable bulgur, sweet potato purée, herb sauce

SWEET INDULGENCES

Chocolate Fondant 15
Crunchy peanut butter, raspberry sauce, vanilla ice cream

Bougatsa 14
Crispy phyllo pastry, custard cream, cinnamon ice cream, greek coffee caramel sauce

Portokalopita (Greek Orange Pie) 14
Classic syrup-soaked dessert made with shredded phyllo, yogurt, and fresh oranges

MEZE & BAR BITES

Cheese & Charcuterie Platter 18
A selection of cheeses and charcuterie, tomato jam, olives, breadsticks

Greek Meze 16
Eggplant salad, marinated olives, tarama, marinated anchovy, selection of bread

Beef Flatbread 15
Slow-cooked beef, avocado yogurt, cucumber & tomato, fresh mint, served on a spinach-infused flatbread. Low fat.

Selection of Bread & Dip 5
Assorted artisan breads served with seasonal dip. Vegan upon request.

Side Dishes 6
Side dishes not specified can be ordered additionally. Crispy sweet potato or french fries or green salad

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SIGNATURE COCKTAIL LIST

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SIGNATURE COCKTAILS

Theama (Scenery) 12
Below 42 Vodka, Kleos Mastiha Liqueur, Jasmine Tea, Green Pepper, Cucumber

Elaia (Olive) 12
Bombay Sapphire, Opurist Thyme, Olive, Grape

Arete (Virtue) 14
Metaxa 12, White Chocolate, Cherries

Unique, handcrafted and tastefully curated. Our Plato Bar Signature cocktails have been carefully inspired with Athenian elements.

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