DOLLI·S RESTAURANT

THE DOLLI AT ACROPOLIS

LUNCH AND DINNER

Lunch 13:00 — 16:30 | Dinner 19:00 — 23:00

HOW TO READ THIS MENU

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

DIETARY MARKS

- ⊡ Vegetarian
- ⊡ Vegan

THE LINE BENEATH A DISH

Avocado salad *(G)*

lettuce hearts, basil, tarragon, lime

The EU Food Allergen list is available to all guests

THE ALLERGENS THIS MENU DECLARES

(G) Gluten free

LUNCH

Served 13:00 — 16:30

SALAD

Gazpacho 22
Tomato soup, katiki cheese, basil pesto

Avocado salad *(G)* 24
Lettuce hearts, basil, tarragon, lime

Caesar salad
Crispy lettuce, parmesan, dressing, croutons
— Classic 24
— Grilled chicken 26

Greek traditional salad 24
Cherry tomatoes, cucumber, feta-cheese, green pepper, onion, capers, olives, dakos

Burrata 24
Colorful cherry tomatoes, arugula, basil pesto

SUSHI ROLLS, NIGIRI, SASHIMI

California roll (8 TMX) 36
Crab*, lobster, avocado, cucumber, sesame, Japanese mayo

Shrimp tempura (8 TMX) 32
Asparagus, chives, mayo-miso sauce, chilli

Hosomaki roll (8 TMX) 30
Salmon | amberjack | sea bass

Sashimi (2 TMX) 12
Salmon | amberjack | sea bass

Nigiri (2 TMX) 12
Salmon | amberjack | sea bass

Vegan roll (8 TMX) 24
Cucumber, avocado, carrot, asparagus

VEGETARIAN VEGAN

(G) Gluten free

All prices in euros. V.A.T. is included in prices
Dishes marked with * have been frozen
The oil used on salads is olive oil. Sunflower seed oil is used for frying

LUNCH

MEZE

- ⊡ Cretan dakos — 18
  Burley rusks, fresh tomato, feta-cheese, olive oil, oregano
- Grilled calamari — 34
  Fennel, artichoke, chilli oil
- Fish roe salad — 16
  Lemon, olive oil, crispy pita bread
- Tartare of fresh fish of the day *(G)* — 26
- ⊡ Fresh potato fries *(G)* — 14
  Truffle mayonnaise
- Meatballs — 28
  Yoghurt sauce, paprika, fresh tomato, crispy pita bread
- ⊡ Aubergine salad — 16
  Roasted aubergine, olive oil, herbs
- ⊡ Stuffed vine leaves — 18
  Rice, herbs, yoghurt
- ⊡ Tzatziki — 16
  Cucumber, garlic, crispy pita bread
- ⊙ Guacamole nachos *(G)* — 20
  Coriander, Aegina pistachio, Cretan avocado, lime
- Grilled octopus* — 26
  Fava bean purée, olives, capers, sun-dried tomato, oregano
- ⊙ Orzo pasta — 22
  Cherry tomatoes, sun-dried tomato, olives, basil

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LUNCH

SNACKS

Beef burger 34
Brioche, cheddar, tomato, tartare sauce, potato fries, truffle mayonnaise

Club sandwich 28
Chicken, smoked turkey, gouda cheese, egg, tomato, lettuce, mayonnaise, potato fries

Shrimp* tempura 30
Sweet chilli, ginger mayonnaise

MEAT & FISH

Fresh fish of the day 65
Grilled or steamed, choice of sides and sauces

Grilled chicken 38
Gnocchi, goat cheese, mushrooms, gravy, thyme

Grilled salmon 48
Black rice, herbs, teriyaki sauce, sesame

Linguine aglio e olio shrimp* 32
Garlic, parsley, lemon

Beef souvlaki at Dolli·s 38
Giaourtlou yoghurt sauce, tomato, onion, crispy pita bread, potato fries

Fresh meat of the day 75
Choice of sides and sauces

SIDES 12

Potato fries, grilled vegetables, steamed vegetables, avocado salad

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LUNCH

SAUCES

Lemon-olive oil, thyme gravy, chimichurri

DESSERT

Galaktompoureko Semolina cream, kaimaki ice cream	18
Pavlova ice cream Meringue, red fruits, ice cream	18
Tiramisu Roasted espresso coffee, cocoa	18
Ice cream Vanilla, chocolate, strawberry, pistachio, melon	6 € / scoop
Fresh fruits	16

Dish of the day: we use high-quality ingredients for special dishes. Enjoy a unique gastronomic experience that is renewed daily

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DINNER

Served 19:00 — 23:00

RAW

Beef tartare *(G)* 34
Graviera cheese, truffle, capers, celeriac

Crayfish* tartare carpaccio *(G)* 34
Caviar, avocado, lime

Carpaccio of the day 28

SUSHI ROLLS, NIGIRI, SASHIMI

HOSOMAKI ROLLS (8 PCS)

Salmon 28

Amberjack 28

Sea bass 26

SASHIMI (2 PCS)

Salmon | sea bass | amberjack 12

NIGIRI (2 PCS)

Salmon | sea bass | amberjack 12

Wagyu 18

INSIDE OUT ROLLS (8 PCS)

California 36
Lobster, crab*, avocado, cucumber, sesame, Japanese mayo

Shrimp* tempura 32
Asparagus, chives, chilli – miso mayonnaise

Spicy tuna 34
Chilli, ginger, cucumber, sesame, kizami wasabi

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DINNER

SUSHI ROLLS, NIGIRI, SASHIMI · CONTINUED

Unagi roll 34
Eel, cucumber, sesame, avocado, kabayaki

Salmon roll 34
Buckwheat, avocado, mango sauce

Wagyu roll 39
Cucumber, asparagus, jalapeños, truffle mayonnaise

Vegan 26
Cucumber, avocado, carrot, asparagus

APPETIZER

Gazpacho 22
Tomato soup, katiki cheese, basil pesto

Grilled calamari *(G)* 34
Fennel, artichoke, chilli oil

Risotto Milanese 32
Risotto, asparagus, zucchini, saffron

Octopus* 34
Grilled, aubergine, olives, herbs, capers blossom

Linguine 24
Cherry tomatoes, sundried tomato, olives, basil pesto

SALAD

Goat cheese 28
Spinach, arugula, Aegina pistachio, seasonal fruit

Avocado *(G)* 24
Lettuce hearts, avocado, basil, tarragon, lime

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DINNER

SALAD · CONTINUED

- Traditional Greek salad — 24
  Cherry tomatoes, cucumber, feta-cheese, green pepper, onion, capers, olives, barley rusks
- Burrata *(G)* — 24
  Peppers, cherry tomatoes, almond, sun-dried tomato pesto

MEAT

- Crispy duck* — 45
  Vegetables, plum - hoisin sauce, steamed buns
- Lamb chops — 55
  Choice of sides & sauces
- Beef fillet — 65
  Grilled, choice of sides & sauces
- Meat of the day — 75
  Choice of sides & sauces

FISH

- Salmon — 48
  Mango, teriyaki, sesame
- Lobster — 68
  Linguine, tomato, black truffle, herbs
- Fish of the day — 65
  Steamed, grilled, choice of sides & sauces

SIDES — 12

Potato fries, grilled vegetables, steamed vegetables, aubergine purée, avocado salad

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DINNER

SAUCES

Meat sauces: thyme gravy, béarnaise, chimichurri, black truffle, peppercorn

Fish sauces: beurre blanc, lemon-olive oil

DESSERT

Chocolate aura Crispy hazelnut praline, ice cream	18
Pavlova ice cream Red fruits, ice cream	18
Galaktompoureko Semolina cream, kaimaki ice cream	18
Ice cream Madagascar (to share) Salted caramel, chocolate sauce, berries, caramelized nuts, biscuit	28
Tiramisu Roasted espresso coffee, cocoa	18
Gelato Vanilla, chocolate, strawberry, pistachio, melon	6 € / scoop

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