



MENU

Castello Restaurant

Welcomes you to an exquisite dining experience accompanied with a spectacular Saronic Gulf view. Enjoy a homecoming feeling and Modern Greek Gastronomy created by our Chefs Spyros & Giannis Gavathas and their team.



Freshly homemade bread 5,00€
Served with thyme & orange flavoured olives

MEZE

Tarama mousse 9,00€
grey mullet Messolonghi bottarga | Kalamata olives



Eggplant dip 9,00€
smoked walnuts | coriander oil | chives



Open face flatbread 14,00€
Metsovone cheese | asparagus | chervil | truffle



Open face flatbread 14,00€
tomato | fresh oregano | olives | Volaki cheese from Tinos



Calamari tempura 19,00€
pickled radish | romesco sauce



Grilled octopus 18,00€
garlic skordalia | peppers | shallots | Chardonnay - vinegar dressing



Mastelo cheese 15,00€
avocado & fig tartare | grapes | caramelized walnuts



MEZE

Fillet of Kollios 15,00€

Jerusalem artichoke puree | vine leaves | spring onion | chili



Scallops 22,00€

fried cauliflower | truffle | coconut ice cream



SALADS

Creamy Greek salad 14,00€

cherry tomatoes | pickled cucumbers | Andriot capers | creamy Ksigalo Siteias cheese
& honey - fig balsamic vinegar



Wild greens salad 17,00€

charcoal-grilled calamari | tomato confit | pesto | lemon sorbet



Beetroot salad 20,00€

Smoked beetroot | grilled apricots | baby gem lettuce
& shrimps with a subtle truffle dressing



RAW

Fish of the day carpaccio 21,00€

bottarga roe | olive oil | lime | chives | espelette pepper



Kakkavia tartare 24,00€

rock fish | kaffir lime zest | pickled celery | jalapeños | carrot oil
served with a cup of kakkavia soup



Oyster on crushed ice 30,00€

in yuzu with herbs | chilli | cucumber sorbet



Beef soutzoukaka tartare 16,00€

Black Angus beef | soutzoukaka sauce | dill oil | potato chips

WOOD FIRED

Kontosouvli chicken 14,00€

lime | miso | thyme



Frigadeli 15,00€

lamb's liver | soy tare sauce | roasted serrano peppers

Crayfish 29,00€

caramelized celery root puree | Yuzu – grapefruit dressing | fresh basil



MAIN COURSES

Baby chicken 24,00 €

lemon potatoes | salsify Puree | Andros capers | lemongrass jus

Beef fillet 38,00 €

mushroom ragout | potato cream | venison sauce

Braised lamb 32,00 €

short pasta | Metsovone cream | artichoke



Gnocchi 25,00 €

wild mushrooms | aged graviera cheese | truffle



Lobster orzo 39,00 €

tomato | bisque sauce | ouzo foam



Grouper fricassee 38,00 €

wild greens | saffron | rosemary sauce



Fish of the day 110,00 €

fish of the day grilled | per kilo



Lobster 125,00 €

grilled or pasta | per kilo



SIDES

Perfect fries 8,00 €
aged graviera | truffle



Wild greens 8,00€
olive oil | lime | chives



Carrot puree 7,00€
cinnamon | honey | coriander



I PROBABLY SHOULDN'T BUT I WILL...

Warm halva 11,00€
pistachio from the island of Aegina | kaimaki ice cream



Mi - Cuit 12,00€
vanilla ice cream | coconut | crumble coffee | buttermilk caramel sauce



Pistachio panna cotta 12,00€
lemon verbena sorbet





Castello

Magic on the beach



Follow us for more Castello magic



Χωρίς Γλουτένη
Gluten Free



Ξηροί καρποί
Contains nuts



Μαλάκια
Mollusks



Καυτερό
Spicy



Γαλακτοκομικά
Dairy



Χορτοφαγικό
Vegetarian



Σουσάμι
Sesame



Ψάρι
Fish



Αλκοόλ
Alcohol



Καρκινοειδή
Crustaceans

Τα παραπάνω σύμβολα χρησιμοποιούνται μόνο συμπληρωματικά ως προς την περιγραφή των πιάτων. / The above symbols are only complementary to the description of the dishes.
Για οποιαδήποτε μορφή αλλεργίας ή δυσανεξίας ενημερώστε το σερβιτόρο σας. / Please inform your waiter if you have any dietary requirements or allergies.

Ξενοδοχεία Ύδρα Ελλάς Α.Ε. / Hotel Hydra Hellas S.A.

Παρακαλώ συμβουλευτείτε το προσωπικό μας για τυχόν αλλεργίες. / Please inform our staff for any allergies.

Στα πιάτα μας χρησιμοποιείται extra παρθένο ελαιόλαδο και για το τηγάνισμα ηλιέλαιο. / In our dishes we use extra virgin olive oil and fry sunflower oil.

Όπου αναφέρονται γαρίδες, καραβίδες, χταπόδι και καλαμάρια είναι κατεψυγμένα. / Where shrimps, crayfish, octopus and squid are reported are frozen.

Οι τιμές είναι σε ευρώ (€) και περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις. / Prices are in euro (€) VAT and all other taxes are included in the listed items.

Αμοιβή σερβιτόρου 13% / Waiter Fee 13% Δημοτικός Φόρος 0,5%, Φ.Π.Α. 24% / Prices inclusive of service fee, all taxes and duties.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο)

Consumer is not obliged to pay if the notice of the payment has not been received (receipt - invoice)

Αγορανομικός Υπεύθυνος Σπύρος Γαβαθάς / Market Inspection Spyros Gavathas