



Thetis Lounge



• à la carte menu •





LIMITED SEATS AVAILABLE

Reservations and order of request must be placed
to the Minos Restaurant Supervisor untill 15.00!

A la carte dishes are served from 20.30

Soups

CUP SOUP

four euro and fifty cents

LOBSTER BISQUE SOUP

six euro

First Course

MUSHROOM ALA CREAM

Fresh Sauté mushrooms with garlic sauce

six euro

SMOKED SALMON ROSE WITH DILL MUSTARD SAUCE

Assorted tender mix leaves with Smoked Salmon

eight euro

RISOTTO WITH MANGO FRUIT

Arborio Rice with Mango Cubes with assorted cheese

six euro

BABY RUCOLA SALAD

seven euro



Main Course

SHRIMPS FLAMBÉ WITH OUZO

Jumbo Prawns flamed with
ouzo flavor and creamy sauce
Served with wild basmati rice and fresh vegetables

twenty euro

STEAK DIANE OR PEPPER STEAK

Tender angus juicy fillet steak (230gr)
with mushrooms or pepper sauce
Served with jacket potato or French fries or
sauté herb potatoes and fresh vegetables

twenty six euro

CHICKEN MUSTARD

Chicken fillet flamed in mustard Dijon sauce
Served with jacket potato or French fries or
saute herb potatoes and fresh vegetables

sixteen euro

SALMON WITH CHAMPAGNE

Fillet of Salmon with champagne creamy sauce
Served with jacket potato or French fries or
saute herb potatoes and fresh vegetables

twenty euro

Desserts

OYSTER CREAM BRULE

Cream brule with chocolate sauce

six euro

BANOFFEE

Caramelized bisquit with banana

seven euro

LAVA CAKE

Hot Chocolate soufflé with vanilla ice cream

seven euro

Wines List

WHITE WINES

Stroumbeli, Chardonnay DRY

This unique wine shows aromas expressive of mango, pineapple and honey underscored by impressions of yeast, vanilla and butter lent by the barrel

twenty three euro

Kyperounda, Chardonnay DRY

A classic Chardonnay, fermented and matured in oak barrels, enriched with aromatic complexity and rich taste

thirty euro

Malagouzia Boutari DRY

The result was a wine overflowing with intense aromatic bouquet to such an extent that made it truly unique

thirty euro

Chamblis A.O.C DRY

On the nose, aromas of vanilla mix with yellow fruites

fourty six euro

RED WINES

Kyperounda Cabernet DRY

With a complex aromatic character and full bodied flavor. Its rich character requires strong dishes, such as game, red meat and hard cheese

thirty euro

Chateau, Nico Lazaridi DRY Regional Drama red dry wine

thirty five euro

Merlot Reserve DRY

Intense red ruby colour. Expressive aroma, notes to smoke, spices, and plum. In mouth it is round, with mature tannis and smoothing, concentrated, generously. A pleasant ending and very long persistence

twenty euro

Gerovasilou Merlot/Syrah DRY

Intense red ruby colour. A pleasant ending and very long persistence

thirty euro

ROSE WINES

Boutari DRY

A wine of light salmon pink colour
with some violet hues

twenty euro

Pinot Grigio-Blush I.G.T DRY

Blush wine, with delicate aroma,
pleasantly harmonic taste

twenty euro

Champagnes & Sparkling Wines

Gordon Rouge

75cl

seventy five euro

Veuve Cliquot

75cl

ninety nine euro

Dessert Wines

Commandaria

5cl

four euro

Port Wine

5cl

four euro and fifty cents

Cognac & Brandy

Metaxa

4cl

five euro

Remy Martin

4cl

seven euro

Hennessy

4cl

seven euro and fifty cents