

# THE ROC CLUB

A Greccotel Hotel To Live®

## ROOF TOP MENU

### RAW

<b>TUNA TATAKI</b>	€ 26
tomato juice, fresh herbs powder, gel yozu	
<b>CEVICHE</b>	€ 26
sea bass, pineapple, corn, chili pepper, citrus juice	
<b>BEEF TARTARE</b>	€ 25
smoked aubergine, potato chips, egg yolk, combu powder	

### SUSHI ROLLS, NIGIRI, SASHIMI

<b>HOSOMAKI ROLLS (8 PCS)</b>	
salmon philadelphia	€ 26
tuna	€ 26
eel ponzu	€ 24
<b>SASHIMI (2 PCS)</b>	
salmon   tuna   sea bass   eel	€ 10
<b>NIGIRI (2 PCS)</b>	€ 10
salmon   tuna   sea bass   eel	
<b>GUNKAN (2 PCS)</b>	
salmon  tuna   sea bass   eel   shrimp with ponzu sauce	€ 12
<b>URAMAKI INSIDE OUT ROLLS (8 PCS)</b>	
california roll crab, avocado, cucumber, sesame seeds, crispy onion, unagi sauce, spicy mayo	€ 28
shrimp tempura roll asparagus, fresh onion, yuzu tobiko, spicy mayo	€ 28
salmon avocado roll avocado, seasame seeds, salmon brik	€ 26
spicy tuna cucumber, wasabi mayo, sesame seeds, nima chili, fresh onion	€ 28
rainbow roll salmon, tuna, seabass, crab, avocado, cucumber, salmon brik, wasabi mayo	€ 32
unagi kappa roll pickled cucumber, unagi sauce, chives	€ 26
sushi plate of the day	€ 28

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## APPETIZER

<b>GAZPACHO</b>	€ 18
tomato, anthotiro cheese mousse, cracker, cucumber gel	
<b>ROC CLUB SHRIMP*</b>	€ 26
tempura shrimp, sweet chili,spicy mayo	
<b>LINGUINE SHRIMP TARTARE</b>	€ 26
bisque, parsley oil	
<b>RISOTTO</b>	€ 24
variety of mushrooms, black truffle	
<b>RIGATONI PASTITSIO</b>	€ 24
beef cheeks, bechamel, nutmeg, pecorino, parsley oil	

## SALAD

<b>BURRATA</b>	€ 22
cherry tomatoes, dressing made from fermented strawberries, basil oil	
<b>ICE- BERG</b>	€ 22
grilled lettuce, yogurt dressing, black pig, corn, paprika oil, parmesan	
<b>AVOCADO ARTICHOKE SALAD</b>	€ 20
baby gem, artichokes, avocado, pickled radish, citrus dressing	
<b>ATHENIAN</b>	€ 26
scorpionfish, vegetables, smoked eel, saffron mayonnaise, pea cream, pickled radish	

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## MEAT

<b>LAMB</b>	€ 44
lamb smash, gravy, potato pave, mayonnaise, truffle	
<b>BLACK PIG TAGLIATA</b>	€ 38
sweet potato puree with lime, fresh peach, green pepper sauce	
<b>CRISPY DUCK*</b>	€ 40
vegetables, plum hoisin sauce, steamed bread	
<b>BEEF FILLET</b>	€ 44
celeriac purée, buttered vegetables, gravy sauce with thyme	

## FISH

<b>SAUTÉED SEA BREAM</b>	€ 38
greens, onion dressing, green olive oil	
<b>FISH OF THE DAY</b>	€ 52
served with steamed vegetables, herb oil-lemon dressing	

## DESSERT

<b>PROFITEROLE</b>	€ 16
toasted choux, patisserie cream, bitter chocolate sauce, vanilla ice cream	
<b>BAKLAVA</b>	€ 16
crispy phyllo pastry, roasted dry nuts, honey syrup, kaymak ice cream	
<b>TIRAMISU</b>	€ 16
namelaka mascarpone flavored with s affron, roasted espresso coffee, cocoa	
<b>ICE CREAM</b>	€ 4/SCOOP

(V) DISHES WHICH ARE, OR CAN BE PREPARED FOR VEGETARIANS. THE EU FOOD ALLERGEN LIST IS AVAILABLE TO ALL GUESTS. V.A.T. IS INCLUDED IN PRICES. «CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE) ». THE RESTAURANT / BAR IS LEGALLY REQUIRED TO ISSUE OFFICIAL RECEIPTS CERTIFIED BY THE RELEVANT TAX OFFICE. THE RESTAURANT / BAR IS LEGALLY REQUIRED TO PRESENT COMPLAINT/COMMENT FORMS IN A SPECIAL BOX NEXT TO THE EXIT. DISHES MARKED WITH \* HAVE BEEN FROZEN. THE OIL USED ON SALADS IS OLIVE OIL. SUNFLOWER SEED OIL IS USED FOR FRYING. RESPONSIBLE FOR IMPLEMENTATION OF STATUTORY REGULATIONS: HOTEL MANAGER.