

THE ROC CLUB

A Grecotel Hotel To Live®

ROOF TOP MENU

RAW

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

SUSHI ROLLS, NIGIRI, SASHIMI

HOSOMAKI ROLLS (8 PCS)	
salmon philadelphia	€ 26
tuna	€ 26
eel ponzu	€ 24
SASHIMI (2 PCS)	
salmon tuna sea bass eel	€ 10
NIGIRI (2 PCS)	
salmon tuna sea bass eel	€ 10
GUNKAN (2 PCS)	
salmon tuna sea bass eel shrimp with ponzu sauce	€ 12
URAMAKI INSIDE OUT ROLLS (8 PCS)	
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, sesame 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

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

SALAD

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

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MEAT

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

FISH

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

DESSERT

PROFITEROLE	€ 16
toasted choux, patisserie cream, bitter chocolate sauce, vanilla ice cream	
BAKLAVA	€ 16
crispy phyllo pastry, roasted dry nuts, honey syrup, kaymak ice cream	
TIRAMISU	€ 16
namelaka mascarpone flavored with saffron, roasted espresso coffee, cocoa	
ICE CREAM	€ 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.