



on the verandah

Aromas & Flavours
of Greece



From the Past to the Present

The rich colours and tastes that the Greek earth and seas generously offer have been for years the inspiration for me to deconstruct and recreate dishes which have stood the test of time. The old and the new blend and interact, yesterday is reborn once again and the past is glorified in the gastronomic present.

This season, for the third consecutive year on the unique verandah of the Poseidonion, the honour and responsibility is greater than ever. An honour and responsibility to offer the most hospitable welcome but also to create flavours which bring us closer to tradition, through contemporary eyes.

Follow us on the gastronomic journey which is about to commence.

Stamatis Marmarinos





The Menu of Fragrances

The journey of tastes continues with our chef inviting you to take a walk on a path that will excite the senses. The aromas are uniquely blended in creations which aim to elevate the taste experience.

4 course menu

Wine pairing, 3 glasses



6 course menu

Wine pairing, 5 glasses

** We recommend that the 'Menu of Fragrances' be served per table.*



Bread & Accompaniments

(price per person)

Salads

Tomatoes & Strawberries
feta, rocket, avocado, Florina peppers

A walk in the farm
organic vegetables served in a variety of textures

An 'Athenian' in Spetses
croaker, olive oil mayonnaise, vegetables, bottarga



Appetizers

Courgettes ‘avgolemono’
beef, rice, herbs

Octopus ‘giachni’
potatoes, small onions, paprika, rock samphire

Tuna ‘choriatiki’
ravioli, Greek salad, amaranth greens

Scallops with tzatziki
cucumber, yoghurt, lemon, black garlic

Red hot chilli saganaki
shrimps, bloody ouzo

Goat with Spetsian gremolata
ravioli, anthytyro cheese, herbs

Red mullet with skin
aged rice, saffron from Kozani, vanilla, chicken



Main Dishes

Crispy Spetsiota

sea bass (bio), sourdough bread, tomatoes, basil

Scorpion fish³

soup, fish & chips, summer vegetable ratatouille

Grouper ‘à la polita’

artichokes, fennel, sea food, prosciutto

A rooster’s life

corn, truffles, wheat, egg

Lamb with lemon sauce

peas, kefir, mint, almond

Beef moussaka

fillet, tartare, croquette



Desserts

Chocolate cake
*propyra bread from Spetses,
pistachio, almond, olive, lemon*

Babas
sour cherry, anthotyro cheese, pistachio, tsipouro

Mille-Feuille
lemon, basil, red fruit



Cheese Selection

Volaki from Andros

white cheese made from fresh cow's milk with a rich aroma

Skotyri from Ios

*soft cheese made from goat's milk with a rich, spicy taste,
flavoured with wild savory*

Ladotyri from Mytilini

hard cheese made from goat's milk with a spicy, peppery taste

Fresh goat's cheese from Evia

*fresh goat's cheese with culture, a soft texture and
an acidic taste*

San Michali from Syros

*hard cheese made from sheep's milk with a savoury
and peppery taste*

Metsovone from the Tositsa Foundation

semi-hard smoked cheese from cow's and sheep's milk

Graviera from Crete

*hard cheese from sheep's and goat's milk with an extremely
light sweetness and a rich aroma*

Arseniko from Naxos

hard cheese from sheep's milk with a salty, spicy flavour



All prices are in euros (€).
Prices include all charges & taxes.

Registered manager: Georgios Dionysios Kavalaris



POSEIDONION

Grand Hotel

EST. 1914