



D I N
Menu
N E R

Azure Mare
MAIN RESTAURANT

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Inspired by the timeless beauty of Rhodes and the rich culinary heritage of the Aegean, our menu showcases the island's finest ingredients, elevated through contemporary craftsmanship and elegant presentation. Each dish is thoughtfully created to celebrate authentic flavors with sophistication, inviting you to indulge in a memorable gastronomic journey where exceptional cuisine meets the warm spirit of Greek hospitality.



S T A R T E R S

Sautéed wild Mushrooms

Varieties of mushrooms sautéed with garlic and crispy onion

12.0

Sea Bass Ceviche

*Sea bass with wild sea fennel, cucumber, onion, orange
and chili pepper in a fruity and tangy "tiger's milk"*

18.0

Slow-Cooked Octopus

Served with Santorini fava and caramelised onion

19.0

Beef Carpaccio

*With truffle mayonnaise, rocket, capers, radish,
lime and Parmesan cheese*

19.0

Triple-Cooked Potatoes

With Metsovone cheese

8.0

Bread & Spreads

Per Person

2.5

S A L A D S

Greek Salad

*Tomato, cucumber, onion, olives and feta cheese
with extra virgin olive oil*

14.0

Quinoa Salad

*Quinoa with pistachio, avocado, cucumber, chives,
beetroot powder and herb oil*

16.0

Green Salad with Smoked Salmon

*Mixed greens with smoked salmon, Rhodian melekouni,
salmon brik and citrus dressing*

*Melekouni is an aromatic thyme honey, natural sesame,
almonds, orange and lemon peel and spices

17.0

P A S T A

‘Skioufihta’–Traditional Cretan Pasta

With feta cheese, cherry tomatoes and spinach

14.0

‘Kritharoto’ with Saffron and Graviera Cheese

*Creamy orzo pasta with saffron and “Graviera
traditional aged Greek cheese*

15.0

Pappardelle with beef ragù

*Wide pasta ribbons with slow-cooked beef
in tomato sauce and parmesan*

15.0

Porcini Mushroom Ravioli

*Ravioli filled with porcini mushrooms.
Sauteed in butter and sage*

17.0

Shrimp Spaghetti

Spaghetti with shrimp, shellfish bisque, chives and ouzo

22.0

M A I N C O U R S E S

Chicken Fillet

*With grilled vegetables, polenta and an olive oil,
lemon and oregano emulsion*

17.0

Pork Fillet

*With 'Mavrodaphne' wine sauce, potato mille-feuille
and sautéed mushrooms*

19.0

Duck Fillet

*With fig sauce, celeriac purée, baby courgette, fresh red fruits
and toasted hazelnuts*

23.0

Sea Bass Fillet

Served with seasonal greens

24.0

Braised Lamb Shank

With broccoli, baby potatoes and aromatic herb sauce

25.0

Black Angus Rib-Eye Steak

*With cauliflower purée, asparagus, baby carrots
and Greek herb sauce*

32.0

M A I N C O U R S E S

Vegetarian Moussaka

14.0

Cauliflower Steak

With chickpea cream and aromatic herbs

14.0

Traditional Moussaka

15.0

D E S S E R T S

Baklava with Vanilla Ice Cream

8.0

Flexible Chocolate Ganache

*Red fruit, Hazelnut sponge, Almond croquant,
and Bitter almond sauce*

12.0

Bisqui Sample with Biscoff Cream

With strawberries and crispy caramel

11.0

Fresh Seasonal Fruits

Light and refreshing

7.0



All prices include all local taxes
The restaurant does not serve alcohol to people under 18 years.

Our dishes may contain allergens.

Please inform us about any food allergies or intolerance
we should be aware of in the preparation of your meal.

Consumer is not obligated to pay if the notice of payment
has not been received (Receipt - Invoice).

Όλες οι τιμές περιλαμβάνουν όλους τους τοπικούς φόρους.
Το εστιατόριο δεν σερβίρει αλκοόλ σε άτομα κάτω των 18 ετών.

Τα πιάτα μας ενδέχεται να περιέχουν αλλεργιογόνα.

Παρακαλούμε ενημερώστε μας για τυχόν τροφικές αλλεργίες ή δυσανεξίες
που πρέπει να λάβουμε υπόψη κατά την προετοιμασία του γεύματός σας.

Ο καταναλωτής δεν υποχρεούται να πληρώσει εάν δεν έχει λάβει
το νόμιμο παραστατικό πληρωμής (Απόδειξη - Τιμολόγιο).