

rhoë

WINE BAR & MORE

# DAY MENU

Served 12pm – 6pm

## Where eclectic flavors echo through time

Rhoé unfolds as a unique journey into time, where the tastes of the past blend seamlessly with the contemporary and the avant-garde. Translated to “flow” or “stream”, it refers to the movement of water, air, or wine itself as it flows from vessel to vessel, being transformed with the power of fermentation and time, until it reaches your glass to tell its never-ending story. Sourcing the ideal ingredients to complement the indigenous wine treasures of Santorini and Greece, Rhoé wallows in a creative gustatory mesh, embracing “flowing” as a concept of time and drinking itself. Offering exquisite all-day bar choices, woven together with creativity as the common thread.

Here, the bar becomes a timeless tapestry, weaving together influences and traditions creating an atmosphere where every moment is a narrative waiting to be explored: heritage flavours, contemporary fusion and innovating tomorrow's delights. The experience revolves around the purity of flavours that are offered by nature and treated with great craftsmanship and awe to bring you gustatory treats that tantalize the senses throughout the day. Each sip & nibble tells a tale that bridges eras and cultures through the language of fermentation.

## HEALTHY BOWLS

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### Poke Bowls

**Fitness** 21.00

Tuna, Steamed rice, Soya beans, Cucumber, Avocado cream

F, S, Se

**Energy** 22.00

Beef, Quinoa, Peanut butter, Glazed soya, Walnuts, Carrots, Cucumber, Corn

P, S, Se

### Greek Yogurt Bowls

**Traditional** 14.00

Greek strained yogurt, Elati honey, Almond crumble, Cinnamon, Apple

L, N, V

**Booster** 15.00

Greek strained yogurt, Pomegranate molasses, Oats, Cannabis seeds, Raspberries, Acai berries

L, N, V

## SALADS

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**Greek Caprese** 21.00

Santorini cherry tomatoes, Fresh basil, Mozzarella, Onion pickles

L, N, V

**Tuna Tataki** 25.00

Mixed green leaves, String beans, Sesame, Soya, Santorini honey

F, S, Se

## BURGERS, WRAPS & SANDWICHES

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**Sourdough Bread Sandwich** 15.00

Sourdough bread, Grilled seasonal vegetables, Tomato, Basil cream, Spicy Cretan gruyere

G, L, V

**Salmon Wrap** 17.00

Wholegrain tortilla, Marinated salmon, Arugula, Fresh cream cheese, Santorini honey

F, G, L

**Katsu Sando** 20.00

Brioche, Buttermilk chicken, Bacon marmalade, Cabbage, Horseradish

E, G, L

**Surf & Turf Burger** 32.00

Black Angus patty, Arugula, Tomato, Lobster mayo

Cr, E, G, SO2

**Lobster Roll** 50.00

Hot dog brioche roll, Tomato, Cilantro, Spicy mayo

Cr, E, G, L

## PINSA

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### Margarita 16.00

Cretan tomatoes, Fresh mozzarella, Basil

G, L, V

### Greek 18.00

Cretan tomatoes, Bell peppers, Epirus feta, Kalamata olive, Mani syglino

G, L, SO2

## PASTA

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### Strigoloni 18.00

Santorini cherry tomatoes, Fresh basil, Garlic

G, V

### Fettuccine 32.00

Prawn bisque & tartar, Lemon emulsion, Parsley

Cr, G, L

## STARTERS

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### Selection of Traditional Greek Dips 16.00

"Taramas" fish roe dip, Fava, Tzatziki, Spicy feta cheese salad  
(served with pitas)

G, F, L, Lu, SO2

### Arancini 17.00

Artisanal Greek cheeses, Spicy Greek olive chutney, Fresh basil

E, G, L, N

### Fish of the Day Tartar 20.00

Cucumber gazpacho, Avocado, Mint

F

## MAIN

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### Chicken Fillet 28.00

Baby carrot puree, Sautéed spinach, Estragon sauce

L

### Dry Aged Sea Bass 34.00

Cauliflower puree, Roasted cashews, Turnip, Extra virgin olive oil vinaigrette

F, L, N

### Beef Rib-Eye 48.00

USA Black Angus, Fresh herbs' butter, Potato sticks, Sautéed fresh vegetables

L

## DESSERTS

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### Baba Au Rum

16.00

Vanilla cream, Citrus confit, Lemon thyme

E, G, L, V

### Meringue

17.00

Greek yogurt cream, Strawberries

E, L, V

### Dark chocolate tart

18.00

Caramelized cherries, Coffee cream

E, G, L, V

### Fresh Seasonal Fruit Platter

30.00

### Home Made Ice Creams

07.00

Pistachio, "Kaimaki", Espresso

per scoop

E, L, N, V

### Home Made Sorbets

06.00

Banana & Passion Fruit, Raspberry

per scoop

Ve

<u>C</u>	Celery
<u>G</u>	Gluten
<u>Cr</u>	Crustaceans
<u>E</u>	Egg
<u>F</u>	Fish
<u>L</u>	Lactose
<u>Mo</u>	Molluscs
<u>Se</u>	Sesame seed
<u>N</u>	Nuts
<u>Mu</u>	Mustard
<u>SO2</u>	Sulphur dioxide
<u>Lu</u>	Lupin
<u>S</u>	Soya
<u>Sh</u>	Shellfish
<u>V</u>	Vegetarian
<u>Ve</u>	Vegan

All prices are in euro (€) | VAT is included



