

ROOM SERVICE

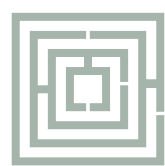
FOOD & BEVERAGE

ABATON

ROOM SERVICE

BREAKFAST MENU

AVAILABLE FROM 7:00 TO 11:00



ROOM SERVICE

BREAKFAST MENU

CONTINENTAL BREAKFAST —	20
<ol style="list-style-type: none">1. Coffee or tea of your choice2. Fresh orange or fresh seasonal fruits juice3. Variety of freshly baked buns (VG SF)4. Plate with cheese and ham (SF)5. Butter-chocolate croissants, Danish, vanilla-chocolate cake (VG SF)6. Jam, thyme honey, margarine (VG SF)7. Fresh fruits (H V VG SF DF NF)	

1. Coffee or tea of your choice
2. Fresh orange or fresh seasonal fruit juice
3. Variety of freshly baked buns **(SF VG)**
4. Plate with ham-turkey-cheese **(SF)**
5. Butter-chocolate croissant, Danish vanilla-chocolate cake **(VG SF)**
6. Jam, thyme honey, margarine **(VG SF)**
7. Fresh fruits **(H V VG SF DF NF)**
8. Two sunny side up or poached eggs accompanied by bacon or sausage **(SF)**
9. Greek yogurt with fruits **(VG SF)**
10. Pancakes with maple syrup
11. Selection of cereals **(VG SF)**

1. Coffee or tea of your choice
2. Fresh orange juice
3. Fresh green apple or grapefruit juice
4. Smoothies: Abaton Fruity or Acai
5. Cereal bar
6. Two poached eggs with avocado, cherry tomatoes on rye bread **(VG SF)**
7. Platter with goat cheese and turkey **(SF)**
8. Oat flakes **(VG SF)**
9. Low fat yogurt with granola or fruits **(VG SF)**
10. Fresh seasonal fruit platter **(H V VG SF DF NF)**

1. Fresh orange or fresh seasonal fruit juice
2. Two glasses Deutz Brut Classic
3. Coffee or tea of your choice
4. Smoothies: Abaton Fruity or Acai
5. Variety of freshly baked buns **(VG SF)**
6. Butter – chocolate croissants, Danish, cupcakes **(VG SF)**
7. Macaroons **(VG SF)**
8. Pancakes with chocolate praline and strawberries **(VG SF)**
9. Platter with ham-turkey-cheese **(SF)**
10. Jam, thyme honey, butter and margarine
11. Fresh seasonal fruit platter **(H V VG SF DF NF)**
12. Two choices cereal, milk 3,5% or 1,5%
13. Granola with fruits **(VG SF)**
14. Two egg pies with sauteed spinach and mushroom on rye bread **(VG SF)**
15. Omelette with mushrooms and basil **(VG SF)**
16. Canapés with smoked cream cheese **(VG SF)**

A LA CARTE OPTIONS	
Two eggs cooked according to your choice, (scrambled, poached, sunny side up, omelette) (VG GF SF NF)	12
Selection of garnishes, parmesan cheese, ham, turkey, bacon, sausage, tomato, mushroom, pepper, onion	12
Omelette with two eggs white with avocado and cottage (VG GF SF NF)	14
Sfougato omelette with zucchini, tomato and gruyere (VG GF SF NF)	15
Poached egg with avocado on rye bread (SF VG)	15
Pancakes with maple syrup or praline with strawberries (VG SF)	10

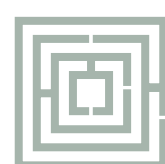
Smoothie with strawberry, yogurt, banana, milk, honey	10
Variety of cereals (cereal granola, Choco pops, fitness, Quaker)	10
Greek yogurt full fat or low fat (VG SF) <i>They are accompanied by one choice of cereals, honey, nuts, almonds, granola, raisins, goji berries or fruits</i>	10
Fresh orange	5

BREAKFAST MENU

ROOM SERVICE

ALL DAY MENU

AVAILABLE FROM 12:00 TO 23:00



ROOM SERVICE

ALL DAY MENU

SOUP	
VEGETABLES SOUP (H VG GF SF NF)	12
CHICKEN SOUP Soup with chicken fillet and rice (GF SF NF)	14

SANDWICHES & PIZZA	
PIZZA SHRIMP Arugula, cherry tomatoes, mozzarella, olives and tomato sauce (SF)	18
PIZZA MARGHERITA Mozzarella, tomato sauce and basil (SF)	16

<p>CHICKEN CLUB SANDWICH Chicken fillet, cheddar, bacon, lettuce tomato and mayonnaise (SF)</p>	<p>18</p>
<p>SALMON CLUB SANDWICH Spinach, pickled cucumber and horseradish cream, served with fries (SF)</p>	<p>18</p>
<p>TOAST Ham and gouda cheese (whole wheat or white bread) served with fries</p>	<p>9</p>
<p>VEGETARIAN BURGER Buckwheat, avocado, tomato, lettuce and ketchup, served with fries (H V VG SF)</p>	<p>18</p>
<p>DRY-AGED BEEF BURGER Cheddar, caramelized onions, tomatoes, lettuce, bbq mayonnaise, served with fries (SF)</p>	<p>24</p>

SALADS

CHERRY

Cherry tomatoes, olives,
feta cheese cucumber,
pepper and onions
(VG H SF NF)

18

SALMON

Zucchini, spinach, salmon,
truffle oil and lemon
dressing

18

CAESAR SALAD

Chicken fillet, corn, iceberg
lettuce, bacon, croutons
and parmesan flakes

18

APPETIZERS

SELECTION OF DIPS

Smoked eggplant, tzatziki and white taramas, served with pita bread

14

CRAB TACOS

Carrot, cucumber, lime mayonnaise

23

SEA BASS CARPACCIO

Samphire, orange, lemon oil dressing

24

CHEESE CROQUETTES

Mixed Greek cheese, thyme and tomato marmalade (VG SF)

15

SELECTION OF CHEESE AND CHARCUTERIE

20

PASTA	
<p>BOLOGNESE Minced beef sauce, tomato and herbs (SF NF)</p>	16
<p>NAPOLI Tomato sauce with herbs (VG SF NF DF)</p>	14
<p>AL LIMONE Tagliatelle, fresh lemon, parmesan (VG NF SF)</p>	16
<p>SALMON Linguine, Bouillbaisse sauce (SF NF)</p>	24
<p>*Pasta options: spaghetti, gluten free, linguine and penne</p>	

ON THE GRILL	
CHICKEN FILLET	16
RIB EYE STEAK 300GR	66
LAMB CHOPS	28
SHRIMPS	26
SEA BASS FILLET	28
SALMON FILLET	28

EXTRA ON THE SIDE _____	
FRENCH FRIES (V VG DF NF)	7
MIXED GREEN SALAD (H V VG GF SF DF NF)	7
GRILLED VEGETABLES (H V VG GF SF DF NF)	7
SMOKED SWEET POTATO MASHED (GF SF NF)	7
STEAMED VEGETABLES (H V VG GF SF DF NF)	7
BASMATI RICE (H V VG GF SF DF NF)	7

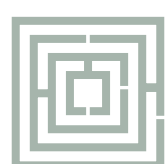
SAUCES	
LEMON OIL SAUCE (H V VG GF DF NF)	5
CHIMICHURRI SAUCE (H V VG GF SF DF NF)	5
TRUFFLE MAYONNAISE (GF SF NF DF)	5
MANCHEGO CREAM (VG GF SF NF)	5
BEEF JUS (NF)	5

DESSERTS	
CRÉME BRULÉE WITH STRAWBERRY SORBET (VG SF)	12
APPLE PIE, VANILLA ICE CREAM (VG SF)	12
CHOCOLATE TART, CHOCOLATE ICE CREAM (VG SF)	12
SEASONAL FRUIT PLATTER	14
ICE CREAM & SORBET SELECTION (PER SCOOP) (VG)	5

ROOM SERVICE

NIGHT MENU

AVAILABLE FROM **23:00 TO 06:00**



ROOM SERVICE

NIGHT MENU

SANDWICHES-PIZZA	
PIZZA MARGHERITA Mozzarella, tomato sauce and basil (SF)	16
CHICKEN CLUB SANDWICH Chicken fillet, cheddar, bacon, lettuce, tomato and mayonnaise (SF)	18
SALMON CLUB SANDWICH Spinach, pickled cucumber and horseradish cream, served with fries (SF)	18
DRY-AGED BEEF BURGER Cheddar, caramelized onions, tomato, lettuce, BBQ, mayonnaise, served with fries.	24

SALADS

CHERRY

Cherry tomatoes, olives, feta cheese, cucumber, pepper and onions. (VG H SF NF)

18

CAESAR SALAD

Chicken fillet, corn, iceberg lettuce, bacon, croutons and parmesan flakes.

18

PASTA

BOLOGNESE

Minced beef sauce with tomato & herbs (VG V SF DF)

16

AL LIMONE

Tagliatelle, fresh lemon, parmesan (VG SF NF)

16

NAPOLI

Tomato sauce with herbs sauce (SF DF)

14

SALMON

Linguine, Bouillabaisse sauce (SF DF)

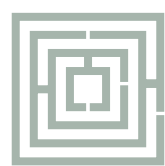
24

DESSERTS	
CRÉME BRULÉE WITH STRAWBERRY SORBET (VG SF)	12
APPLE PIE, VANILLA ICE CREAM (VG SF)	12
CHOCOLATE TART, CHOCOLATE ICE CREAM (VG SF)	12
SEASONAL FRUIT PLATTER	15
ICE CREAM & SORBET SELECTION (PER SCOOP) (VG)	5

ROOM SERVICE

KIDS MENU

AVAILABLE FROM 12:00 TO 23:00



ROOM SERVICE

KIDS MENU

SALADS	
<p>GREEK SALAD Mini Greek salad with cherry tomatoes cucumber and feta cheese (H VG SF GF NF)</p>	6
<p>GREEN CAESAR SALAD With chicken, crouton and ceasar sauce (SF NF)</p>	6
<p>MINI CAPRESE Mozzarella with tomato, baby rocket and basil oil (SF VG GF NF)</p>	6

MAIN COURSES

MINI BEEF BURGER

In a brioche bun with fries,
ketchup and mayonnaise
(SF)

14

FRESH FISH FILLET

With steamed vegetables
(G F SF NF H)

17

ROASTED CHICKEN

Chicken breast with rice
and steamed vegetables
(GF SF NF H)

14

CHICKEN NUGGETS

Served with fries
(SF NF)

12

PIZZA

MARGHERITA

With cheese, tomato sauce
and basil (SF VG)

15

PASTA

FRESH TOMATO

Spaghetti with fresh
tomato sauce and basil
(VG V SF DF)

10

BOLOGNESE

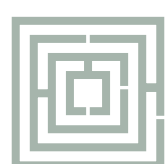
Spaghetti with
Bolognese sauce
(SF DF)

10

SPECIALS FOR BABIES AND TODDLERS	
VEGETABLES PUREE (V VG SF GF H DF NF)	5
BEEF PUREE (SF NF DF GF H)	5

DESSERTS	
FRUIT SALAD WITH CHOCOLATE (VG GF SF)	6
TART With caramelized apple and mascarpone mousse (VG SF)	6

ROOM SERVICE
BEVERAGES



ROOM SERVICE

BEVERAGES

LEMONADES	
HOMEMADE LEMONADE	6
GINGER LEMONADE	7
PINK GRAPEFRUIT LEMONADE	7

ICE TEAS	
BERRIES Raspberry tea, strawberry, hibiscus	6
GREEN TEA Green tea, jasmine, elderflower	6
CITRUS Citrus blend, chamomile, honey	7
YOKO MATCHA (330ML) (Bio, Gluten Free, Vegan)	7

SODAS	
<p>PINA COLADA Pineapple, coconut, bubbles</p>	6
<p>TROPICAL Passion fruit, blood orange, orange, bubbles</p>	6
<p>STRAWBERRY MOJITO Strawberry, lime, mint, bubbles</p>	7

ENERGY SHOTS	
<p>VIGO KOMBUCHA (100ML) (Accerola, Ginger)</p>	6
<p>VIGO KOMBUCHA (100ML) (Curcumin, Pepper)</p>	6

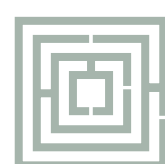
COLD PRESS JUICES	
PURPLE DETOX Beetroot, strawberry, ginger, cherry	8
PASSION COOLER Red apple, passion fruit, carrot, orange	8

SMOOTHIES	
ABATON FRUITY Pineapple, mango, banana, milk, yogurt, honey	10
ACAI Oat, mixed berries, almond milk, agave	10

FRESH JUICES	
ORANGE	5
SEASONAL FRUIT JUICE	7

BEVERAGES

ROOM SERVICE
COFFEE



ROOM SERVICE

COFFEE

WELLNESS COFFEE	
MATCHA LATTE Oat, Coconut or Almond milk	6
TURMERIC ELIXIR Turmeric, Mango, Passion fruit, Coconut milk, Maple or Honey syrup, Cinnamon	8
MATCHA ICED LATTE Oat, Coconut or Almond milk	6
COCO MATCHA Almond milk, Coconut, Lemongrass, Agave syrup, Cinnamon, Himalayan salt	8

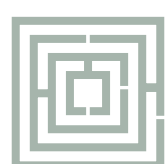
COFFEE	
ESPRESSO TONIC Espresso, Aegean tonic, Lemon twist	6
ESPRESSO	3,5
FREDDO ESPRESSO	5
DOUBLE CAPPUCCINO	5,5
FILTER COFFEE	5
GREEK COFFEE DOUBLE	5
HOT NESCAFÉ	4
COLD FRAPPÉ	5
DOUBLE ESPRESSO	5
CAPPUCCINO	5
FREDDO CAPPUCCINO	5,5
GREEK COFFEE	4
IRISH COFFEE	8

HOT / COLD CHOCOLATE	5
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MILKSHAKE	6
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ROOM SERVICE

TEA



GREEN TEA		
	BIO <i>Its long twisted leaves resemble needles and have been hand-wrapped with great mastery.</i>	5
SRI LANKA	CARAMEL, ROSES, QUINCE AROMAS	
	GUNPOWDER BIO	5
CHINA	STRONG AND SPICY LIGHTLY SMOKE AROMAS	
	SENCHA Ginger, black pepper	5
JAPAN	SWEET AND SPICY WITH LICORICE AFTERTASTE	
	ROSE OF ISFAHAN roses, pineapple, lemon	5
CHINA	SWEET & SOUR, FLORAL, FRESH AROMAS	

BLACK TEA	
<p>DARJEELING MAHARANI HILLS</p> <p><i>From the Maharani Hills, one of the most famous parts of Darjeeling Margaret's Hope at an altitude of over 2000m</i></p>	5
INDIA	FRESH, FLORAL AND FULL OF AROMA
<p>ENGLISH BREAKFAST BIO</p> <p><i>A blend of organically grown black teas from the Nilgiri plantations of South India.</i></p>	4
INDIA	CITRUS AROMAS, BALANCE, LONG AFTERTASTE
<p>EARL GREY BIO</p> <p>Bergamot</p>	5
CHINA	FLORAL AND CITRUS AROMAS

<p>SAFFRON CHAI Saffron, cloves, lemon <i>A blend of organically grown black teas from the Nilgiri plantations of South India. It is produced exclusively in Yunnan Province, southwest China, from leaves of the assamica variety.</i></p>		<p>5</p>
<p>INDIA</p>	<p>SPICES AROMAS, LONG AFTERTASTE</p>	

<p>WHITE TEA</p>		
<p>BIO <i>The "Silver Needles" are collected in the first days of Spring to preserve the silver and white fluff of the buds.</i></p>		<p>5</p>
<p>CHINA</p>	<p>SPRING FRUITS AND GRASSY AROMAS</p>	

PU'ER TEA	
<p>SIMAO <i>High quality organic Pu'Er tea, which you produce with an accelerated fermentation.</i></p>	5
CHINA	EARTHY & WOODY AROMAS

OOLONG TEA	
<p>AGED OOLONG <i>Eight year old oolong from Taiwan's Mingjian Province. Aging a tea requires roasting the leaves every 1, 2 or 3 years to remove excess moisture. A delicate and difficult process that requires the experienced hands and nose of a tea craftsman.</i></p>	7
TAIWAN	EARTHY & WOODY AROMAS

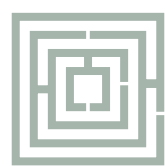
HERBS (WITHOUT TEIN)	
<p>ABATON CRETAN HERBS BLEND Sage, Dictamnus, Wild mountain tea, Wild mint, Chamomile <i>Native herbs of the mountainous areas of Crete in a mixture with beneficial properties for health. Particularly relaxing and tonic for the stomach, ideal for all hours of the day.</i></p>	<p>5</p>
<p>CRETE</p>	<p>SWEET & FLORAL AROMAS</p>
<p>ROOIBOS <i>The Rooibos plant grows exclusively in Cederberg, a small mountainous area in the Western Cape province of South Africa. It can be consumed by everyone as it does not contain any tein.</i></p>	<p>5</p>
<p>SOUTH AFRICA</p>	<p>HONEY & APPLE AROMAS</p>

<p>CHAMOMILE</p> <p><i>Deeply rooted in the tradition of the Greeks for its healing properties known since antiquity. We usually drink it because it relaxes us as it does not contain any tein.</i></p>		<p>5</p>
<p>GREECE</p>	<p>SWEET & FLORAL AROMAS</p>	

<p>MATCHA TEA</p>		
<p>UJI BIO</p> <p><i>The leaves are shaded for 3 weeks, thus acquiring their characteristic sweet taste. Once collected, the veins and stalk are removed and ground in a stone mill until powdered. Matcha, extremely rich in antioxidants, vitamins and minerals.</i></p>		<p>5</p>
<p>JAPAN</p>	<p>GRASSY & FRESH AROMAS</p>	

ROOM SERVICE

SIGNATURE
COCKTAILS



ROOM SERVICE

SIGNATURE COCKTAILS

HIBISCUS SOUR Vodka, hibiscus tea, raspberry, lime, egg white	18
ULTIMATE PINA Blend of Caribbean aged rums toasted pineapple, hazelnut, citrus	18
ABATON PALOMA Tequila blanco, fig, lime, grapefruit soda	18
TROPICAL PARADISE Vodka, lime, tropical soda	18
EXOTIC ICON Vodka, mango, banana, tonka, lime	18

<p>L&G 75 Gin, peach, cardamon, lime, champagne</p>	<p>18</p>
<p>COCO ZOMBIE Blend of Caribbean aged rums, mango, coconut, passion fruit, spices, citrus</p>	<p>20</p>
<p>MELON SMASH The Botanist gin, melon, cucumber, lime, basil</p>	<p>18</p>
<p>OAXACA SPIRIT Tequila blanco, aperol, pink oleo, lime, pink grapefruit soda</p>	<p>18</p>
<p>METAXA AMERICANO Metaxa 5*, campari, pink grapefruit soda</p>	<p>18</p>

MOCKTAILS

VIRGIN PALOMA

Tequila 0%, lime,
grapefruit soda

14

RASPBERRY RUMBLE

Gin 0%, lime, raspberry
syrup

14

NO-GRONI

Gin 0%, bitter syrup,
wine 0%

14

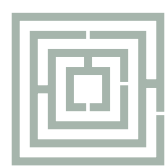
COLADA FREE

Pineapple juice,
coconut cream

13

SPRITZ	
<p>APEROL SPRITZ Limoncello, Aperol, prosecco, soda</p>	15
<p>CRETAN BLISS SPRITZ Cretan herbs blend, Greek Spirit, Fig leaf soda</p>	14
<p>SPRITZAKI Rumours Gin, Campari, Cherry soda, vanilla</p>	14
<p>MEDITERRANEAN LEMON SPRITZ Limoncello, Prosecco, Soda</p>	14
<p>ABATON SPRITZ Aperol, pink grapefruit, strawberry, rose wine</p>	18

ROOM SERVICE
BEER MENU



ROOM SERVICE

BEER MENU

BLONDE LAGER	
STELLA ARTOIS DRAUGHT 330ML, BELGIUM	7
STELLA ARTOIS DRAUGHT 500ML, BELGIUM	8
STELLA ARTOIS 330ML, BELGIUM	7
HEINEKEN 330ML, NETHERLANDS	7
ASAHI 330ML, JAPAN	8
NOAM 340ML, GERMANY	9
ESTRELLA DAMM 330ML, SPAIN	8

MEXICAN

CORONA 330ML, MEXICO	8
SOL 330ML, MEXICO	8

ALCOHOL FREE

CORONA CERO 0% 330ML, MEXICO	7
STELLA 0% 330ML, BELGIUM	7

LOW CALORIES - LOW ALCOHOL

MYTHOS RADLER LEMON 330ML, GREECE	7
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PILSNER	
EZA PILSNER 330ML, GREECE	7
NOTOS PILSNER 330ML, GREECE	7

INDIAN PALE	ALE
KASTA IMMORTAL 330ML, GRETE	8

STOUT	ALE
KASTA STOUT 330ML, GRETE	8

WEISS	
NOTOS WEISS 500ML, CRETE	8
PAULANER 500ML, GERMANY	8

TRAPIST

CHIMAY BLUE
330ML, BELGIUM

10

CIDER

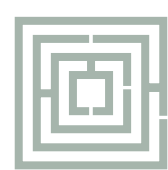
MILOKLEFTIS
FORBIDDEN APPLE
330ML, GREECE

7

MILOKLEFTIS
TROPICAL CRUSH
330ML, GREECE

7

ROOM SERVICE
BEVERAGES



MINERAL STILL WATER _____	
μ. ARTISAN WATER (STILL) 0,7LT	5
AQUA PANNA 0,75LT	7
μ. ARTISAN 0,25LT	2,5

SPARKLING WATER _____	
μ. ARTISAN WATER 0,7LT	5
SAN PELLEGRINO SPARKLING WATER 0,75LT	8
μ. ARTISAN 0,25LT	3

SOFT DRINKS	
COCA COLA	4
COCA COLA ZERO	4
COCA COLA LIGHT	4
COCA COLA 0% CAFFEINE	4
FANTA LEMON	4
FANTA ORANGE	4
SODA	4
GINGER BEER	6
PINK GRAPEFRUIT SODA	6
CHERRY SODA	6
FIG LEAF SODA	6
RED BULL	6

BEVERAGES

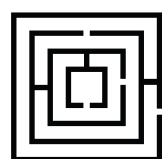
ROOM SERVICE

FOOD & BEVERAGE

You are kindly requested to contact the in room dining manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.

All courses may contain traces of wheat, barley, rye or triticale.

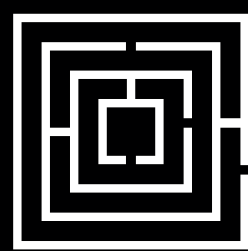
H	HEALTHY	V	VEGAN	VG	VEGETARIAN
GV	GLUTEN FREE	SF	SOY FREE	DF	DAIRY FREE
		NF	NUT FREE		



ABATON

INSPECTION REPRESENTATIVE: MARKOS PRATSINAKIS

Prices include all legal taxes and service charges. Customers may refuse to pay if the restaurant does not issue a valid tax receipt or invoice for their purchase(s). All prices are in euro.



ABATON