



BONY FISH
— RESTAURANT —

CATALOGUE 2019 - EN



ABATON
ISLAND RESORT & SPA



BONY FISH
— RESTAURANT —



STARTERS

Fish Soup 9,50€

Fresh mix local fish soup, with crispy bread sticks with "Fleur de Sel" salt and prawn flakes

Tuna Carpaccio 12,00€

Tuna carpaccio marinated in extra virgin olive oil and lime, served with rocket leaves and guacamole

Ceviche 12,00€

Fresh fish Ceviche with olive oil, lime and herbs

Sardines 8,00€

Sardines marinated with mint and fish roe mousse

Fried Calamari 11,00€

Fried calamari assorted with tzatziki yogurt.

Octopus with Fava Beans 14,00€

Sundried grilled octopus laid on caramelized split peas "fava" and pickled carrots

Santorini Style Tomato Fritters 9,50€

Sundried tomato fritters from Santorini, garnished with green curry mayonnaise

Shrimps Saganaki 13,50€

Shrimps fried in a sauce of fresh tomatoes seasoned with crumbled feta cheese



SALADS

Salad Leaves with Peach and Hazelnuts 11,00€

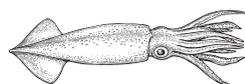
Crispy salad leaves with caramelized grilled peach, roasted hazelnuts & balsamic vinegar, honey and "tahini" sesame seeds paste

Rocket, Spinach and "Mastelo" Cheese 14,00€

Mixed baby rocket and spinach, smashed cretan rusks, "Mastelo" cheese and orange must dressing

Greek Salad 12,50€

Greek salad with purslane, Viannos olives, smashed feta cheese, extra virgin olive oil and fresh oregano



PASTA

Sea Food Barley Pasta
18,50€

Barley pasta with sea shells, shrimps and dried fish roe, cheese and lime.

Lobster Risotto
19,50€

Risotto with lobster, caramelized grape tomatoes, olive oil and basil

Linguini with Champagne and Salmon
16,00€

Salmon linguini, sautéed with champagne, fresh cream, plum tomato and dill

Pasta with Grouper
18,00€

Grouper fish pasta with seawater and a light taste of ginger



MAIN COURSES

Fish Filet with Green Fava Beans
25,00€

Fresh fish filet laid on biological green split peas "fava", Cretan extra virgin olive oil and caramelized fresh onion

Seabream in Sea Salt
28,00€

Fresh seabream baked in a thick layer of sea salt from Chania, garnished with boiled leafy greens, vegetables, olive oil and lemon

Cod
21,00€

Slow cooked cod in shellfish sauce, home made agnolotti stuffed with spinach.

Jumbo Shrimps (per kilo)
80,00€

Grilled, garnished with boiled leafy greens, vegetables, olive oil and lemon sauce, sautéed with ginger, blueberries and fresh cream

Lobster (per kilo)
95,00€

Grilled, garnished with leafy greens, vegetables, olive oil and lemon sauce

Lobster with Spaghetti (per kilo)
Slow cooked, with tomato, sell fish broth and aged brandy

Fresh Fish (per kilo)
85,00€

Grilled fish, garnished with boiled leafy greens, vegetables, olive oil and lemon sauce



DESSERTS

“Trigona”
10,00€

Triangle shape filo pastry, filled with velvet pistachio cream

Almond Tart
11,00€

Homemade almond tart, with light chocolate cream and sour cherries

Mille-feuille
10,00€

Mille-feuille with caramelized custard, creme patissiere and Madagascar vanilla.

Sorbet / Ice cream
3,50€

(please, be advised by your waiter)



OUZO BEVERAGE LIST

Ouzo Barbayannis Blue Label 200ml
8,00€

Ouzo of Plomari 200ml
7,00€

Ouzo Barbayannis Aphrodite 200ml
8,00€

Ouzo Pitsiladi 200ml
8,50€

Ouzo Mini 200ml
7,50€

Ouzo Samara 200ml
7,80€

Ouzo Babajim 200ml
8,00€

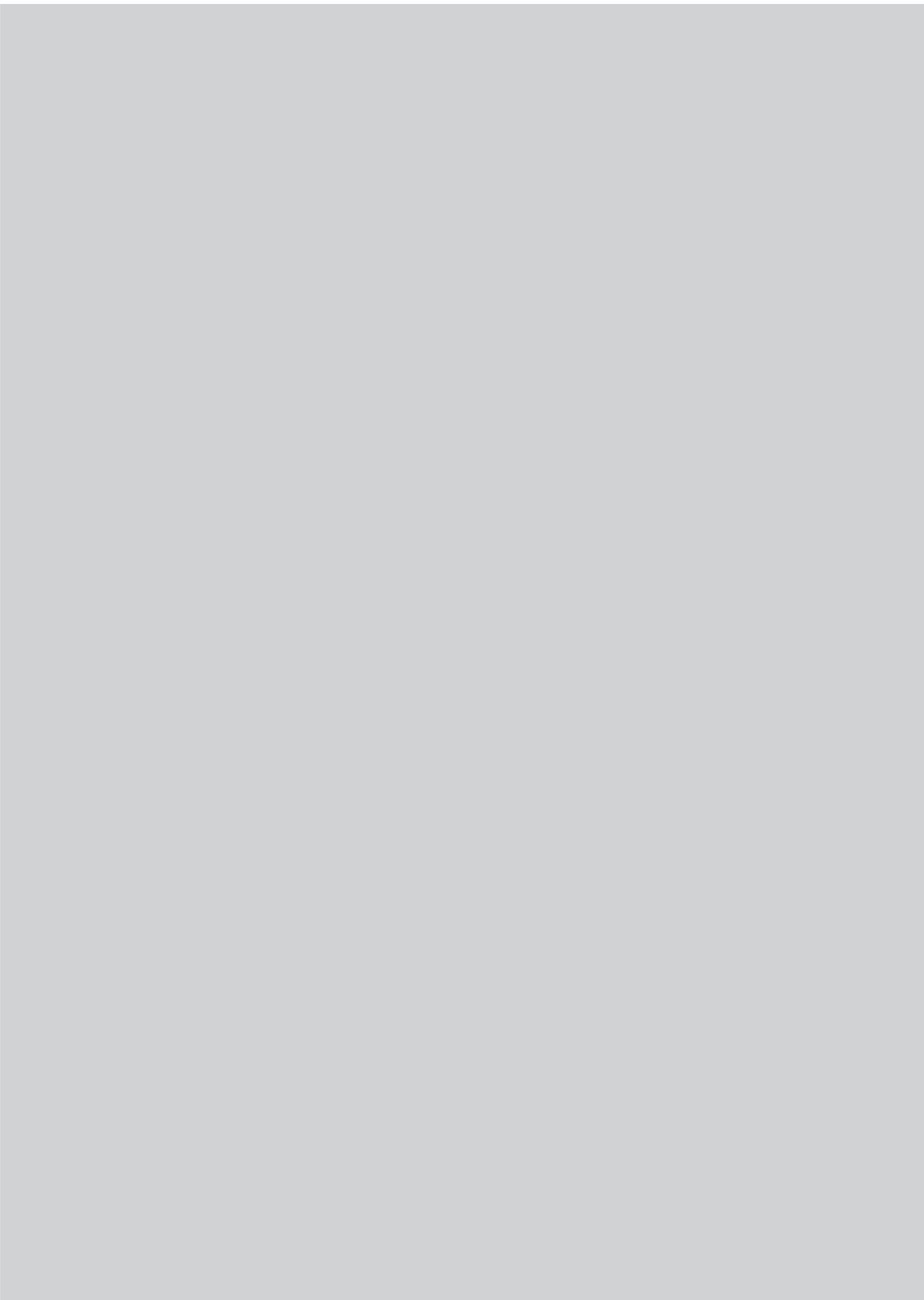
Ouzo Hedoni 200ml
9,50€

9,50€
Ouzo Matarelli 200ml

Tsipouro Dekaraki 200ml
9,30€

Tsipouro Hedoni 200ml
9,50€

Tsipouro Hedoni with anise 200ml
10,50€





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