

# CASTELLO HYDRA

## RESTAURANT-BAR

Castello Hydra invites you to embark on a gastronomy journey across Greece accompanied by a spectacular Saronic Gulf view.  
Enjoy a homecoming feeling and Modern Greek Gastronomy created by our Chefs Spyros & Giannis Gavathas and their team.

A culinary journey begins with a single bite.  
Enjoy it!

## Castello Restaurant Menu

### Starters & Sharing Plates

#### Greek Tomato Salad

volaki cheese from Andros, olive oil, honey & fig balsamic vinegar, kritamos leaf

15€

#### Red Koiládos Prawns

salted baked beetroot, lemon truffle vinaigrette, layered green apple

24€

#### Tarama Mousse

three different preparations of grey mullet bottarga, Kalamata olives, parsley snow

11€

#### Calamari tagliatelle

basil pesto, beurre blanc, tomato confit, kaffir lime sorbet

22€

#### Kakavia Tartare

raw rock fish, smoked seaweed, pickled celery, jalapeños, served with a cup of kakavia soup

24€

#### Oysters – Fine de Claire

fresh lemon, chili, oyster pepper

7€ (per piece)

#### Gemista

glazed shell of red pepper, mousse of feta, tapioca cracker, stuffed tomatoes and peppers flavored foam

16€

#### Tyropitari

twisted traditional cheese pie, with xynomyzithra and wild greens from Messenia

15€

#### Soutzoukakia Tartare

raw angus meatball, tomato sauce, sushi rice

22€

#### Kolios

fresh mackerel, Jerusalem artichoke purée, vine leaves, chili, soya dressing

16€

#### Fresh Fish Lachanodolmades

cabbage wraps with grouper fish cheeks, egg & lemongrass salsa, carrot oil

20€

#### Grilled Scallops

Jerusalem artichoke soup, lemon caviar, black olives

27€

Freshly homemade bread Served with accompaniments  
5€

## Main Courses

Short rib  
okra with kimchi, carrot purée, jus & carob  
honey  
32€

Lobster Giouvetsi  
orzo, tomato sauce, Américaine foam, Limnos  
sweet wine  
48€

Lamb neck  
slow cooked in the wood oven with green  
beans, eggplant cream, chervil  
28€

Fish of the day- upon availability  
grilled  
€ per kilo

Fresh White Fish Fricassee  
wild greens, saffron, avgolemono salsa  
39€

Lobster  
grilled or as a pasta  
per kilo 150€

## Sides

Wood oven baked potatoes with lemon & thyme  
8€

Stamnagthi  
Grapes, olive oil & lemon  
9€

## Desserts

Warm Halva  
pistachio from the island of Aegina, kaïmaki  
ice cream  
12€

Yoghurt & Beetroot Granita  
almond tuile, Timur berry  
11€

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SCAN ME

Ξενοδοχεία Ύδρα Ελλάς Α.Ε. / Hotel Hydra Hellas S.A.

Παρακαλώ συμβουλευτείτε το προσωπικό μας για τυχόν αλλεργίες. / Please inform our staff for any allergies.  
Στα πιάτα μας χρησιμοποιείται extra παρθένο ελαιόλαδο / In our dishes we use extra virgin olive oil

Οι τιμές είναι σε ευρώ (€) και περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις / Prices are in euro (€) VAT and all other taxes are included in the listed items.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο)  
Consumer is not obliged to pay if the notice of the payment has not been received ( receipt - invoice )