

One of One



**MENU**

## **Flavors to Begin**

### **Aegean Ceviche**

A vibrant citrus elixir meets delicate fennel, complemented by silky avocado cream, and finished with handpicked fresh herbs from our garden for an aromatic, refreshing bite.

### **The Land of Santorini**

Golden, crispy Santorini tomato fritters, paired with the rich, creamy tang of “Chloro Santorini” goat cheese, a touch of sweet tomato paste, and a delicate fennel-infused yogurt that evokes the essence of the island’s sun-drenched fields.

### **Greek Spreads**

A trio of Greek delicacies: velvety Santorini fava, smokey white eggplant from the island, a cooling tzatziki, and a savory Rhodian olive oil pie, all offering a harmonious blend of textures and flavors.

### **From the Depths of Skaros**

Chargrilled octopus from the Skaros rocks, served atop smooth Santorini fava and brightened with briny capers. A dish that brings the Aegean Sea to your plate.

### **Apple & Beetroot Combo**

A refreshing tartar of earthy beetroot and crisp green apple, elevated by the sweetness of orange, crunch of pine nuts, and a tangy raspberry vinegar finish—creating a perfect balance of sweet, tart, and savory.



## **Garden Fresh Creations**

### **Authentic Greek Salad**

A vibrant medley of ripe cherry tomatoes, aromatic sea fennel, refreshing cucumber, and fresh spring onion, all drizzled with earthy olive oil and balsamic vinegar, crowned with creamy feta and a crispy carob rusk.

### **Monday, I'll Start A Diet**

Tender baby greens with grilled chicken, jewel-like cherry tomatoes, flaxseeds, and a poached egg, dressed with a rich, tangy kefir dressing—an invigorating, wholesome experience.

### **Shrimp Bowl**

A colorful bowl of tricolor quinoa, vibrant cherry tomatoes, and grilled baby gem lettuce, finished with a citrusy lemon elixir, crisp Santorini katsouni cucumber, smoked almonds, and fragrant fresh herbs.

## **Timeless Pasta Dishes**

### **Spaghetti Pomodoro**

A classic, with confit cherry tomatoes bathed in a rich, slow-simmered sauce made from Santorini's prized summer tomatoes, elevated with fragrant basil for a truly authentic experience.

### **Prawn Giouvetsi**

Tender orzo pasta meets sweet, briny prawns, harmonized by the tang of Santorini cherry tomatoes and a splash of ouzo, all enhanced with aromatic fresh herbs for a dish of Mediterranean flair.

### **Chicken Noodles**

Grilled chicken paired with egg noodles and fresh vegetables, a burst of spring onion, creamy goat cheese, and a zesty lime infusion—comfort food with a vibrant twist.



## Signature Handheld Delights

### Big Mouth Smashed Cheeseburger

A brioche bun cradles a juicy Black Angus beef patty, melted cheddar, caramelized onion, and a tangy tartar sauce, creating a satisfying harmony of textures and flavors.

### Vegetarian Zucchini Burger

Crispy zucchini fritters with pickled beetroot, tangy yogurt, roasted tomato, and fragrant fresh herbs, offering a delicious and satisfying vegetarian option.

### Crispy Chicken Sando or Veggie Mushroom Gyro Sando

A brioche bun encases a crispy fried chicken thigh or earthy mushroom gyro, topped with a refreshing coleslaw, spiced with curry mayo and ginger for a bold, savory bite.

### Natural Flatbread

A simple yet flavorful creation with a foundation of tomato sauce, fresh mozzarella, and confit cherry tomatoes, allowing the ingredients to shine with purity and balance.

### Prosciutto Flatbread

A perfect blend of savory prosciutto, fresh mozzarella, and peppery arugula pesto, topped with roasted almonds for a satisfying crunch and rich flavor profile

## The Main Event

### Roasted Chicken

Perfectly grilled chicken fillet, paired with tender roasted zucchini, smooth avocado cream, and a rich kefir sauce—each element enhancing the other for a comforting yet vibrant dish.

### Fish of the Day Ala Polita

Grilled fresh fish, the catch of the day, served with seasonal vegetables gently infused with the golden warmth of saffron, capturing the essence of Mediterranean flavors.

### Beef Tagliata

Juicy, tender slices of perfectly seared beef, complemented by crispy baby potatoes, aromatic summer herbs, and a tangy beetroot ketchup for a bold, savory finish.



## Sweet Finale

### Chocolate Volcano

A rich, molten chocolate soufflé with a gooey center, paired with smooth vanilla ice cream—an indulgent and satisfying dessert for true chocolate lovers.

### Cheesecake “MELITINI”

A delicate cheesecake infused with the unique, aromatic flavor of Chios mastiha, drizzled with sweet vinsanto syrup and topped with a spoonful of blackberry spoon sweet.

### Fruit Platter

A refreshing selection of seasonal fruits, perfectly ripe and bursting with natural sweetness—served alongside a scoop of ice cream or sorbet for a light, refreshing end to your meal.

### Ice Cream & Sorbet (per scoop)

Choose from our selection of velvety ice cream or refreshing sorbet, each crafted with the finest ingredients for a cool, satisfying treat.

### Greek Yogurt Bowl

Luxurious Greek yogurt, drizzled with honey, sprinkled with crunchy nuts, and crowned with a medley of fresh fruits—simple, yet full of comforting, natural sweetness.

*At One of One Hotel, we take food allergies and dietary restrictions seriously. If you have any food allergies or specific dietary needs, please inform our staff prior to placing your order. While we make every effort to accommodate your requirements, please note that our kitchen handles a variety of ingredients, and traces of allergens may be present in any dish*



## White Wines

Skouras Estate Akres (Cuvée Prestige) White (750ml)  
*Roditis, Moscofilero, Malagousia*

Tselepos Estate Mantinia (750ml)  
*Moschofilero*

Oenops Wines Apla Lefkos (750ml)  
*Assyrtiko, Vidiano, Malagousia*

Avantis Estate Lenga (750ml)  
*Gewurztraminer*

Wine Art Estate Techni Alipias White (750ml)  
*Sauvignon Blanc, Assyrtiko*

Karipidis Estate Sauvignon Blanc (750ml)  
*Sauvignon Blanc*

Argyros Estate Atlantis White (750ml)  
*Assyrtiko, Athiri, Aidani*

Ktima Vivlia Xora White (750ml)  
*Sauvignon Blanc, Assyrtiko*

Alpha Estate White (750ml)  
*Sauvignon Blanc*

Enosi Assyrtiko Selection (750ml)  
*Assyrtiko*

Argyros Estate Assyrtiko (750ml)  
*Assyrtiko*

Karamolegos Winery "34" Assyrtiko (750ml)  
*Assyrtiko*

Argyros Estate Cuvée Monsignori (750ml)  
*Assyrtiko*

Santo Wines Irini (750ml)  
*Assyrtiko*

White Wine by the Glass



## Red Wines

Skouras Estate Akres (Cuvée Prestige) (750ml)  
*Agiorgitiko, Cabernet Sauvignon*

Papaioannou Estate – Nemea (750ml)  
*Aghiorghitiko*

Avantis Estate Syrah (750ml)  
*Syrah*

Argyros Estate Atlantis Red (750ml)  
*Mantilaria, Mavrotragano*

Ktima Vivlia Chora (750ml)  
*Cabernet Sauvignon, Merlot, Aghiorghitiko*

Argyros Estate Vinsanto First Release (4-12yrs) (750ml)  
*Vinsanto*

Red Wine by the Glass



## Rosé Wines

Skouras Estate Akres (Cuvée Prestige) Rosé (750ml)  
*Agiorgitiko, Moscofilero*

Kir-Yanni Estate Paranga Flowers Rosé (750ml)  
*Xinomavro, Merlot*

Apostolos Thymiopoylos Vineyards Rosé de Xinomavro (750ml)  
*Xinomavro*

Argyros Estate Atlantis Rosé (750ml)  
*Assyrtiko, Mantilaria*

Ktima Vivlia Xora Rosé (750ml)  
*Syrah*

La Tour Melas Idylle D'Achinos Rosé (750ml)  
*Grenache, Syrah, Agiorgitiko*

Anhydrous Winery (Avantis) Grace Rosé (750ml)  
*Mandilaria, Aidani*

Alpha Estate Rosé (750ml)  
*Xinomavro*

Ott by Ott (750ml)  
*Cinsault, Grenache, Syrah*

M de Minuti Rosé (750ml)  
*Cinsault, Grenache Rouge, Syrah*

Miraval Provence Rosé (750ml)  
*Cinsault, Grenache, Rolle, Syrah*

Rosé Wine by the Glass





## **Champagne Selection**

Moët Brut (375ml)

Moët Brut (750ml)

Moët Rosé (750ml)

Dom Pérignon Brut (750ml)

Krug Grand Cuvée (750ml)

Armand de Brignac Brut Gold (750ml)

Dom Pérignon Rosé (750ml)

Armand de Brignac Rosé (750ml)

## **Sparkling Wines**

Prosecco Gancia DOC Brut (200ml)

Prosecco Gancia DOC Brut (750ml)

Tselepos Winery Amalia Brut (375ml)

Tselepos Winery Amalia Brut (750ml)

Tselepos Winery Amalia Rose (750ml)

## **Beers**

Corona Beer (330ml)

Blue Monkey Lager 4.4% (330ml)

Malt'n Marvel Double IPA 7.8% (330ml)



## Spirits & Liquor

Whiskey

Special Selection Whiskey

Vodka

Premium Vodka

White Rum

Special Black Rum

White Tequila

Golden Tequila

Campari

Gin

Signature Gin

## Signature Cocktails

Santorini Espresso

*Vodka, Kahlúa, Vanilla syrup, Double espresso*

Emerald Coast

*Gin, Apple Sourz, Pistachio syrup, Lime, Green apple purée*

Celestial Glow

*Pink gin, Apricot schnapps, Lime, Violet syrup*

Caldera Paloma

*Tequila Reposado, Grapefruit juice, Lime,  
Agave syrup, Grapefruit soda*

Volcanic Nectar

*Irish whiskey, Apricot liqueur, Lime, Passion fruit purée*

Tropical Ember

*Dark rum, Orange liqueur, Lime, Maple syrup,  
Pineapple purée*

Greek Elixir

*Metaxa, Mastic liqueur, Limoncello, Sumada, Lime*

Aperol Spritz

*Prosecco, Aperol, Soda water*

Aegean Virgin

*Passion purée, Grapefruit Juice, Lime, Ginger syrup, Lemongrass syrup,  
Grapefruit soda*



## Coffee & Hot Beverages

Espresso	Frapé ( <i>Cold Instant Coffee</i> )
Double Espresso	Hot Instant Coffee
Freddo Espresso	Filtered Coffee
Freddo Cappuccino	Greek Coffee
Cappuccino	Hot/Cold Chocolate
Cappuccino Latte	Hot Tea
Americano	( <i>English Breakfast, Earl Grey, Green, Red Berries, Mint, Chamomile</i> )

## Fresh Juices & Smoothies

Fresh Orange Juice  
Fresh Mixed Fruits Juice  
Milkshake (*Chocolate, Vanilla*)  
Smoothies  
(*Strawberry-Banana, Strawberry-Raspberry-Blackberry, Mango-Melon-Pineapple-Kiwi, Mango-Papaya-Pineapple*)

## Soft Drinks

Coca-Cola (200ml)  
Coca-Cola Zero (200ml)  
Fanta Orange (200ml)  
Fanta Lemon (200ml)  
Sprite (200ml)  
Red Bull  
Three Cents Dry Water Tonic (200ml)  
Three Cents Gentlemen's Mandarin & Bergamot (200ml)  
Three Cents Ginger Beer (200ml)  
Three Cents Pink Grapefruit Soda (200ml)  
Three Cents Soda (200ml)  
Three Cents Lemonade (200ml)  
Three Cents Zero Pink Grapefruit Soda (200ml)  
Mineral Water 1lt



ES