

One of One

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POOL & SNACK

CEVICHE – 14,00€

Catch of the day in citrus sauce with multigrain bread croutons

ANTIPASTO SKEWERS – 12,00€

Mini skewers with mozzarella and cherry tomatoes in basil sauce and Greek cured meats

MINI MELON BITES – 12,00€

Melon bites and watermelon with feta and mint

MODERN CLASSICS – 20,00€

Mini brioche with chicken & cheddar, mini truffle burger with sweet onion and mini vegan brioche

MINI SALAD BOWL – 12,00€

Cretan dakos barley rusk, cherry tomatoes, capers, olives, tsalafouti cheese cream, oregano, and olive oil

BOWLS

ACAI BOWL – 14,00€

Almond milk, walnuts, granola, hazelnut butter, banana, strawberries, chia seeds and fir honeydew

POWER BOWL – 15,00€

Blueberry Greek yogurt, vanilla protein, oats, cranberries, fruits, chia seeds, and fresh blueberries

YOGURT BOWL – 12,00€

Greek yogurt, peanut butter, dates, pasteli (Greek sesame & honey brittle), figs, and Greek heather honey

SWEET INDULGENCES

CHOCOLATE CONCERTO – 17,00€

Dark chocolate cream, milk biscuit sponge, salted caramel, gianduja ice cream

GREEK MILFEUILLE – 16,00€

Caramelized phyllo layers, vanilla cream, cinnamon ice cream

YOGURT ICE CREAM – 15,00€

With sour cherry preserve in its syrup

SEASONAL FRUIT PLATE – 15,00€

With assorted nuts

APPETIZER SUGGESTIONS

CEVICHE – 25,00€

Catch of the day in citrus sauce, fruit cubes, spring onion, chili, and peach foam

ANGUS CARPACCIO – 22,00€

Angus beef with white & black truffle mayo, microgreens, and smoked pepper

SMOKED SALMON – 20,00€

Homemade smoked salmon rolled in cucumber, horseradish, basil, honey–dill sauce and lemon gel

FAVA CREAM – 20,00€

With crayfish flavored with lime, caper apples, and spicy honey

BEETROOT CARPACCIO – 16,00€

Marinated with strawberry vinaigrette, Aegina pistachios, goat cheese pearls, and fresh herbs

GREEK SPREADS – 16,00€

Tzatziki, spicy feta dip and fava served with corn pita chips

SALAD BAR

GREEK SALAD – 18,00€

Local cherry tomatoes, cucumber, peppers, onion, olives, PDO feta, and extra virgin olive oil

SUMMER VEGETABLE FEAST – 20,00€

Quinoa, cranberries, caramelized walnuts, fresh fruits, raspberry dressing

SALMON SALAD – 20,00€

Homemade smoked salmon with hearts of seasonal greens, fennel, beets, citrus dressing

BURGER CORNER & SNACKS

UMAMI BURGER – 25,00€

Angus beef patty in fluffy brioche bun, bourbon bacon, goat cheese, sweet onions and truffle mayo served with French fries

BIG MOUTH SMASH BURGER – 25,00€

Angus beef in fluffy brioche bun with cheddar, pickle mayo, tomato, iceberg lettuce and spice mayo served with French fries

CRISPY CHICKEN BURGER – 22,00€

Chicken patty in fluffy brioche bun, tomato, lettuce, onions, cream cheese, and sweet chili sauce served with French fries

SOY PATTY BAGEL – 19,00€

Soy burger patty, tomato–cucumber tartare, avocado, chili, and paprika French fries

SALMON BRIOCHE - 18,00€

Homemade smoked salmon in fluffy brioche bun, lemon cream, pickles, capers, crispy salad, and avocado cream served with fresh mini salad

TRIPLE DECKER LORD'S SANDWICH – 18,00€

Homemade chicken salad, ham, turkey, bacon, omelet, crispy tomato salad, honey-Dijon and Thousand Island house sauces served with French fries

PINSA PROSCIUTTO – 18,00€

With prosciutto or mozzarella, pesto, and rocket

PASTA & RISOTTO

WILD MUSHROOM RISOTTO – 24,00€

Risotto, black truffle sauce with aged parmesan

SKIOUFIKTO – 20,00€

Skioufikto (Cretan pasta), sautéed fresh vegetables, Kalamata olives, local cherry tomato sauce, and Cretan xinomyzithra cheese

HOMEMADE RAVIOLINI – 28,00€

Raviolini, slow-roasted beef ragù, Greek herbs, and Naxos graviera cheese

CHICKEN TAGLIATELLE – 24,00€

Taliatelle, chicken, avocado, zucchini, Greek prosciutto chips, and local cheese

GRILL & DAY PLATE

ANGUS TERES MAJOR TAGLIATA – 39,00€

With sautéed baby potatoes with herbs, carrot purée, and graviera-stuffed mushroom and sweet pepper & Greek herbs sauce

FISH FILLET OF THE DAY- FRICASSEE – 36,00€

With seasonal greens sautéed in lemon sabayon with verbena and lemon balm

CHICKEN FILLET – 25,00€

With vegetable ratatouille, avocado cream, and lemon–mustard seed sauce

LAMB BITES -28,00€

Grilled with lemongrass, olive-oil pita, sweet onion, baby potatoes, and mint & black garlic sauce

SMOKED PORK BELLY – 25,00€

On parmesan potato cream with glazed cherry tomatoes

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” (Roditis - Moscofilero - Malagousia) – 30,00€

Peloponnese (PGI Peloponnese), Greece

Argyros Atlantis (Assyrtiko - Aidani - Athiri) – 38,00€

Santorini, Cyclades, Greece

Tria Ampelia (Three Single Vineyards) Oenop (Assyrtiko) – 100,00€

Santorini, Cyclades, Greece

Santorini Assyrtiko Gavalas (Assyrtiko) – 55,00€

Santorini, Cyclades, Greece

Ktima Alpha (Sauvignon Blanc) – 40,00€

Macedonia, Greece

Ktima Tselepos “Marmarias” (Chardonnay) – 36,00€

Peloponnese (Nemea), Greece

Ktima Boutari Malagouzia – 30,00€

Macedonia, Greece

RED WINES

Skouras Estate “Akres” Cuvée Prestige (Agiorgitiko - Cabernet Sauvignon) – 30,00€

Peloponnese (Nemea), Greece

Ktima Biblia Chora (Cabernet Sauvignon - Merlot - Agiorgitiko) – 40,00€

PGI Pangeon (Eastern Macedonia & Thrace), Greece

Ktima Sigala MM (Mavrotragano - Mandilaria) – 38,00€

Santorini, Cyclades, Greece

Ktima Alpha “Skantzoxiros” (Xinomavro) – 36,00€

Macedonia, Greece

ROSÉ WINES

Kir-Yianni Paranga (Xinomavro - Syrah) – 30,00€

Macedonia (Naoussa), Greece

Hatzidakis Rozzete (Mandilaria) – 38,00€

Santorini, Cyclades, Greece

Miraval - Provence (Cinsault - Grenache - Rolle - Syrah) – 55,00€

Provence, France

M de Minuty (Cinsaut - Grenache Rouge - Syrah) – 50,00€

Côtes de Provence AOP, Provence, France

By. OTT (Grenache - Cinsault - Syrah - Mourvèdre) – 50,00€

Provence (Côtes de Provence/Bandol), France

SWEET/DESSERT WINES

Argyros Vinsanto 12 Years (Assyrtiko - Aidani - Athiri) – 7,50€

Santorini, Cyclades, Greece / By the glass, paired with dried fruits.

Santowines Vinsanto 20 Years (Assyrtiko - Aidani) – 10,00 €

Santorini, Cyclades, Greece / By the glass, paired with dried fruits.

CHAMPAGNE

MOET BRUT 375ml – 80,00€

MOET BRUT 750ml – 140,00€

MOET ROSE 750ml – 180,00€

DOM PERIGNON BRUT 750ml – 420,00€

KRUG GRAND CUVÉE 750ml – 550,00 €

ARMAND DE BRIGNAC BRUT GOLD 750ml – 660,00€

DOM PERIGNON ROSE 750ml – 880,00€

ARMAND DE BRIGNAC ROSE 750ml – 1.000,00€

SPARKLING WINES

PROSECCO GANCIA DOC BRUT 200ml – 9,00€

PROSECCO GANCIA DOC BRUT 750ml – 28,00€

BEERS

CORONA 330ml – 8,00€

BLUE MONKEY LAGER 4,4% 330ml – 9,00€

HEINEKEN 330ml – 7,00€

DRINKS

WHISKEY – 13,00€

WHISKEY SPECIAL – 18,00€

VODKA – 13,00€

VODKA SPECIAL – 18,00€

RUM WHITE – 13,00€

RUM BLACK SPECIAL – 18,00€

TEQUILA WHITE – 13,00€

TEQUILA YELLOW – 13,00€

CAMPARI – 13,00€

GIN – 13,00€

GIN SPECIAL – 18,00€

COCKTAILS

SANTORINI ESPRESSO

Vodka, Kahlua, Vanilla syrup, Double espresso – 22,00€

EMERALD COAST

Gin, Apple sourz, Pistachio syrup, Lime, Green apple purée – 22,00€

CALDERA PALOMA

Tequila reposado, Grapefruit juice, Lime, Agave syrup, Grapefruit soda – 22,00€

TROPICAL EMBER

Dark rum, Orange liqueur, Lime, Maple syrup, Pineapple purée – 22,00€

AEGEAN VIRGIN

Passion purée, Grapefruit juice, Lime, Ginger syrup, Lemongrass syrup, Grapefruit soda – 22,00€

APEROL SPRITZ – 20,00€

COFFEES

ESPRESSO – 4,00€

ESPRESSO DOUBLE – 6,00€

FREDDO ESPRESSO – 6,00€

FREDDO CAPPUCINO – 6,00€

CAPPUCINNO – 6,00€

CAPPUCINNO LATE – 6,00€

AMERICANO – 6,00€

FRAPE

(Cold Instant Coffee) – 6,00€

HOT INSTANT COFFEE – 6,00€

FILTERED COFFEE – 6,00€

GREEK COFFEE – 6,00€

BEVERAGES AND REFRESHMENTS

COCA COLA 200ml – 5,00€

COCA COLA ZERO 200ml – 5,00€

VIKOS ORANGE 250ml – 5,00€

VIKOS LEMON 250ml – 5,00€

VIKOS GAZOZE 250ml – 5,00€

RED BULL – 7,00€

THREE CENTS DRY WATER TONIK – 6,50€

THREE CENTS PINK GRAPEFRUIT SODA – 6,50€

THREE CENTS SODA – 6,50€

HOT/COLD CHOCOLATE – 7,00€

HOT TEA

(English Breakfast, Earl Grey, Green, Red Berries, Mint, Chamomile) – 6,00€

SPARKLING WATER 330ml – 6,50€

MINERAL WATER 1lt – 4,00€

SMOOTHIES AND FRESH JUICES

FRESH ORANGE JUICE – 8,00€

FRESH MIXED FRUITS JUICE – 9,00€

MILKSHAKE (Chocolate, Vanilla) – 10,00€

SMOOTHIES

(Strawberry-Banana, Strawberry-Raspberry-Blackberry, Mango-Mellon-Pineapple-Kiwi, Mango-Papaya-Pineapple) – 10,00€

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