MANDARIN ORIENTAL
COSTA NAVARINO

# In-Room Dining


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*06:30 – 11:00*

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Mandarin Oriental has long been renowned for excellence and innovation in In-Room Dining. At Mandarin Oriental Costa Navarino, our local cuisine and exceptional service create a dining experience to tempt the senses of the most refined connoisseurs.

The ingredients used are sourced from the finest suppliers across the Peloponnese region. We collaborate closely with our suppliers to guarantee the highest quality standards of all our products, before preparing them to your liking and satisfaction. Our fish and coffee products are sourced from sustainably certified companies. This means that the products are socially responsible, have minimal environmental impact, and are financially beneficial for all those involved.

We are delighted to be able to offer you the Mandarin Oriental, Costa Navarino experience in the comfort of your room and will assist with anything from a pre-theatre reception or a formal dinner, to answering a late-night craving for a club sandwich.

Please let us know if you have any specific allergies, dietary or calorie requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen-free environment and such allergens are specified as follows:

D - Dairy | G - Gluten | N - Nuts | F - Fish | SF - Shellfish | V - Vegetarian | VG - Vegan | GF - Gluten-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Unfortunately, we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our guests.

All prices are displayed in Euros (€) and are inclusive of all applicable taxes. A delivery charge of €6.50 applies and no service charge is included. The consumer is not obliged to pay if a notice of payment is not received.

# Breakfast Menu

06:30 – 11:00

**Continental** (V) **52**

Bakery basket: pastries, croissants, white & whole wheat toast, koulouri
Greek jams, wildflower honey & butter
Seasonal sliced fruits
House brewed regular or decaf coffee
Orange, grapefruit or carrot juice

*Koulouri is a traditional Greek butter-based pastry, carefully hand-shaped according to time-honoured techniques and brushed with egg yolk before baking, giving it its characteristic golden sheen. Its flavour is gently sweet, enriched with butter and delicately scented with vanilla. The name comes from the Greek word for a small ring-shaped loaf. Simple, wholesome, and deeply rooted in our culinary heritage, a koulouri is a timeless way to begin the day.*

**Wellness** (V) **58**

Fluffy egg white omelette, turkey, asparagus, mushrooms & xygalo cheese
Greek yoghurt, honeycomb & Greek walnuts
Seasonal sliced fruits
House brewed regular or decaf coffee
Greek mountain tea
Pomegranate juice

*Your wellbeing is our greatest priority. With care and respect for quality, we have prepared a selection of thoughtfully sourced products, chosen for their purity and nutritional value, to help you begin your day in the most wholesome way.*

**Messenian** (D) (G) (N) **65**

Bakery basket: Pastries, croissants, village bread, wholegrain sourdough & koulouri
Greek jams, wildflower honey & butter
From our traditional Greek Paramana delicacies, tyropita & diples
Sun-dried tomato, feta cheese, pork sausage, Greek coleslaw & Kalamata mustard
Oliviera's Royal poached eggs, homemade smoked trout, dill hollandaise
Seasonal sliced fruits
House brewed Greek coffee
Orange, grapefruit or carrot juice

*By Paramana we refer to the traditional tray presented to our guests at breakfast, offering a selection of authentic Greek delicacies. For this occasion, we have chosen our fabulous tyropita, a beloved Greek pastry made with delicate layers of buttered phyllo dough filled with a rich cheese and egg mixture. Its versatility allows us to vary the ingredients, creating a delightful selection throughout your stay. We have also included diples, thin sheets of dough rolled into long strips, carefully folded and fried until golden, then drizzled with honey or dipped in a light sugar syrup. Completing the selection are lalagia, savoury oval-shaped rings of fried dough, a truly traditional Greek recipe especially popular in the region of Messenia.*

# À La Carte Chef's Choices

06:30 – 11:00

**Greek Polyfimos Yoghurt & Honey** (GF) (N) (V) **18**
Honeycomb, Greek walnuts

**Homemade Spanakopita** (D) (V) **18**
Spinach, wild greens, feta cheese

**Bougatsa** (D) (V) **18**
Semolina custard, orange, cinnamon

**Artisanal Messinian Cheese Selection** (N) **26**
Dried fruits, nuts

**Selection of Premium Greek Cold Cuts** **26**
Local pickles, condiments

**Like a Greek Salad** (GF) (V) (D) **24**
Tomatoes, cucumber, olives, peppers & feta cheese

**Greek Oatmeal Ryzogalo** (D) (N) (V) **16**
Sweet trahanas, fruity granola, cinnamon

**Apple Pie French Toast** (D) (N) (V) **20**
Tsoureki, green apple, walnuts, fresh cream

**Two Fresh Organic Eggs** (V) **25**
Fried eggs, omelette, scrambled, poached or boiled

**Avocado Toast with Scrambled Eggs** (D) (V) **30**
Crispy croissant, sun-dried tomato, crumbled anthotyro cheese

**Oliviera's Eggs Royal** (SF) **32**
Poached eggs, homemade smoked trout, dill hollandaise

**Smoked Kagianas with Sygglino** (D) **29**
Scrambled eggs, tomato, feta cheese sauce

**Seasonal Sliced Fruits** (GF) (VG) **22**
Watermelon, peach, apricot, cherries, grapes, melon, figs

*Polyfimos is a premium Greek brand, renowned for its high-quality dairy products. Trahanas is a traditional preparation of wheat and yoghurt, lovingly prepared in-house, following a method passed down through generations. Kagianas is a beloved local dish, made by gently cooking ripe tomatoes in olive oil and then folding in beaten eggs, oregano, and thyme. Feta cheese is optional, adding richness, and the dish is often enjoyed as a light, flavourful snack, a true taste of our regional culinary heritage.*

## Breakfast Sides

*Choose your breakfast sides*

**Meats** **10**
Sygglino, pork sausage, chicken sausage, beef sausage, pork bacon

**Cheeses** (D) **12**
Feta, anthotyro, graviera, kaseri, smoked cheese

**Vegetables** (V) **8**
Greek avocado, cherry tomatoes, baby potatoes, green asparagus, mushrooms, spinach

## Artisan Market

**Bakery Basket** (N) (V) **26**
Pastries, croissants, white & whole-wheat toast, koulouri, Greek jams, wildflower honey, butter

**Homemade Granola** (D) (N) (V) **20**
Berries, wildflower honey, yoghurt or milk

**Overnight Oats** (VG) **18**
Oats, linseeds, plant-based milk, fruits

**High Protein Chia Pudding** (D) (V) **20**
Cocoa, chia, cottage cheese, honey from our beehives

**Cereals** (G) **16**
Corn Flakes, Special K, Honey Loops, Coco Pops, All Bran, Frosties
Choice of milk: skimmed, full-fat, soy, almond, oat or coconut

*Sygglino is a special cured meat of the Peloponnese region in Greece. Following ancient tradition, pork meat is smoked with aromatic herbs over wood. Anthotyro is a traditional Greek white cheese that can be soft or semi-hard. It has a sweet, creamy taste with no rind or salt. It is a traditional Greek cheese prepared by adding in unpasteurised sheep's and goat's milk or mixtures. Graviera is a cheese with a rich, sweet, slightly salty, buttery taste and has a pleasant aroma of milk, it is prepared with cow's milk or a mix of cow's and sheep's milk. Kasseri is a traditional semi-hard to hard Greek cheese made from unpasteurised sheep milk and is springy in texture and yellow in colour.*

# Appetizers & Salads

11:00 – 23:45

## Appetizers & Salads

**Artisan Charcuterie Board** (N) **45**
Selection of premium Greek cheese, cold cuts, condiments, grissini

**Greek Mezze Platter** (D) (F) (N) **45**
Fava, melitzanosalata, tyrokafteri, taramosalata, marinated olives

**Beef Carpaccio & Greek truffle** (D) (GF) **46**
Kalamata mustard, rocket, smoked graviera cheese

**Tuna Tartare** (F) (GF)) **42**
Kale, avocado, sesame, mango dressing

**Greek Salad** (D) (GF) (V) **32**
Locally farmed tomatoes, selection of vegetables from the Chef's Garden, oregano, feta cheese

**Garden Greens & Greek Goat Cheese** (D) (N) (GF) (V) **29**
Dried figs, hazelnuts, black garlic dressing

**Caesar Salad** (D) (F) **32**
Baby gem, organic pork bacon from Kermes farm, parmesan cheese shavings

**Smoked Kagianas with Sygglino** (D) (GF) **29**
Scrambled eggs, tomato, feta cheese

**Add-on items:** Grilled chicken breast 10 |Grilled prawns 14| Salmon 14|Avocado 10|Grilled halloumi 10
*price per item*

*Kermes is a farm located in the western Peloponnese. It is a protected area and wildlife refuge, the pigs are left to freely forage in this rich natural environment.*

## Healthy Dishes

**Marinated Shrimps Skewer & Tzatziki Avocado** (D) (SF) **36**
Garlic, paprika oil, tortilla chips

**Organic Kale & Quinoa Salad** (GF ) (VG) **30**
Mixed salad, green apple, chickpeas, pumpkin seeds, citrus dressing

**Mediterranean Power Bowl** (GF) (VG) **28**
Quinoa, beluga lentils, cucumber, cherry tomatoes, Kalamata olives, tahini, lemon dressing

**Spicy Salmon Bowl** (F) (GF) **42**
Brown rice, avocado, steamed broccoli, edamame, spinach, pumpkin seeds, chilli, lemon dressing

**Fruit Salad** (N) (V) **22**
Seasonal fruits, homemade granola, nuts, honey

## Pasta, Risotto & Pinsa

*All our pasta can be prepared with gluten free or wholegrain spaghetti or penne upon request*

**Linguine Arrabbiata**(V) **36**
Cherry tomato sauce, Kalamata olives, capers

**Lobster Pappardelle** (D) (SF) **62**
Florina peppers, Américaine sauce

**Rigatoni alla Bolognese** (D) **48**
Beef ragu, pecorino cheese

**Pinsa Romana Margherita** (D) (V) **32**
Flatbread, tomato sauce, mozzarella, basil

**Truffle Mushroom Risotto** (D) (GF) **48**
Greek reggiano cheese, truffle

**Add-on items:** Mushrooms 8 | Burrata 10 | Chorizo salami 10 | Greek summer truffle 30
*price per item*

## Sandwiches

*All sandwiches served with hand-cut fries or mixed green leaves*

**Club Sandwich** (D) **36**
Grilled chicken, smoked vintage pork, kaseri from Kastoria, lettuce, mayonnaise

**Double Smashed Butter Beef Burger** (D) **38**
Prime beef, aged graviera cheese, lollo lettuce, tomato, MO sauce

**Vegan Burger** (VG) **34**
Plant-based patty, lollo lettuce, tomato, vegan cheese, BBQ sauce

**Focaccia Steak Sandwich** (D) **42**
Prime beef, avocado, tomato, smoked kaniaki cheese, rocket, honey mustard sauce

## Mandarin Oriental Heritage

**Steamed Edamame** (VG) **26**
Lime, soya sauce

**Rock Shrimps** (SF) **48**
Spicy dragon sauce, panko

**Salmon Teriyaki** (F) **52**
Basmati rice with ginger, coriander

**Rice Egg Noodles** **36**
Chicken, peppers, ginger, carrot, leek, sesame oil

## From the Wood Grill

*All items from the grill are served with green asparagus & tomatoes confit*

**Australian Wagyu Beef** (GF)

| | |
|---|---|
| A4 Tenderloin | **75** |
| A4 Rib-eye | **85** |
| Tomahawk 1 kg | **195** |

**Organic Chicken Breast from Nafpaktos** (GF) **42**
Lemon olive oil, oregano

**Greek Mix Grill** (D) **64**
Chicken souvlaki, lamb paidakia, beefteki, homemade sausage, tzatziki

**Messenian Sea bass** (F) (GF) **60**
Grilled fish fillet, sea salt

**Sauces:** Peppercorn| Red wine | Lemon butter |Herbal sauce **10**

**Sides:** Triple-cooked fries |Potato purée (D)| Grilled vegetables | Basmati rice (D) **10**

*price per item*

## Desserts

**Goat Cheesecake** (D) (N) **16**
Baked cheesecake, berries, pasteli, raspberry sorbet

**Crème Brûlée** (D) (GF) **16**
Vanilla custard cream, caramelised sugar, blueberries

**100% Chocolate** (D) (N) **18**
Dark chocolate crémeux, chocolate ganache, black sesame crunchy, cacao sponge cake

**Selection of Ice Cream**

*price per scoop* **8**