

In-Room Dining

Breakfast Menu <i>06:30 – 11:00</i>	3
Breakfast À La Carte Menu <i>06:30 – 11:00</i>	4
All Day Dining Menu <i>11:00 – 23:45</i>	6
Little Fans Menu <i>11:00 – 23:45</i>	10
Beverage Menu <i>06:30 – 23:45</i>	11

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 allergen 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. Delivery Charge is additional with a price of €6.50, 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)

45

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)

50

Fluffy egg white omelet 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)

55

Bakery basket: Pastries, croissants, village bread, wholegrain sourdough & koulouri
Greek jams, wildflower honey & butter
From our traditional Greek Paramana delicacies, tyropita & diples
Sundried tomatoes, 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.

A la Carte Chef's Choices

06:30 – 11:00

Greek Polyfimos Yoghurt & Honey ^{(V) (N) (GF)} Honeycomb, Greek walnuts	13
Homemade Spanakopita ^{(V) (D)} Spinach, wild greens, feta cheese	16
Bougatsa ^{(V) (D)} Semolina custard, orange, cinnamon	16
Artisanal Messinian Cheese Selection ^(N) Dried fruits, nuts	20
Selection of Premium Greek Cold Cuts Local pickles, condiments	20
Like a Greek Salad ^{(GF) (V) (D)} Tomatoes, cucumber, olives, peppers & feta cheese	24
Greek Oatmeal Ryzogalo ^{(N) (V) (D)} Sweet trahanas, fruity granola, cinnamon	16
French Toast Apple Pie ^{(N) (V) (D)} Tsoureki, green apple, walnuts, fresh cream	20
Two Fresh Organic Eggs ^(V) Fried eggs, omelet, scrambled, poached or boiled	22
Avocado Toast with Scrambled Eggs ^{(V) (D)} Crispy croissant, sun dried tomatoes, crumbled anthotyro cheese	26
Oliviera's Eggs Royal ^(SF) Poached eggs, homemade smoked trout, dill hollandaise	25
Smoked Kagianas with Syggolino ^(D) Scrambled eggs, tomatoes, feta cheese sauce	27
Seasonal Sliced Fruits ^{(GF) (VG)} Watermelon, peach, apricot, cherries, grapes, melon, figs	20

Polyfimos is a premium Greek brand, renowned for its high-quality dairy products. Trahanas is a traditional mixture 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 condiments

Meats	8
Syggolino, pork sausage, chicken sausage, beef sausage, pork bacon	
Cheeses ^(D)	8
Feta, anthotyro, graviera, kaseri, smoked cheese	
Vegetables ^(V)	6
Greek avocado, cherry tomatoes, baby potatoes, green asparagus, mushrooms, spinach	

Artisan Market

Bakery Basket ^{(N) (V)}	20
Pastries, croissants, white & whole-wheat toast, koulouri, Greek jams, wildflower honey, butter	
Homemade Granola ^{(N) (V) (D)}	16
Berries, wildflower honey, yoghurt or milk	
Overnight Oats ^(VG)	16
Oats, flax, plant based milk, fruits	
High Protein Chia Pudding ^{(D) (V)}	16
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	

Syggolino 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 dry, white, soft, or medium-hard cheese. It has a sweet, creamy taste with no rind or salt. It is a traditional Greek cheese prepared by adding in unpasteurized 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. Kasseris is a traditional semi-hard to hard Greek cheese made from unpasteurized sheep milk and is springy in texture and yellow in colour.

Appetizers & Salads

11:00 – 23:45

Appetizers & Salads

Artisan Charcuterie Board ^(N)	38
Selection of premium Greek cheese, cold cuts, condiments, grissini	
Greek Mezze Plater ^{(N) (D) (F)}	45
Fava, melitzanosalata, tyrokafteri, taramosalata, marinated olives	
Beef Carpaccio & Greek truffle ^{(GF) (D)}	42
Kalamata mustard, rocket, smoked graviera cheese	
Tuna Tartare ^{(GF) (F)}	38
Kale, avocado, sesame, mango dressing	
Greek Salad ^{(V) (GF) (D)}	30
Local farmed tomatoes, selection of vegetables from the Chef's Garden, oregano, feta cheese	
Garden Greens & Greek Goat Cheese ^{(V) (GF) (D) (N)}	29
Dried figs, hazelnuts & black garlic dressing	
Caesar Salad ^{(D) (F)}	30
Baby gem, organic pork bacon from Kermes farm & parmesan cheese shavings	
Smoked Kagianas with Syggolino ^{(GF) (D)}	27
Scrambled eggs, tomatoes, feta cheese	
Add-on items: Grilled chicken breast Grilled prawns Salmon Avocado Grilled halloumi <i>price per item</i>	10

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 ^{(SF) (D)}	36
Garlic, paprika oil, tortilla chips	
Smoked Salmon & Burrata Cheese ^{(GF) (D) (F)}	45
Mixed greens, colourful beetroots	
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 ^{(GF) (F)}	40
Brown rice, avocado, steamed broccoli, edamame, spinach, pumpkin seeds, chili, 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 whole grain spaghetti or penne upon request

Linguine Arrabiatta ^(V)	36
Cherry tomato sauce, Kalamata olives, capers	
Lobster Pappardelle ^{(SF) (D)}	58
Pepper florinis, americaine sauce	
Rigatoni a la 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 20

Sandwiches

All sandwiches served with hand cut fries or mixed green leaves

Club Sandwich ^(D)	32
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)	29
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, leak, sesame oil	

From the Wood-Grill

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

Australian Wagyu Beef ^(GF)

Tenderloin A4	72
Ribeye A4	84
Tomahawk 1kg	160

Organic Chicken Breast from Nafpaktos ^(GF)

Lemon olive oil, oregano	38
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Greek Mix Grill ^(D)

Chicken souvlaki, lamb paidakia, beefteki, homemade sausage, tzatziki	54
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Messinian Seabass ^{(GF) (F)}

Grilled fish fillet, sea salt	52
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Sauces: Peppercorn | Red wine | Lemon butter | Herbal sauce 10

Sides: Triple potato fries | Potato purée ^(D) | Grilled vegetables | Basmati rice ^(D) 10

price per item

Desserts

Goat Cheesecake ^{(N) (D)} 14

Baked cheesecake, berries, pasteli, raspberry sorbet

Crème Brulée ^{(GF) (D)} 15

Vanilla custard cream, caramelised sugar, blueberries

100% Chocolate ^{(N) (D)} 18

Dark chocolate cremeux, chocolate ganache, black sesame crunchy, cacao sponge cake

Selection of Ice Cream

price per scoop 8

Little Fans Menu

11:00 – 23:45

Organic Tomato Soup ^{(V) (D)} Velouté roasted croutons	10
Kids Messenian Salad ^{(G) (F)} Green leaves, farmed boiled eggs, grilled chicken	10
Agourontomata ^{(D) (GF)} Cherry tomatoes, cucumber, anthotyro cheese	10
Penne with Saltsa Ntomatas ^{(V) (D)} Tomato sauce, graviera cheese	12
Spaghetti & Keftedakia ^(D) Traditional meatball stew, Greek reggiano cheese	14
Kotompoukies ^(D) Chicken fingers, french fries, mustard yoghurt sauce	14
Fish & Chips ^{(F) (D)} Greek mpakaliaros, French fries, lemon mayonnaise	18
Cheeseburger ^(D) Lettuce, tomato, kaseri cheese, French fries, ketchup	18
Grilled Seabass Fillet ^{(GF)(F)} Steamed rice, boiled vegetables, French fries or green salad	20
Grilled Beef Tenderloin ^(GF) Steamed rice, boiled vegetables, French fries or green salad	26
<u>Treats</u>	
Baked Cookie ^{(N) (D)} Soft chocolate chunk cookie, vanilla ice cream	12
Snickers Bar ^{(N) (D)} Caramel mou, chocolate cremeux, caramelised peanuts	12
Yoghurt & Honey ^{(GF) (D)} Polyfimos yoghurt, thyme honey, berries	12