

HYDRA



SUNSET
restaurant

SUNSET RESTAURANT HAS BEEN AWARDED 2nd PLACE IN THE WORLD'S BEST RESTAURANTS WITH A VIEW CONTEST FROM ABC NEWS



*"We should look for someone to eat and drink with
before looking for something to eat and drink."*

Epicurus

SUNSET

restaurant

Bread and Dip (*per person*)

Toasted mini pita bread (*1 portion, 2 pieces*)

Mixed Marinated Olives

cheeses

Feta cheese with olive oil and oregano

A type of Greek Gruyère cheese

Creamy goat cheese

spreads

Taramosalata *Piraeus style cod roe spread, made with lemon juice and onion extract, topped with spring onions, Kalamata olives and crispy pita bread*

Melitzanosalata *Mount Athos oven roasted and smoked aubergine spread, with garlic, olive oil, vinegar and parsley, garnished with chopped, sweet pickled peppers and served with garlic crostini*

Tzatziki *Greek yogurt, cucumber and garlic spread, topped with extra cucumber salad and dill*

appetizers

Tsigarobourekia mini pies of a combination of white cheeses, accompanied by a spicy sauce of sweet pickled peppers

Grilled halloumi a type of Cypriot cheese served on a toasted mini pita bread along with grilled tomato

Feta wrapped in sesame crust drizzled with Greek thyme honey and nigella black seeds

Aubergine mille-feuille made with creamy goat cheese and sweet red pepper coulis on baby arugula.....

Fried zucchini sticks accompanied by spearmint-flavored yogurt sauce

Yellow split pea mousse garnished with capers and a trilogy of onions (red, spring and caramelized)

Grilled octopus* drizzled with balsamic sauce

Carpaccio octopus* served with baby rocket greens, capers and baby pimientos, drizzled with extra virgin olive oil and lemon, mustard and honey sauce

Sea Bass filet (Bronzino) marinated in lime topped with baby arugula and pink peppercorns, drizzled with olive oil

Smoked trout served on a bed of Beluga lentil salad with carrots, celery, onion, tomatoes, lime and olive oil dressing

Sea urchin eggs served with lemon and extra virgin olive oil

Prawns* sautéed in olive oil flavored with garlic and butter, garnished with sea asparagus

Prawns* braised in spicy tomato sauce flavored with garlic, chili, peppers and feta, topped with spring onions

Fresh anchovies marinated in lemon, chili, olive oil and garlic with chopped tomato salad and pickled rock samphire

Fried calamari* served with fennel mayo sauce

King squid* grilled with olive oil and oregano, served with chopped tomato salad

Steamed mussels mixed with Retsina wine, garlic, lemon, spring onions and green herbs

Spicy mussels cooked with garlic, ouzo, roast red pepper, bukovo, tomato sauce and spring onions

Cockles sautéed flavored in olive oil, garlic, dry white wine, lemon and parsley

Side orders

Homemade fried potato

Steamed basmati rice

Grilled vegetables

Boiled green herbs

Boiled vegetables (zucchini, carrots, potatoes)

salads

Classic Greek tomato, cucumber, red onion, parsley, green bell peppers, olives, capers, feta cheese, mini sesame rusks, extra virgin olive oil and oregano

Baby plum tomatoes along with pickled caper leaves, parsley, aromatic olive oil, fresh basil and coarse sea salt

Cretan barley rusk soaked in aromatics with oregano tomato juice, chopped tomatoes, baby arugula, goat cheese drizzled with extra virgin olive oil and sundried black olives and caper berries

Spartan baby spinach, baby arugula, orange supremes, thin slices of Mani singlino (light smoked ham with orange zest), capers and grape tomatoes in a citrus dressing

Cypriot mixed lettuces, rocket greens, spring onion, celery, baby plum tomatoes, pickled cucumber, pickled green peppers, green olives and grilled halloumi cheese in a lemon and spearmint dressing

Arugula, iceberg & graviera flakes accompanied by baby plum tomatoes with garlic crostini in a balsamic, honey and thyme dressing

Mesclune mixed leafy greens, arugula, dried figs, pistachios, dried cranberries and grapes in a dressing of grape must and dried herbs

Sea food crab meat and marinated prawns* on a bed of iceberg, baby arugula, cucumber and red radish, in a lime, mustard and honey dressing

pasta

Sea urchin eggs on spaghetti sautéed in olive oil with garlic, lemon and parsley

Cockles on spaghetti sautéed in olive oil with garlic, fresh tomato, dry white wine and parsley

Sea food on bavettes prawns*, baby calamari*, mussels, cockles, fresh tomato, garlic, dry white wine and parsley

Prawns* on bavettes flavored with garlic, fresh tomato and ouzo in lobster sauce

Fresh salmon on tagliatelle mixed with fennel, ouzo, dill and cream sauce

Penne in feta mousse served with caramelized baby plum tomatoes in garlic and honey, black Kalamata olives, parsley and oregano

rice pilaf (risotto)

Prawns* rice pilaf served with saffron and garlic in a shrimp broth with chives

Chicken rice pilaf from Kassos cooked in a free range chicken broth with tomato and clarified goat butter, served with a pan-roasted chicken filet and whipped Greek yogurt

Slow roast tomato risotto flavored with garlic and thyme, served with creamy goat cheese and parsley

main courses

Meats

Beef filet grilled with olive oil and thyme

served with olive oil, thyme, grilled oyster mushrooms,
baby arugula and mashed potatoes with truffle oil

Rib eye steak

grilled with aromatic truffle olive oil,
slow roasted tomatoes and homemade fried potato

Grilled pork tenderloin

served with baby arugula, graviera flakes, slow roasted tomatoes
and homemade fried potato, drizzled with mustard, honey and thyme sauce

Lamb chops

grilled with olive oil and oregano on a mixed green salad
and sautéed new potatoes with thyme, garlic and lemon

Chicken filet souvlaki

marinated in turmeric, garlic, smoked paprika and lemon,
served on a toasted noodles pilaf with currants and pine nuts, drizzled with yogurt sauce

Mixed grill souvlaki

a mix of beef filet mignon, chicken filet and pork tender loin, served with grilled green peppers,
slow roasted tomatoes, red onions marinated in parsley and sumac and homemade fried potato

Grilled beef patties

served on a mixed green salad and homemade fried potato
accompanied with a chopped tomato salad and red onion marinated in parsley and sumac

Fish

Grilled fillet of sea bass

marinated in rosemary, served on aromatic mashed potatoes with olive oil,
green herbs and boiled greens, drizzled with olive oil and a lemon dressing

Seafood souvlaki

king calamari*, octopus* and prawns* on herbal green rice
with spring onions and dill, garnished with sea asparagus

Sea bream fillet

wrapped in parchment paper with boiled potatoes, fresh tomatoes, pimientos,
Kalamata olives, parsley, garlic, olive oil and a spicy fresh tomato sauce

Grilled salmon fillet

accompanied by potato salad with fennel, dill and ouzo

fresh fish and seafood

By the kilo from Hyrda

A Class

B Class

C Class

Calamari (Squid)

Red Prawns N°1

Lobster (grilled or steamed)

Lobster with pasta + 5 € per person

kid's menu

Penne with butter and grated cheese

Penne with tomato sauce and grated cheese

Grilled mini beef patties and homemade fried potato or steamed basmati rice

Grilled chicken fillet and homemade fried potato or steamed basmati

desserts

Mille-feuille filled with vanilla custard cream and garnished with fresh strawberries

Walnut baklava drizzled with honey and cinnamon syrup, served with mastic ice cream

Malebi a kind of panna cotta with mastic and orange blossom water, garnished with pine nuts, rose spoon sweet and cracked pistachios

Yogurt tart served with sour cherry jam

Chocolate ganache pie glazed with chocolate, topped with walnuts and orange ice cream

Key lime and lemon pie served with sour cream

Sunset restaurant / Hydra / Greece

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«Consumer is vor obliged to pay if the notice of payment has vor been received (receipt - invoice)».

Prices include: Service, City tax and VAT. Responsible for law: Antonios Rambias

EN_The shop is obliged to have printed documents, in a special case beside the exit for setting out of any existed complaint. FR_Le magasin doit disposer des bulletins imprimés, dans une case spéciale à côté de la sortie, pour la formulation de toute plainte.
DE_Das Lokal ist verpflichtet Formulare in einem gesonderten Fach am Ausgang zur Verfügung zu stellen, um gegebenenfalls Beschwerden anzugeben.

We use Greek extra virgin olive oil, Greek feta cheese, fresh fish, lobsters, squids from Hydra and fresh meat.
Our French fries are fresh, hand-cut and fried in sunflower oil. All products marked with an asterisk (*) are frozen.