ORA

BY ETTORE BOTRINI

LUNCH MENU

Welcome to ORA by Ettore Botrini.

Our restaurant showcases the signature cuisine of Michelin-starred chef Ettore Botrini, one of the most influential Greek-Italian culinary figures of our time. ORA means “time” in Greek and “now” in Italian, a fitting expression for a menu that honours the chef’s heritage while connecting tradition with innovation.

Here, simplicity meets precision. Our dishes are crafted with the finest ingredients from the sea and land that surround us, celebrating clarity of flavour and the richness of seasonal produce. We invite you to savour a contemporary expression of Greek coastal cuisine, elevated by genuine hospitality and a refined sense of place.

STARTERS

FOCACCIA WITH LOCAL HERBS (G)
Freshly baked focaccia with local aromatic herbs

COAL-ROASTED EGGPLANT (D) (V) 18
Roasted eggplant drizzled with olive oil and garnished with PDO feta cheese

'TARAMA' FISH ROE CREAM (SF) (D) (G) 16
Creamy tarama with spinach, Florina peppers and carob, served with pita bread

TZATZIKI (D) (V) 15
Greek yogurt with cucumber, garlic and fennel

FAVA BEAN PURÉE (F) 17
With smoked eel, capers and raisins

BEEF TARTARE (D) (R) 38
With feta cheese, potato and aromatic spices

MEDITERRANEAN PEINERLI (G) (D) (P) 30
Buffalo mozzarella, Parma ham, wild rocket and Parmigiano Reggiano

FISH OF THE DAY 'BOURDETO' (F) (E) 34
Signature dish
Fish of the day with tomato, paprika, lemon and spearmint

SALADS

GREEK COUNTRY SALAD (D) (V) 26
A fresh combination of traditional Greek ingredients

SPANAKOTIROPITA SALAD (V) (G) (D) 22
Spinach, PDO feta cheese, fennel, crispy phyllo pastry, boiled egg, onion and shallots

ALONNISOS TUNA SALAD (F) 39
A selection of tomatoes, shallots, bottarga and Alonnisos tuna

SPINACH AND PUMPKIN SALAD (D) 24
Spinach salad served with pumpkin, cranberries, goat cheese and maple syrup dressing

PASTA & RISOTTO

SPAGHETTI ALLA NAPOLETANA (G) (D) (V) 33
Fresh tomatoes, stracciatella, Parmesan and basil

SPINACH RICE–INSPIRED RISOTTO (V) (E) (D) 27
Spinach, fresh garden herbs and poached egg

ROOSTER "KRASSATO" (G) (D) 39
Slow-cooked rooster served with Bucatini pasta and Pecorino cheese

TAGLIATELLE AL RAGÙ (G) (C) 57
Chuck eye beef, tomato and aged Parmesan

MAIN COURSES

SEA BASS WITH KAKAVIA SAUCE (F) (C) 58
Served with seasonal vegetables

GRILLED ROOSTER 59
Lemon-marinated rooster with silky potato purée

LAMB CHOPS (D) 66
Tender lamb chops served with glazed vegetables and lamb jus

BEEF KEBAB (G) (D) 33
Served with mini corn pita, tomato and aromatic yogurt

BBQ MAITAKE (VG) (G) (S) (SE) 55
BBQ maitake mushrooms with black olive soil, black garlic emulsion, black truffle and maple–chilli dressing

BLACK ANGUS RIB EYE STEAK (D) (C) 96
Charcoal-grilled rib-eye steak with pepper sauce

GRASS-FED ARGENTINE RIB-EYE STEAK (D) (C) 75
Premium Argentine beef

CUTS OF THE DAY per kilo (D) (C) 70/KG
Please ask your waiter

SIDES

NAXOS POTATO WEDGES (V) 12
Baked and fried potato wedges, seasoned with rosemary and sea salt

ZUCCHINI 'LINGUINE' (V) 13
Zucchini strands flavoured with spearmint and chilli

GARDEN SALAD (D) (V) 14
Mesclun greens with chives, Parmesan and aged balsamic

GRILLED ASPARAGUS (D) (V) 22
Finished with butter and herbs

DESSERTS

TIRAMISU (D) (E) (G) (A) 15
Mascarpone cream, savoiardi biscuits, Marsala and espresso syrup, with coffee gelato

PETIT ANTOINE (D) (E) (G) (A) 17
Hazelnut, rum, Valrhona crémeux and vanilla

PAVLOVA (D) (E) 18
Crisp meringue, mastiha cream and red berry sorbet

Dishes indicated with (A) Alcohol | (C) Celery | (CR) Crustaceans | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (MO) Molluscs | (N) Nuts | (P) Peanuts | (R) Raw | (S) Shellfish | (SE) Sesame | (SF) Sulphites | (SO) Soybean | (V) Vegetarian | (VG) Vegan – Responsibly Sourced. Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of foodborne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Prices are in euro and include all applicable taxes.

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DINNER MENU

Welcome to ORA by Ettore Botrini.

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STARTERS

GRISSINI & MINI SOURDOUGH LOAF (G)

CHESTNUT VELOUTÉ, BLACK TRUFFLE & CACAO (D) (V) (C) 28
Silky chestnut velouté with black truffle and cacao

BEEF CARPACCIO "KOKKINISTO" (G) (D) (R) (C) 44
Beef carpaccio with kokkinisto spices, crispy potato straws and Parmesan

BEETROOT CARPACCIO (N) (VG) 24
Delicate beetroot carpaccio with berries, pistachio and Madagascar vanilla-infused almond sauce

NEW-AGE VITELLO TONNATO (F) (R) (N) (E) 46
Beef tartare with tonnato espuma and hazelnuts

THE FISH PART OF CARBONARA (SF) (D) (MO) 49
Squid, cornichons and Milano salami

WHITE CABBAGE TORTE, MOLITERNO, TRUFFLE & WHISKY (D) (N) (E) (C) 52
White cabbage torte with Moliterno, truffle and whisky-infused cabbage broth

WINTER SALAD (D) (N) 21
Seasonal greens with pomegranate, caramelised walnuts and Gorgonzola dressing

SPINACH AND PUMPKIN SALAD (D) 25
Baby spinach, pumpkin, cranberries and goat's cheese with maple syrup dressing

FISH OF THE DAY 'BOURDETO' (F) (E) 34
Signature dish
Fish of the day with tomato, paprika, lemon and spearmint

PASTA & RISOTTO

GOLDEN MILANESE & BONE MARROW (D) (G) (C) 67
Kozani saffron risotto with grilled bone marrow and gremolata

CACIO E PEPE, TUNA, LIME & AMCHOOR (D) (G) (F) (R) 37
Pasta mista cacio e pepe with tuna, lime and amchoor

PACCHERI, HOUSE-SMOKED SALMON, HOLLANDAISE & LIME (G) (E) (F) (D) 32
Paccheri with house-smoked salmon, Hollandaise sauce, lime and fresh herbs

MAIN COURSES

ROOSTER "PASTITSADA" (G) (D) (C) 50
Rooster ballotine with Corfiot spetserika, lasagna and Parmesan

COD "BIANCO" (F) (D) (SF) (G) (C) 85
Cod with vanilla-scented potato purée, seafood, preserved lemon and traditional Corfiot bianco sauce

ROYAL SURF & TURF (D) (P) (CR) (C) 105
Veal fillet and lobster with rich veal jus and delicate lobster bisque

LAMB CHOPS (D) (C) 66
Tender lamb chops served with glazed vegetables and lamb jus

BEEF FILLET, BRUNELLO & WILD MUSHROOM PESTO (D) (C) 69
Beef fillet with Brunello wine jus, calamarata, wild mushroom pesto and fresh herbs

CORDON BLEU (F) (D) (G) (E) 101
The authentic recipe, served with Café de Paris sauce and fluffy mashed potatoes

BBQ MAITAKE (VG) (D) (S) (SE) 55
BBQ maitake mushrooms with black olive soil, black garlic emulsion, black truffle and maple–chilli dressing

DESSERTS

OLIVE OIL (D) (E) (G) (N) 19
73% dark chocolate, cocoa sponge, olive oil sorbet

"PORTOKALOPITA" (D) (E) (G) (A) (N) 15
Vanilla Catalana foam, orange pie with Zacapa rum, orange blossom ice cream

LIMONE & FREGOLA BURRATA (D) (E) (G) (N) 16
Lemon crémeux, strawberry compote, burrata gelato and citrus notes

PAVLOVA (D) (E) 18
Crisp meringue, mastiha cream and red berry sorbet

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