

# ORA

BY ETTORE BOTRINI

## LUNCH MENU

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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.

# TO START – SEA & EARTH

## SOURDOUGH BREADBASKET (G) (VG)

Served with extra virgin olive oil and a variety of olives

## COAL-ROASTED EGGPLANT (D) (V) 17

Roasted eggplant drizzled with olive oil, garnished with spring onions

## 'TARAMA' FISH ROE CREAM (G) (N) (SF) 16

A creamy blend of Tarama, spinach, Florina peppers and carob, served with pita bread

## TZATSIKI (D) (V) 15

Greek yogurt, cucumber, garlic, and fennel

## BURRATA (D) (G) (V) 24

Fresh burrata served with cherry tomatoes, basil pesto, and pine nuts

## GREEK COUNTRY SALAD (D) (V) 23

A fresh combination of locally sourced traditional ingredients

## SPANAKOTIROPITA SALAD (G) (D) (N) (V) (SE) 21

A delightful blend of spinach, DOP feta cheese, fennel, crispy phyllo, boiled egg, onion, and shallots

## CRAB CAESAR (SF) (D) (G) (M) 59

Brown crab, baby gem lettuce, cornichons, croutons, and aged Parmesan

# RAW

## OYSTER, À LA GRECQUE (SF) (R) 13 per piece

Accompanied by tomato water, cucumber, green olives, onion, and vinegar

## TUNA TARTARE (G) (F) (R) 32

Raw tuna served with avocado, mango, and citrus notes

## FISH OF THE DAY 'BOURDETO' (F) (R) 31

*Signature dish*

Tomato émincé with paprika, lemon, and spearmint

# PASTA

## SPAGHETTI ALLA NAPOLETANA (G) (D) (V) 25

Fresh tomato, stracciatella, Parmesan, and basil

## CAVATELLI CON PESTO ALLA TRAPANESE (G) (D) (N) 23

Tomatoes, basil, ricotta salata

## SHRIMP GIOUVETSI (G) (SF) (D) 33

Orzo pasta with bisque sauce, confit cherry tomato, and fresh herbs

# FROM THE WOOD FIRED OVEN

## MEDITERRANEAN PEINIRLI (G) (D) (E) 29

Buffalo mozzarella, Parma ham, baby rocket, and Parmesan Reggiano

## EGGPLANT IMAM BAYILDI (D) (V) 28

Traditional Greek dish with tomato sauce, onion, fresh herbs, and feta cheese

## LOUROU MILANESE TROUT (F) (G) 31

Greek salmon trout Milanese with herbs and green apple Russian salad

# FROM THE PARRILLA GRILL

## CATCH OF THE DAY per kilo (F) 90

*Recommended for two*

Whole fish, grilled long bean salad, and riganada sauce

## BLACK ANGUS RIB EYE STEAK (D) (A) 95

Charcoal-grilled rib eye steak, served with pepper sauce

## RIB EYE STEAK (D) 60

Grass-fed Argentine beef rib eye

## CHICKEN KEBAB (D) 24

Avocado sauce, yogurt tandoori, and cilantro

## GRILLED OCTOPUS (G) 36

Green gazpacho, green apple, and celery

## GRILLED SHRIMPS (G) 43

Grilled shrimps, Mediterranean pico de gallo, and lime

## CUTS OF THE DAY per kilo (D)

*Please ask your waiter*

# SIDES

## NAXOS POTATO WEDGES (V) 11

Baked and fried potato wedges, seasoned with rosemary and sea salt

## ZUCCHINI 'LINGUINE' (V) 10

Zucchini strands flavoured with spearmint and chili

## GARDEN SALAD (D) (V) 12

Mesclun salad with chives, Parmesan, and aged balsamic

## GRILLED ASPARAGUS (V) 17

Finished with butter and herbs

Dishes indicated with (A) Alcohol | (C) Celery | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (N) Nuts | (R) Raw | (S) Shellfish | (SE) Sesame, (SO) Soybean | (SU) Sulphites | (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.

# ORA

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## DINNER MENU

---

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## TO START – SEA & EARTH

### **SOURDOUGH BREADBASKET** (G) (VG)

Served with extra virgin olive oil and a variety of olives

### **FAVA FROM SYROS** (V) (F) 15

A velvety fava bean purée topped with salted capers and sun-dried tomatoes

### **COAL-ROASTED EGGPLANT** (D) (V) 17

Charred to perfection, drizzled with olive oil, and garnished with spring onions

### **'TARAMA' FISH ROE CREAM** (G) (N) (SF) 16

A creamy blend of tarama, spinach, Florina peppers, and carob rusk, served with warm pita bread

### **TZATZIKI** (D) (V) 15

Greek yogurt, cucumber, garlic, and fennel

### **ATHENIAN SALAD "BETWEEN RUSSIAN SALAD"** (F) (E) 27

Fish of the day, fresh vegetables, pane carasau

### **BURRATA** (D) (G) (N) (V) 24

Creamy burrata cheese paired with basil pesto, peas, and pancetta affumicata

### **GREEK COUNTRY SALAD** (D) (V) 23

A fresh combination of locally sourced traditional ingredients

### **GAMBERI E MELONE** (SF) (D) (P) 37

Shrimps, melon, coppa, and Porto sauce

## RAW

### **OYSTER, À LA GRECQUE** (SF) (R) 13 per piece

Fresh oysters served with tomato water, cucumber, green olives, onion, and vinegar

### **BEEF CARPACCIO LIKE A 'KOKKINISTO'** (R) (D) 29

Beef carpaccio inspired by Greek kokkinisto flavours, potato straw & Parmesan

### **NEW AGE VITELLO TONNATO** (R) (F) (N) 33

Beef tartare, tonnato espuma, hazelnuts

### **FISH OF THE DAY 'BOURDETO'** (F) (R) 31

*Signature dish*

Prepared with tomato émincé, paprika, lemon, and a touch of spearmint

## PASTA – RISOTTO

### **GOLDEN MILANESE – BONE MARROW** (G) (D) 46

Risotto with saffron from Kozani, grilled bone marrow, and gremolata

### **MARE RUBINO** (D) (G) (R) 67

Spaghetti, red shrimp, cherry sauce, smoked cheese

### **ROOSTER "PASTITSADA"** (D) (G) 38

Rooster ballotine, "spetserika", lasagna sheets, Parmesan

## FROM THE WOOD FIRED OVEN

### **AURORA PEINIRLI** (G) (D) (E) 37

A warm peinirli stuffed with Gruyère cheese, asparagus, egg, and Greek truffle

### **EGGPLANT IMAM BAYILDI** (D) (V) 28

Traditional Greek dish with tomato sauce, onion, fresh herbs, and feta cheese

### **SEA BASS ACQUA PAZZA** (F) 58

Locally sourced sea bass with a variety of tomatoes and fresh herbs

## FROM THE PARRILLA GRILL

### **GRILLED CRAYFISH** (D) (SF) 79

White miso, fig, and vegetables

### **LAMB "STIFADO"** (D) (E) (A) 49

Lamb shoulder, onion purée, and stifado jus

### **CATCH OF THE DAY** (D) (F) 76

Tarragon beurre blanc, parsnip, asparagus

### **CUTS OF THE DAY** per kilo (D)

*Please ask your waiter*

### **BLACK ANGUS RIB EYE STEAK** (D) (A) 95

Charcoal-grilled rib eye steak, served with pepper sauce

## SIDES

### **NAXOS POTATO WEDGES** (V) 11

Crispy potato wedges, baked and fried, seasoned with rosemary and sea salt

### **GARDEN SALAD** (D) (V) 12

Fresh mesclun greens with chives, Parmesan, and aged balsamic

### **ZUCCHINI 'LINGUINE'** (V) 10

Delicate zucchini strands, tossed with spearmint and chili

### **GRILLED ASPARAGUS** (V) 17

Asparagus spears grilled to perfection and topped with butter and fresh herbs

Dishes indicated with (A) Alcohol | (C) Celery | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (N) Nuts | (R) Raw | (S) Shellfish | (SE) Sesame, (SO) Soybean | (SU) Sulphites | (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.