

ORA

BY ETTORE BOTRINI

DINNER 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.

TO START – SEA & EARTH

FAVA FROM SYROS (V) (F) 15

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

COAL-ROASTED EGGPLANT (D) (V) 16

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

'TARAMA' FISH ROE CREAM (G) (N) (SF) 17

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

TABBOULEH & TZATZIKI: A FUSION OF CULTURES (G) (V) 14

Bulgur wheat mixed with fresh herbs and vegetables, complemented by yogurt and black garlic

TIROKAUTERI (D) (V) 16

Spicy spread, feta from the Peloponnese & pepper from Florina

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

Creamy burrata cheese paired with arugula cream, pesto, and tomato jam

GREEK COUNTRY SALAD (D) (V) 21

A fresh combination of traditional ingredients

BEETROOT SALAD (D) (V) (F) 35

Beetroots, smoked eel, berries, and black garlic skordalia cream

RAW

OYSTER, À LA GRECQUE (SF) (R) 12 per piece

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

BEEF CARPACCIO LIKE A "KOKKINISTO" (R) (D) 28

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

TUNA 'PLAKI' (G) (F) (R) 32

Raw tuna with fresh herbs, plaki sauce, and black garlic

FISH OF THE DAY 'BOURDETO' (F) (R) 30

Signature dish

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

PASTA

FREGOLA SARDA WITH BEEF CHEEKS (G) (D) 63

Fregola Sarda cooked like risotto, with petimezi and Sfela cheese

SPAGHETTI NERO WITH SHRIMP KOILADOS TARTARE (D) (G) (R) 45

Squid ink pasta served with coraline sauce, confit tomatoes, and red shrimp tartare

FROM THE WOOD FIRED OVEN

MNEME PEINERLI (G) (D) (E) 34

A warm peinerli stuffed with Gruyère cheese, artichokes, and Greek truffle

CHICKEN CACCIATORE (D) 54

Corn-fed chicken braised with rosemary, porcini mushrooms, tomatoes, and confit potatoes

EGGPLANT IMAM BAYILDI (D) (V) 27

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

SEA BASS ACQUA PAZZA (F) 71

Locally sourced sea bass, variety of tomatoes, fresh herbs

FROM THE PARRILLA GRILL

GRILLED CRAYFISH (D) (SF) 78

White miso, fig, and vegetables

CATCH OF THE DAY (D) (F) 72

Smoked tomato sauce, eggplant purée, cherry tomatoes, and spinach

VEAL FILLET (D) 94

Potato foam, wild mushrooms, and Porto sauce

BLACK ANGUS RIB EYE STEAK (D) (A) 86

Charcoal-grilled rib eye steak, served with pepper sauce

LAMB FRICASSEE (D) (E) (A) 79

Lamb shoulder with baby gem, avgolemono sauce, and lamb jus

CUT OF THE DAY per kilo (D)

Please ask your waiter

SIDES

NAXOS POTATO WEDGES (V) 10

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

ZUCCHINI 'LINGUINE' (V) 10

Delicate zucchini strands, tossed with spearmint and chili

GARDEN SALAD (D) (V) 12

Fresh mesclun greens with chives, parmesan, and aged balsamic

GRILLED ASPARAGUS (V) 17

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

DESSERTS

TIRAMISU (G) (D) (A) 16

Chocolate biscuit, Arabica coffee, mascarpone & cocoa

PETIT ANTOINE (G) (D) (N) (A) 18

Hazelnut, rum, Valrhona crèmeux, and vanilla

CHOCOLATE MI-CUIT (D) (N) (A) 19

70% chocolate, cherry sorbet, pistachio anglaise

WINTER CHAMOMILE (G) (D) (N) 19

Lemon cream, citrus sponge, honey caramel sauce, and local chamomile ice cream

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. Market inspector Katerina Ouli.