



# ROOM SERVICE

Dear Guest,

Welcome to Magma Resort Santorini, where we strive to provide you with exceptional service during your stay. Service charge of 10€ will be applied to all room service orders. This charge ensures the quality and efficiency of our in-room dining experience. We appreciate your understanding and hope you enjoy your culinary journey with us.

## BREAKFAST

Available from 7:30 – 11:00

Avocado toast

with avocado cream, sliced avocado, fresh lime,  
Aleppo pepper, poached egg and confit cherry tomatoes on  
sourdough bread (V)

13.00€

Egg whites omelette

with grilled butternut squash, baby spinach and crumbled  
goat cheese (V)

14.00€

Scrambled tofu

with nutritional yeast, avocado, onion and turmeric  
on sourdough bread (VG)

17.00€

Eggs benedict

with brown butter hollandaise sauce, black pork prosciutto  
and Naxiot graviera cheese served on a grilled English muffin

18.00€

Oven baked omelette

with confit potatoes, graviera cheese  
and cured pork tenderloin (GF)

18.00€

Easter bread bun French toast

served with cheesecake cream and red fruits coulis (V)

19.00€

## ALL DAY MENU

## STARTERS

Bao buns

with smoked pork belly, crispy salad leaves and BBQ sauce (DF)

16.00€

Octopus tentacle (DF)

served with kimchi cabbage sauce

15.00€

Tacos with prawns

guacamole, coriander and honey-pepper mayo (DF)

15.00€

Tacos with chicken

guacamole, coriander and honey-pepper mayo (DF)

15.00€

## SALADS

Mozzarella burrata

with cherry tomatoes and basil pesto (V)

18.00€

Greek salad bowl

with cherry tomatoes and feta cheese (V)

16.00€

Caesar's salad

with chicken, iceberg and graviera cheese flakes

18.00€

## MAIN COURSES

Baby chicken fillet

with grainy mustard, oven potatoes siphon ,  
feta cheese and oregano sauce (GF)

21.00€

Sea bass fillet

with seasonal greens, fennel and onions (GF)

27.00€

Chicken 'gyros'

with yoghurt sauce, tomatoes and pita bread

20.00€

Dry aged beef burger

with caramelized onion and cheddar

24.00€

Spaghetti with tomato sauce (V)

16.00€

Greek moussaka

with aubergines and minced beef

19.00€

## DESSERTS

Peanut mousse

with white chocolate and peanut ice cream

10.00€

Greek Tiramisu

with traditional tsoureki, marron cream,  
mascarpone cream and white chocolate

15.00€

Hazelnut praline pastry

with milk chocolate glaze, hazelnut  
and almond krokan and coffee ice cream

10.00€



## LATE NIGHT MENU

## SALADS

Greek salad bowl (V)

18.00€

Caesar's salad

with graviera cheese flakes

17,00€

## MAIN COURSES

Tacos with prawns

guacamole, coriander and honey-pepper mayo

21.00€

Tacos with chicken

guacamole, coriander and honey-pepper mayo

19.00€

## DESSERTS

Chocolate delice

16.00€

V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE | VG VEGAN

All prices are in euro and include all legal taxes.

We only use extra virgin olive oil in our dishes. Feta cheese is P.D.O.

Eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

IN CASE OF ALLERGIES, PLEASE INFORM YOUR SERVER.

The consumption of alcohol by persons under 18 years of age is prohibited.

The restaurant is obliged to present printed forms in a special box next to the exit for the reclamation of any complaints.

The customer is not obliged to pay if notice of payment (receipt / invoice) has not been received.

MARKET REGULATOR: MATE MESZAROS

Consulting Chef: Le eris Soultatos | Executive Chef: Vasilis Tsintidis