PARON

Means:

"Living the moment" emphasizing the importance of fully experiencing and appreciating the current moment. It involves being fully engaged in what you are doing, focusing on the present without getting caught up in regrets about the past or worries about the future. By living the moment, you can enhance your awareness, enjoy life more fully, and cultivate a sense of gratitude for the present experiences.

Breads & Pitas

Freshly Baked Bread

Virgin olive oil, flavored butter, fleur de sel & olives ... 5.5

Garlic Bread

Garlic butter & fresh thyme ... 5

Grilled Pita Bread

Olive oil & thyme ... 4

Pinsa

Margherita
Mozzarella, fresh tomato, basil & oregano ... 12

Greek
Mozzarella, feta cheese, fresh tomato, olives & pepper ... 13

Tartufo
Mozzarella, mushrooms, rocket & truffle oil ... 14

Salad

Greek
Tomatoes, olives, cucumber, onion, capers, pepper, feta cheese & virgin olive oil ... 11

Caesar
Mixed green salad with breaded chicken, crispy bacon, roasted corn, egg & crostini ... 14

Rocket
Grilled halloumi, fig, hazelnut, pink grapefruit, almond & orange vinaigrette ... 14

Shrimp Quinoa
Sautéed shrimps, chili, chives, fresh onion, brunoised cherry tomatoes, marinated fennel & lemon-olive oil dressing ... 17

Tomato Carpaccio
Peeled tomato, fresh onion, capers, fleur de sel & virgin olive oil ... 9

Spinach
Fresh mozzarella wrapped in sautéed prosciutto, pine nuts & sun-dried tomato ... 13

Seasonal Horta
With lemon-olive oil dressing ... 9

Sharing

Tzatziki Mousse
With cucumber flakes,
aromatic olive oil
from dill ... 6.5

Tarama Mousse
White tarama with extra
virgin olive oil, ground olive
& crostini ... 9

Santorini Fava
Caramelized onions,
tomato confit & toasted
capers ... 7.5

Fried Squid
Aioli sauce
with saffron
& lime zest ... 16.5

Octopus
Fava mousse, flavored caramelized onion jam,
confit cherry tomatoes, green olive oil
& aged balsamic glaze ... 18

Crayfish
Seared crayfish with
black beluga caviar &
Hollandaise sauce ... 18

Beef Carpaccio
White truffle mousse,
arugula, pecorino flakes
& radish ... 20

Scallops - Oysters - Caviar
(per piece)

*Please ask us about
availability and pricing.

Ceviche
Daily fish, citrus juice,
coriander, chili
& ginger ... 18

Tempura Shrimp
Homemade mayo
& lime zest ... 16.5

Steamed Mussels
Lemon beurre blanc
sauce & parsley ... 16

Tartar of the day
Salmon with avocado, chives, lemon & lime juice and zest
Or
Tuna with chili, lemon & lime juice and zest, mango vinegar & chives ... 18.5

Saganaki Bar
Almond fillet crust
& red fruit sauce ... 9

Patatas Bravas
With homemade Truffle Mayo
& Homemade Tomato Sauce ... 8

Crispy Zucchini Sticks
Refreshing yogurt, aioli
& lemon ... 8.5

Pasta

Napoli

Spaghetti with fresh tomato sauce, basil & garlic ... 12

Ragù

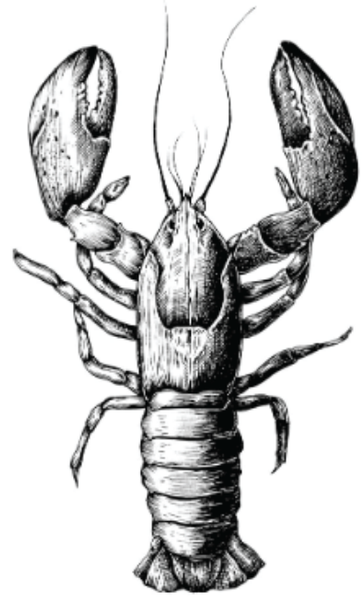
Pappardelle with minced beef ragout, anevato cheese from Grevena & red sauce ... 17

Mediterranean

Mediterranean Penne with red sauce, cream cheese, olives, capers & fresh herbs ... 14

Lobster

(per kilo)



*Please ask us about availability and pricing.

Shrimp Pasta

Linguine with fresh tomato, shrimp bisque & fresh herbs ... 24

White Frutti Di Mare

Linguine with a variety of seafood & white wine sauce ... 27

Fregola

Variety of seafood, fresh herbs & fish sauce ... 26

Seafood Orzo

Variety of seafood, aromatic estragon, parmesan & fresh lime zest ... 26

Mushroom Orzo

With wild mushroom ragù & parmesan ... 16

Dishes for Sharing

Chicken Souvlaki
Marinated cucumber spaghetti salad, pita bread & tzatziki mousse ...14

Chicken Thigh
With lemon sauce & thyme ...14

Crispy Pork Cutlet
Panko crust, burrata, homemade cherry tomato & basil sauce, chorizo oil and basil chips ...19

Iberico Pork
Chimichurri & Sea Salt ...19

Rib-Eye black angus
Aromatic butter, gremolata & smoked Himalayan salt ...39

Black Angus Souvlaki
Roemskou, grilled florina peppers, gremolata, oregano & garlic ...18

Black Angus Burger
Cheddar, caramelized onions, bacon, iceberg lettuce, tomato, truffle sauce & fries ...16

Wild Fish of the Day

(per kilo)

Red Porgy, Dusky Grouper, Lobster, Crayfish, Scorpion Fish, Mullet, Dentex, Miller Fish etc.

*Ask us about the catch of the day, both for availability and price.

Sides

Fried Sweet Potato ... 8
Fresh Fried Potatoes ... 7
Sautéed Vegetables ... 6
Green Salad ... 5

Sauces

Pepper Sauce ... 3.5

Béarnaise Sauce ... 3.5

Shrimp

With vegetable spaghetti, jalapeño sauce, homemade mayo & lime zest ...19

Salmon

Aromatic pea mousse, fennel salad, fennel sauce & prosecco ...18

Catch of the Day

Sautéed vegetables & beurre blanc sauce with black brik ...23

Stuffed Cabbage

Catch of the day, rice, carrot, assorted vegetables & egg-lemon foam ...18.5

Επιδόρπιο

Millefeuille

Layered pastry with pastry cream, lemon cream, and vanilla ice cream ... 12

Armenoville

A rich dessert featuring layers of creamy filling, salted caramel sauce, and a mix of crunchy nuts ... 13

Kadayıf - Cheesecake

With pistachio cream & forest fruits ... 11.5

Ice Cream

Vanilla | Chocolate | Strawberry | Salted Caramel | Stracciatella ... 4

Please let us know
if you have
any food allergies
or special
dietary needs.

LIVE EVENTS

Our staff is at your disposal for any further info needed

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PARON

BEACH RESTAURANT

MENU

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