Mirabello

Mediterranean Restaurant

WELCOME

I would like to thank the guests and friends of Aquila Elounda Village

for the trust they show to the flavors of the Mirabello A la Carte Restaurant.

This summertime, we will guide you in a gastronomical travel experience

through different parts of Greece, as well as the Mediterranean. You will enjoy and remember our flavors along with the view of the Mirabello gulf, a magical scene accompanied by our warm hospitality.

Our dishes are always made with the best ingredients and a lot of love so we can promise that we will leave you with unforgettable, gustatorial experiences.

Best regards,

Corporate Executive Chef a la carte Andoulakis Alexandros

The Mirabello Chef, Christos Mamaloukos

# R A W

CEVICHE FISH €15,00

fish of the day, corn, pickled onions, mango, cucumber, €11,30 (Premium All Inclusive)

chives, coriander, tomato water & citrus jus







BEEF CARPACCIO €22,00

beef tenderloin carpaccio, pistachio nuts, crispy kataifi dough, €16,50 (Premium All Inclusive)

spicy mayonnaise, fresh summer black truffie, extra virgin olive oil, flower salt



# S A L A D S | A P E T I Z E R S

QUINOA SALAD €12,00

quinoa black & white, cherry tomatoes, vegetables, ⌂ (Premium All Inclusive)

fresh herbs, Rocket salad, citrus, Tomato water, extra virgin olive oil







SMOKED SALMON SALAD €14,00

smoked salmon, mango, spinach, lime, iceberg lettuce, ⌂ (Premium All Inclusive)

chicoree, ginger, soy sauce, passion fruit, avocado, extra virgin olive oil



SUMMER SALAD €13,00

cherry tomatoes, avocado, pickled onions, critamo, €9,80 (Premium All Inclusive)

Rethymnian “Xigalo”, cream, Wheat rusk, cucumber, flower salt, extra virgin olive oil



GREEN SALAD €11,00

radicchio, green & red Lola lettuce, iceberg, mustard leafs, baby rocket,⌂ (Premium All Inclusive)

baby spinach, fresh seasonal fruits, Strawberry vinaigrette, hazelnuts







VITELLO TONNATO €16,00

beef chuck mock tender braised, €12,00 (Premium All Inclusive)

tuna with mayonnaise & lemon sauce, capers, critamo



EGGPLANT BAKED WITH MISO €12,50

baked eggplant, miso paste, fried broccoli, sesame, fresh onion, chili, ⌂ (Premium All Inclusive)

smoked eggplant puree, sansho pepper, espuma “Metsovone”



GRILLED OCTOPUS €17,00

octopus sous vide & grilled, split chickpea puree, €12,80 (Premium All Inclusive)

cherry tomatoes confit, caramelized onions with carob syrup





GRILLED CALAMARI €15,00

Grilled Calamari, Cauliflower with black garlic puree, ⌂ (Premium All Inclusive)

Cauliflower tabbouleh with fresh herbs, espuma chorizo, rice crisps with squid ink



# S O U P

SOUP OF THE DAY €12,00

 ⌂ (Premium All Inclusive)

# R I S O T T O | P A S T A

SPINACH RISOTTO €15,00

vialone nano rice, spinach, leek, Lemon, feta crumble ⌂ (Premium All Inclusive)



LINGUINE ALLE VONGOLE €17,00

linguine pasta, vongole, white wine, ⌂ (Premium All Inclusive)

garlic, fresh herbs, extra virgin olive oil

SEAFOOD RISOTTO €18,00

vialone nano rice, mussels, shrimps, ⌂ (Premium All Inclusive)

octopus, calamari, vegetables, bisque

LOBSTER PASTA €15,00 / 100 gr

orzo pasta or spaghetti or linguine, lobster, tomato sauce, €11,30 / 100 gr (Premium All Inclusive)

M A I N D I S H E S

FRECH CUT LAMP CHOPS €28,00

lamb chops sauteed, groats, Vegetables, jus lamb with rosemary €21,00 (Premium All Inclusive)

CURED PORK BELLY €24,00

cured pork belly-Sous vide-baked apple puree, ⌂ (Premium All Inclusive)

glazed carrots, celery root puree, red wine jus

CHICKEN FILLET €18,00

chicken fillet sous vide, baked smashed potato ⌂ (Premium All Inclusive)

with fresh herbs, Smoked Gruyere sauce



SEA BREAM FILLET FISH €22,00

Sea bream fish fillet, potato gnocchi, ⌂ (Premium All Inclusive)

smoked bisque, Cherry tomatoes confit, basil oil, crispy onions

H I G H L I G H T S

 BEEF RIBEYE BLACK ANGUS “IRISH BEEF” €39,00

prime beef ribeye steak, carrot puree, €29,30 (Premium All inclusive)

grilled asparagus, Beef jus with fresh thyme

 SALMON FILLET €26,00

grilled salmon with teriyaki sauce, sesame, €19,50 (Premium All Inclusive)

asparagus, Jasmine rice, red pepper coulis

H I G H L I G H T S

 FRESH SEAFOOD CATCH OF THE DAY





LOBSTER €15,00 / 100 gr

 €11,30 (Premium All Inclusive)

SEA BASS & RED MULLET €8,00 / 100 gr

 €6,00 (Premium All Inclusive)

DUSKY GROUPER & WHITE GROUPER €11,00 / 100 gr

 €8,30 (Premium All Inclusive)

JUMBO SHRIMPS €9,00 / 100 gr

 €6,80 (Premium All Inclusive)

OYSTERS FINE DE CLAIRE (6 PCS) €9,00 / price per piece

 €6,80 / price per piece (Premium All Inclusive)

* All the Grilled or Baked Fresh Seafood served with
* Seasonal steamed vegetables, local greens, lemon & olive oil sauce
* All the fresh seafood and fish can be served with pasta (Linguine, Orzo, Spaghetti)

D E S S E R T S

CRÈME BRULEE €12,00

crème brulee with Madagascar vanilla, ⌂ (Premium All Inclusive)

burnt crispy caramel, cinamon ice cream

CHOCOLATE TART €13,00

dark chocolate ganache with tonka bean, milk chocolate namelaka, €9,80 (Premium All Inclusive)

hazelnut praline, Red berries, pâte sablée, hot chocolate espresso sauce

NAMELAKA IVOIRE €12,50

white chocolate valhrona namelaka with lime, €9,40 (Premium All Inclusive)

strawberry compote, French meringue, coconut streusel, strawberry ice cream

CHEESE PLATTER €14,00

selection of local cheeses, homemade marmalade, €10,50 (Premium All Inclusive)

local honey bee with fresh thyme, nuts, breadsticks

VARIETY OF SEASONAL FRESH FRUITS €11,00

 ⌂ (Premium All Inclusive)







SELECTION OF ICE CREAMS & SORBET €4,50

 ⌂ (Premium All Inclusive)

Chocolate ice cream

Vanilla ice cream

Strawberry ice cream

Pistachio ice cream

Lemon Sorbet

Mango Sorbet

F O O D A L L E R G E N S



**LIST OF FOOD ALLERGENS / ACCORDING TO REG 1169/2011**

- Cereals containing gluten

- Crustaceans and their products

- Eggs and their products

- Fish and their products

- Peanuts and their products

- Soybeans and their products

- Milk and milk products (including lactose)

- Celery and its products

- Mustard and products

- Sesame seeds and its products

- Sulphur dioxide and sulphites

- Lupin and its products

- Mollusks and its products

- Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts etc.

According to our policy, food menus include symbols concerning the following nutrition information: Vegetarian | Vegan | Spicy | Gluten Free | Lactose Free | Raw products

Please inform us, in case of allergies or intolerances in any of the above substances. The Chef or the Head of the Department will inform you which products do not contain the specific allergen, according to our recipes.

However, the hotel is in no position to ensure 100% that traces of the allergen cannot be found, due to cross contamination.



EN ISO 22000:2018

No.: 01167507258

Valid until 08.10.2025

\* Due to seasonality, some ingredients may be frozen

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Taxes and service charges are included. Consumer is not obliged to pay, if notice of payment has not been received (receipt | invoice). For comments and/or suggestions, please contact us at operations@aquilahotels.com