

Parōn

A play between Paros island itself and the Greek word {παρόν}, meaning the present time, Paron is where the present seamlessly flows along past and future in a circular path.

Celebrating the “here and now”, every dish is an invitation to fully immerse oneself in the moment, to be present in the “paron”.

Grounded in seasonality and locality, Parōn expresses a Mediterranean approach with a clear grounding in Greek tradition, led by acclaimed Greek chef Yiannis Kioroglou, through simplicity, clarity of flavor and respect for the ingredient.

The menu becomes a canvas of the Cyclades, shaped by local producers and regional ingredients, resulting in a cuisine that feels both grounded and alive, Mediterranean at heart, unmistakably Greek in soul.

STARTERS

Moussaka Croquette

22

Tartare of Fresh Daily Fish with Fricassee Dressing

29

(GF, DF)

Our own Spinach Pie

19

(VT, DF)

Fried Octopus

Olive mayonnaise, cherry tomato confit

32

(GF, DF)

Beef Tartare

Egg yolk cream, fresh truffle

34

(GF, DF)

Smoked Eggplant

With Graviera cheese

21

(GF, VT)

Red Shrimp Carpaccio

Red shrimp carpaccio, lemon spicy dressing

31

Charcoal-grilled Squid and Mussels

25

(GF)

SALADS

Beetroot

Red basil, wild berries

21

(GF, VG, VT, DF)

Lentil Salad

Marinated vegetables

20

(GF, VG, VT, DF)

Mixed Greens and Charcoal-grilled Vegetables

Tsalafoti cheese

23

(GF, VT)

MAINS

Sea Bass Fillet

Celeriac, vine leaf sauce

44

(GF)

Charcoal-grilled Red Mullet

Greens, vierge sauce

46

(GF, DF)

Sole à la Polita

Artichokes, carrot, fennel, peas

52

(GF)

Celeriac

Celeriac fillet, hazelnuts and vegetable sauce

21

Chicken Fillet

chorizo & hazelnut crust

39

Lamb Fricassee

Cycladic olives

45

(GF, DF)

Bucatini with Pork Cheeks

37

Charcoal-Grilled Beef Fillet

Yogurt, terrine potatoes and sage sauce

45

(GF)

Gnocchi

Mushrooms, egg yolk

29

(VT)

Linguine with Smoked Tuna, Lightly Spicy

37

(DF)

DESSERTS

Matilda's Cake

Four-layer dark chocolate cake, signature fudge ganache

16

Walnut Madeleine

Warm honey-soaked walnut madeleine,
frozen yogurt ice cream, salted caramel

15

Baked Alaska

Strawberry, vanilla

GF: Gluten-Free, V: Vegetarian, VG: Vegan, LF: Lactose Free, O: Organic

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request. All prices are in euro (€) and inclusive of 13% VAT.

Το φαγητό σε αυτό το μενού είναι πιθανό να περιέχει ίχνη ξηρών καρπών και γλουτένη. Παρακαλούμε ρωτήστε τους συνεργάτες μας για περισσότερες πληροφορίες. Θα χαρούμε να απαντήσουμε σε ερωτήσεις σχετικά με τα συστατικά που περιέχονται στα πιάτα μας. Παρακαλώ ενημερώστε μας για οποιοδήποτε αλλεργίες ή διατροφικές απαιτήσεις που πρέπει να ξέρουμε κατά την προετοιμασία του γεύματός σας. Οι τιμές είναι σε ευρώ (€) και περιλαμβάνουν ΦΠΑ 13%.