



ROYAL
PEARL ISLAND
CHIOS

HOTEL & SPA

MASTIHI
RESTAURANT

Welcome to MASTIHI A Taste of Chios

Where sea breeze meets the scent of mastiha, MASTIHI by executive chef Miltiadis Kioukas and Headchef Spyros Prifti invites you to a refined journey through Greek flavors. Inspired by the island's land and sea, our menu blends tradition with creativity, using seasonal ingredients from trusted local producers.

Guided by their vision each dish is crafted with care, elegance, and authenticity. A true reflection of Chios.

Restaurant Hours: 19:00 - 23:00

BREAD & DIPS 5

Focaccia, rosemary, salt flakes, olive oil (VG, G, N)
Polentina with black olive (VG, G, N)
Handmade multigrain bread (VG, G, N)
Olive Oil, Tarama (F) Spicy Cheese with Florina's peppers (V, L)

RAW

Sea Bass Carpaccio 22

Avocado, cherry tomato confit, Kalamata olive chips, Chios mandarin jelly and purslane (F, SU)

Beef Tartare 20

Chios graviera cheese waffle, caper marmalade and mustard pickles (G, L, M, F, E, SU)

Tuna Tataki 18

Eggplant, soy, sesame and oriental spices (F, S, SF, N, SE, M, SU)

Grilled Crayfish 38

Artichoke carpaccio, avocado, parmesan, lime and dill vinaigrette (SF, L, M)

APPETISERS

Grilled Squid 25

Fennel salad, tarama, raisins, pine nuts and squid ink vinaigrette (N, F, SF, M, SU)

Shrimps in Phyllo Kadaifi 20

Tomato chutney aromatic with Chios ouzo, feta cheese and boukovo (SF, G, L, N)

Fried Zucchini Patty 15

Anthotyro and xygalo sour cream (E, V, G, L, N)

Mastelo Cheese from Chios 14

Mandarin marmalade, peach, caper and lemon (V, L, SU)

SALADS

Seasonal Salad	16
Baked beetroot, dried fig, caramelized walnuts, Volaki cheese from Andros and oxymeli vinaigrette (V, L, N, SU, M)	
Greek Salad	14
Selection of tomatoes, Kalamata olives, caper, critamo, feta cheese from Kefalonia, carob rusks and extra virgin olive oil (V, L, G, SU)	
Strawberry & Burrata Salad	15
Marinated strawberries, cherry tomatoes, mozzarella burrata, basil, pistachio from Aegina, rocket and aged balsamic (V, L, N, M, SU)	

PASTA

Cherisia Pasta with Crayfish	34
“Cherisia” pasta from Chios with crayfish, zucchini, red sweet pepper, kakavia bisque and boukovo (G, L, SF, C, SU, N)	
Mushroom Agnolotti	18
Parmesan Reggiano and prosciutto di Parma chips (G, L, SU, E, C, N)	

MAINS

Two ways Lamb	28
Ballotine and handmade kebab, chickpea purée, eggplant rice from Chios, yogurt and harissa sauce (G, L, SU, N)	
Grilled Grouper Fillet	48
Seasonal greens, baked cherry tomatoes, black-eyed beans, olives, fish velouté with basil and ginger (SF, L, F, M, C)	
Ribeye Steak Tagliata	45
Potato millefeuille, grilled asparagus, Béarnaise and Greek chimichurri (G, L)	
Beef Cheeks	28
Ariousios wine, orzo and feta cheese (SU, L, C)	
Grilled Baby Chicken	22
Oregano potatoes, grilled brocolini, graviera cream, Visanto citrus sauce and pine nuts (L, N, SU, S)	

DESSERT

Chocolate Fondant Tart	16
Espresso ice cream and salted butter caramel (V, G, L, E, N)	
Mastiha Pavlova	14
Chios mastiha cream, strawberries and pistachio ice cream (V, L, E, N)	
Yogurt Mousse	14
Orange pie and mandarin sorbet (V, L, G, E, N)	
Galaktoboureko Cannoli	16
Sour cherry sauce and kaimaki ice cream (V, L, G, E, N)	

Allergen Information

Please inform our staff of any allergies or intolerances.

(G: Gluten, L: Milk / Dairy, E: Eggs, N: Nuts, P: Peanuts, S: Soy, SE: Sesame, M: Mustard, C: Celery, F: Fish, SF: Shellfish, SU: Sulphites)

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- Consumers are not obliged to pay unless they have received a receipt or invoice.
 - Please inform us of any food allergies or intolerances that you may have.
 - The menu may contain traces of allergenic substances that may cause allergies or intolerances.
 - Prices are in euro € and include all applicable taxes and duties.
 - The oil used for frying is sunflower oil and the oil used fresh is extra virgin olive oil.
 - The establishment must be equipped with printed forms, placed in a specified location, for the reporting of any complaints whatsoever.

Manager in charge: Markellos Kallimasias

