

açaí

THE RESTAURANT

Welcome to Açai Restaurant,

A Plant-Based Greek Fine Dining Experience on Rhodes Island !

We are delighted to welcome you to Açai Restaurant, where Greek cuisine meets the art of plant-based fine dining. Nestled in the heart of Rhodes town, our restaurant is a celebration of nature's finest ingredients, reimagined through the rich flavours of Greece.

Our menu is thoughtfully crafted to honour the essence of Mediterranean cuisine while embracing the creativity of modern plant-based gastronomy. Every dish is prepared with locally sourced, seasonal ingredients that showcase the vibrant produce of our island, ensuring a dining experience that is both sustainable and deeply rooted in Greek heritage.

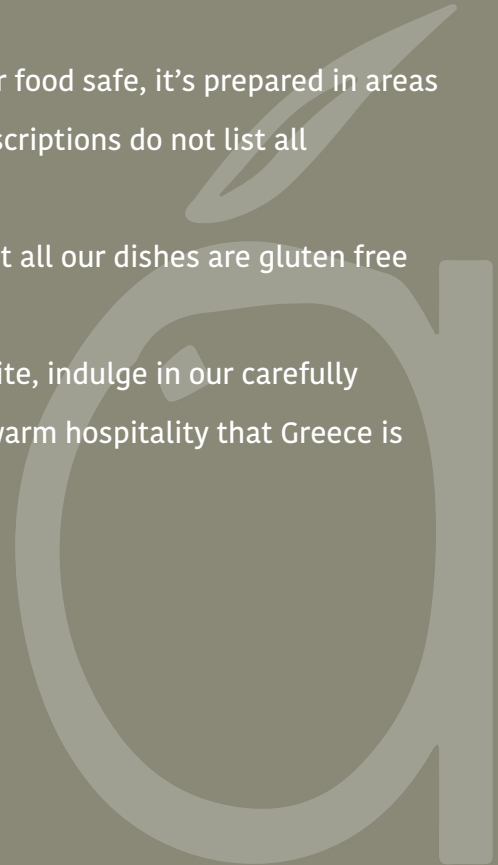
Some menu items may contain allergens. While we strive to make your food safe, it's prepared in areas with allergens, so we cannot guarantee 100% allergen-free dishes. Descriptions do not list all ingredients.

If you have allergies, consult our staff before ordering. Please note that all our dishes are gluten free unless stated otherwise.

As you embark on this culinary journey, we invite you to savour each bite, indulge in our carefully selected wines and artisanal beverages, and immerse yourself in the warm hospitality that Greece is known for.

Kali Orexi!

(The Greek way to say "Bon Appétit!")



brunch

(served 11:00- 14:30)

Golden Bliss Pancakes

Oat pancakes with caramelized banana, vanilla cream, peanut butter, seasonal fruits and chocolate (contains nuts)

Berry Dream French Toast

Brioche with mixed berries, granola, maple syrup, cinnamon and grape molasses (contains gluten)

Tropical Sunrise Chia Bowl

Chia and oat pudding with coconut milk, coconut and almond flakes, strawberry, orange, and goji berries (contains nuts)

Garden Fresh Bagel

Bagel with cream cheese, carrot, capers, dill, cucumber, cherry tomatoes, arugula and lemon crispy onion chips

Mediterranean Tofu Scramble

Tofu scramble with cherry tomatoes, bell pepper, asparagus, and parsley
Served with a green salad and toasted bread

Aegean Gyros Wrap

Rhodes-style olive oil pita with portobello mushrooms, tzatziki, tomato, parsley, onion, and fries



dinner

(served 19:30- 22:30)

salads

Greek Village Salad

Cherry tomatoes, cucumber, olives, carob, feta cream, balsamic vinegar, olive oil

Green Salad

Baby arugula, baby spinach, baby beet greens, baby green and red lettuce, dried fig, orange, walnuts, pomegranate dressing (contains nuts)

Grilled Salad

Baby gem lettuce, pickled mustard seeds, radish, fresh spring onion, sesame-sweet chili cracker, Caesar dressing

Açai Salad

Red beans, roasted sweet potato, bell pepper, onion, baby corn, mango, cucumber, citrus dressing

starters

Crispy Feta Roll

Crunchy phyllo pastry with mango chutney, caramelized nuts, poppy seed and agave syrup (contains gluten & nuts)

Beetroot Carpaccio

Red beetroot, green apple, Aegina pistachios, arugula, red fruit cream orange (contains nuts)

King Oyster “Scallops”

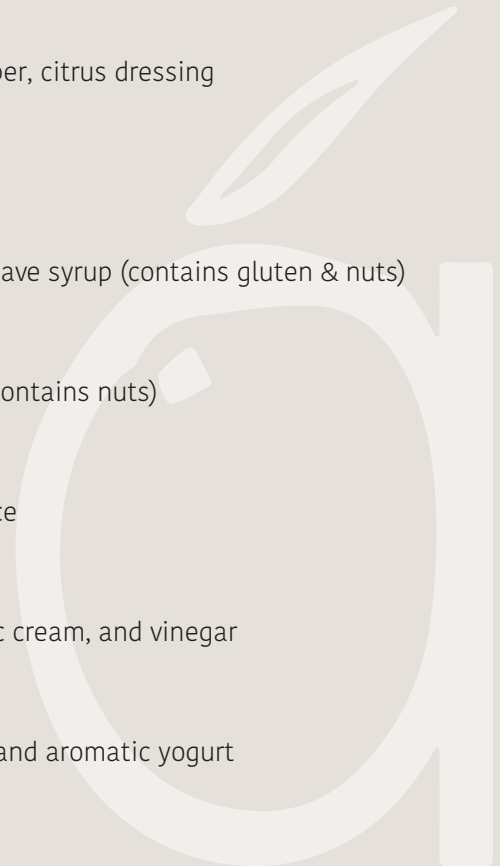
King oyster mushrooms, green peas, wakame, herb soil, lemon gel, ceviche sauce

Imam Eggplant

Whole roasted eggplant with tomato, onion, parsley, tomato cream, black garlic cream, and vinegar

Phyllo Greens Pie

Handmade phyllo pastry filled with spinach, leek, swiss chard, fennel, olive oil, and aromatic yogurt



m a i n s

Green Goddess Linguine

Basil pesto, Aegina pistachios, asparagus, sliced almonds, fresh herbs, Parmesan (contains gluten & nuts)

perfectly matched with: White Paragka kyr Yianni (delicate floral and fruity aromas with pleasant acidity)

Golden Harvest Pumpkin Steak

Pumpkin, thyme, garlic, maitake mushrooms, pomegranate, pumpkin seeds, grape molasses, pumpkin sauce

perfectly matched with: Red Amethystos (combining aromas of red forest fruit, cherry jam and spices on a discreet oak background)

Forest Harmony Fricassée

A medley of agaricus, king oyster, and shimeji mushrooms with Swiss chard, spinach, green beans, dill, lemon, and olive oil

perfectly matched with: White Blè Tracter (the nose is intense and fruity, dominated by aromas of stone fruits and citrus, complemented by delicate floral notes in the background)

Mediterranean Orzo Delight

Orzo pasta with artichoke, crispy tofu, Kozani saffron, fennel, and chervil (contains gluten)

perfectly matched with: White Amethystos (fresh aromas reminiscent of peach, mango and pineapple on a citrus background)

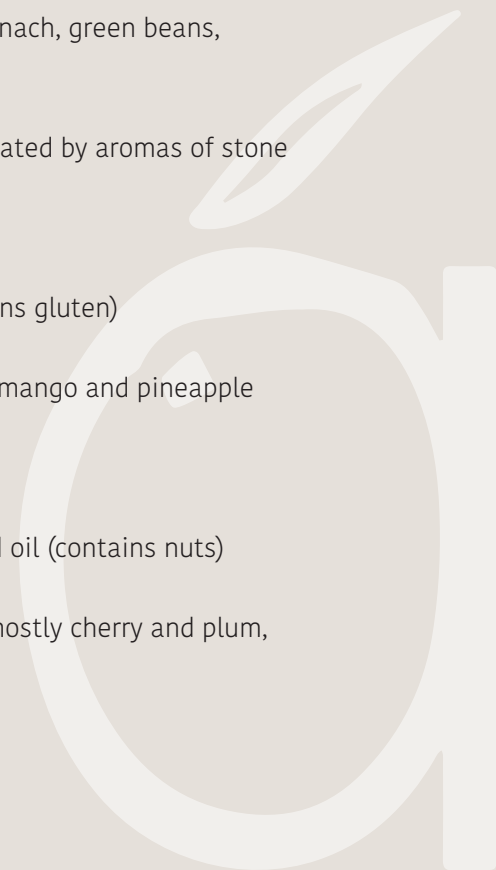
Sun-Kissed Gnocchi

Potato gnocchi with zucchini, capers, pine nuts, tomato sauce, and herb-infused oil (contains nuts)

perfectly matched with: Red Paragka kyr Yianni (aromas of red and black fruit, mostly cherry and plum, with subtle floral and spicy notes in the background)

Chef's Seasonal Creation

A daily special crafted with the freshest local ingredients



desserts

Açai

Halva cream, cinnamon crumble, rose loukoum, Aegina pistachio, Greek coffee (contains gluten)

Blueberry Cheesecake

Chocolate crumble, blueberry cream, white chocolate, lemon gel, fresh red fruits

Chocolate Brownies

Brownies, chocolate mousse, caramel, hazelnut, strawberry (contains nuts)

drinks

coffee

(served until 19:00)

Americano

Espresso

Freddo Espresso

Freddo Capuccino

Iced Latte

Frappe

smoothies

Pink

Green

Beetroot

soft drinks

Green Cola

Coca Cola

Vap Lemonade

Vap Orangade

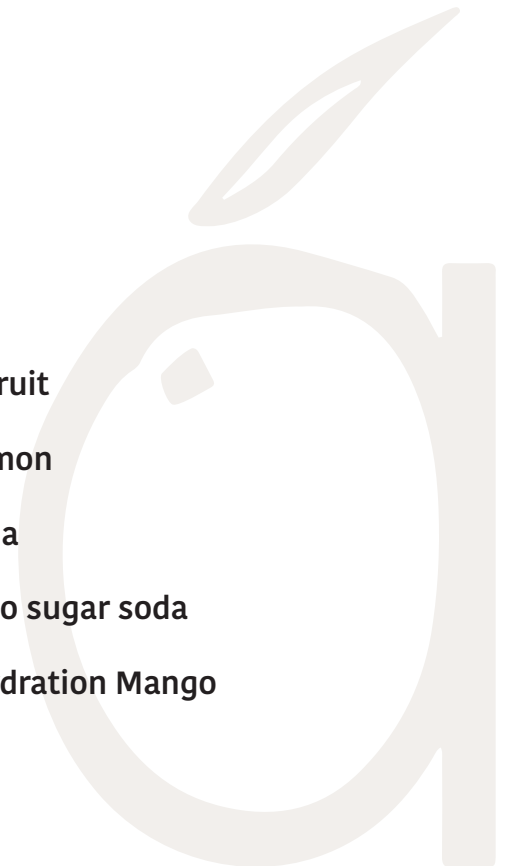
Lemonaid Passion Fruit

Iced Tea Matcha Lemon

Raspberry Kombucha

Hibiscus and Rose no sugar soda

Punchy Everyday Hydration Mango



wines

white

glass

bottle

Paragka Kyr Yianni (Malagousia)

Amethistos (Sauvignon Blanc & Roditis)

Samaropetra (Sauvignon Blanc & Roditis)

Blè tracter (Assyrtiko, Viognier, Chardonnay)

rose

Three Witches (Agiorgitiko, Syrah, Moschofilero)

Domaine Costa Lazaridi (Merlot, Grenache)

red

Paragka Kyr Yianni (Merlot, Xinomavro, Syrah)

Amethistos (Sauvignon, Merlot, Agiorgitiko)

Monograph (Agiorgitiko)

Blè tracter (Sauvignon, Merlot, Syrah)

non-alcoholic drinks

Vergina Beer

Ginger Beer

Wine

Açai Nonjito

cocktails & beers

Açai Mojito

Aperol Spritz

Mastiha Spritz

Blue Dawn

Vap. Rhodes Local Beer

Guinness





The consumer is not obligated to pay if they do not receive the legal receipt.
Prices may change without notice. Market regulation officer: Ioannis Xanthis.