

MINOA

/mi'noa/

An ancient civilisation, dating back to 3,000 BC and hailing from Crete, is known for its cultivation of crops, fisherman's huts, fishing techniques, fermentation and wine production, olive pressing, and raising game. This civilisation depended on both land and sea for the creation of Mediterranean cuisine.

Welcome to Minoa, an elevated culinary experience on Level 11 at AX ODYCY Hotel. Journey through the vibrant flavours of the Mediterranean with our fusion-style menu, which is a celebration of the rich and diverse cuisines of the regions having direct contact with the Mediterranean Sea, and in turn are influenced by its nature, lifestyle and charm.

Blending together a harmonious fusion of tastes, we take pride in using the freshest and highest quality local ingredients to craft the creative dishes you're about to indulge in. We believe that our passion for enriching dining experiences shines through every dish.



MEDITERRANEAN
fusion
RESTAURANT

MINOA

À LA CARTE MENU



STARTERS

Cold

- BEEF CARPACCIO** 18
Black garlic, pickled celeriac,
hazelnut, parmesan
🌱 🌱
- BURRATA** 17
Tomato, basil, strawberry powder
VE 🌱
- FOIE GRAS & RABBIT LIVER** 19
Smoked ham & truffle broth,
honeycomb, apricot
🌱 🌱
- MACKEREL** 16
Almond gazpacho, pickle cucumber,
dill oil
🌱 🌱 🌱
- PLANT-BASED CEVICHE** 14
Pickled beets, grapes, avocado,
green almond
VG 🌱 🌱

Hot

- RABBIT LEG** 17
Truffle mayonnaise, shiitake
mushroom, cured egg
🌱 🌱 🌱 🌱 🌱
- SEARED SCALLOPS** 19
Pumpkin, pine syrup, saffron foam
🌱 🌱
- CELERIAC** 16
Like risotto, aged parmesan,
black truffle
VE 🌱
- MARINATED CARROT** 15
Tahini, fennel & pumpkin seeds,
herbs oil
VE 🌱
- CABBAGE** 14
Onion emulsion, carob, puffed
quinoa, hummus
VG

MAINS



BEEF TENDERLOIN	36
Juniper & beets sauce, fermented onions, pommes anna	
 	
LAMB BELLY	32
Pickled aubergine, walnuts, pearl couscous	
  	
FREE-RANGE CHICKEN BREAST	28
Labneh & harissa sauce, za'atar spice	
	
PORK CHEEKS	27
Hydrated apple, thyme & mustard foam, pork jus	
 	
TODAY'S CATCH	36
Brown butter sabayon, tarragon powder, almond	
    	
VEGETARIAN MOUSSAKA	22
Zucchini, aubergine, potatoes, spinach	
VE 	
SIDE ORDER	
Homemade mixed pickles  	4
Triple cooked potato fries 	6
New potato	5
Green salad	4
Tomato salad	5

DESSERTS

DARK CHOCOLATE DELICE & COFFEE   	9
CARROT CAKE, PINE & ORANGE    	8
FIGS & TAHINI CHEESECAKE MOUSSE  	9
PEACH, COCONUT & HAZELNUT LF GF 	8

◦ **VE** – vegetarian ◦ **VG** – vegan ◦ **LF** – lactose free ◦ **GF** – gluten free



celery



gluten



eggs



fish



milk



molluscs



mustard



sulphur



nuts

TASTING MENU



SNACKS

RABBIT LEG

Truffle mayonnaise, shiitake mushroom,
cured egg



BURRATA

Tomato, basil, strawberry powder

VE

SEARED SCALLOPS

Pumpkin, pine syrup, saffron foam



FREE-RANGE CHICKEN BREAST

Labneh & harissa sauce, za'atar spice



TODAY'S CATCH

Brown butter sabayon, tarragon powder,
almond



CARROT CAKE, PINE & ORANGE



PETIT FOURS

TASTING MENU CAN BE ORDERED BY
THE ENTIRE TABLE BY 20.30HRS

FOOD MENU ONLY • €80 PER GUEST

Vegetarian TASTING MENU



SNACKS

MARINATED CARROT

Tahini, fennel & pumpkin seeds, herbs oil

VE

BURRATA

Tomato, basil, strawberry powder

VE

CELERIAC

Like risotto, aged parmesan, black truffle

VE

CABBAGE

Onion emulsion, carob, puffed quinoa, hummus

VG

VEGETARIAN MOUSSAKA

Zucchini, aubergine, potatoes, spinach

VE

CARROT CAKE, PINE & ORANGE

PETIT FOURS

TASTING MENU CAN BE ORDERED BY
THE ENTIRE TABLE BY 20.30HRS

FOOD MENU ONLY • €70 PER GUEST

• VE - vegetarian • VG - vegan

guten eggs fish milk sulphur molluscs nuts



"The Mediterranean has the colour of mackerel, changeable I mean. You don't always know if it is green or violet, you can't even say it's blue, because the next moment the changing reflection has taken on a tint of rose or gray."

- Vincent van Gogh

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