

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 TARTARE** 19
Black garlic, celeriac, parmesan
🍴 🌱 🥬
- SCALLOPS** 19
Hydrated apples, golden beets, celery, chilli oil
🍴 🌱 🥬
- GOAT CHEESE** 17
Pickled mushrooms, parsley, olive oil powder
VE 🍴 🥬
- FOIE GRAS & RABBIT LIVER** 20
Apricot, ham, honeycomb, truffle
🍴 🌱 🥬
- BEETS CARPACCIO** 14
Pickled beets, grapes, avocado, green almond
VG 🍴 🌱 🥬

Hot

- RABBIT LEG** 17
Truffle aioli, mushrooms, cured egg yolk
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- CAULIFLOWER** 15
Confit egg, caramelised onion, celeriac
VE 🍴 🥬
- MUSHROOM PASTA** 17
Morels, mushroom emulsion, buckwheat blanket
🍴 🍴 🥬
- CHESTNUT TORTELLACCI** 17
Pumpkin, local ricotta, orange gel, aged balsamic
VE 🍴 🥬
- FISH CAKES** 19
Smoked eel, leek mayo, fermented potato, caviar
🍴 🍴 🥬 🥬

MAINS



BEEF BRISKET	36
Celeriac, fermented onion, mushroom jelly	
DUCK BREAST	28
Plum ketchup, cabbage, redcurrant & cinnamon sauce	
FREE-RANGE CHICKEN	28
Baby gem lettuce, caesar dressing, chicken jus	
PORK CHEEKS	32
Pickled carrot, thyme, potato, crisps	
LAMB RIBS	35
Pickled aubergine, preserved lemon, couscous	
TODAY'S CATCH	36
Sweet corn, leeks, almonds, celery oil	
CAULIFLOWER ESCALOPE	22
Spring onion, coriander, pomegranate, almond	
VE	
GRILLED CABBAGE	22
Hummus, onion, puffed quinoa, carob	
VG	
SIDE ORDER	
Truffle polenta fries	6
Green beans & mustard	4
Homemade pickles	4
Mashed potato	5
Mixed leaf salad	4

DESSERTS

DATES & YOGHURT	9
JERUSALEM ARTICHOKE & CAMEL	9
CHOCOLATE DELICE	9
APRICOT & COCONUT	9

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

celery	gluten	eggs	fish	milk	molluscs	mustard	sulphur	nuts

TASTING MENU



SNACKS

FOIE GRAS & RABBIT LIVER

Apricot, ham, honey comb, truffle



CHESTNUT TORTELLACCI

Pumpkin, local ricotta, orange gel, aged balsamic



FREE RANGE CHICKEN

Baby gem lettuce, Caesar dressing, chicken jus



SCALLOPS

Hydrated apples, golden beets, celery, chilli oil



BEEF BRISKET

Celeriac, fermented onion, mushroom jelly



CHEF'S CREATION

PETIT FOURS

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

FOOD MENU ONLY • €80 PER GUEST

Vegetarian TASTING MENU



SNACKS

CAULIFLOWER

Confit egg, caramelised onion, celeriac crisps

VE  

CHESTNUT TORTELLACCI

Pumpkin, local ricotta, orange gel, aged balsamic



BEETS CARPACCIO

Avocado, green almond, grapes

MUSHROOM PASTA

Morels, mushroom emulsion, buckwheat blanket

GRILLED CABBAGE

Hummus, onion, puffed quinoa, carob



CHEF'S CREATION

PETIT FOURS

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

FOOD MENU ONLY • €70 PER GUEST

• **VE** – vegetarian • **VG** – vegan

 gluten  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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