



Safran.
Réd. au tiers.

CROCUS (SAFFRON) HISTORY

Crocus, the gold of Greek earth' as it is called, is among the most popular and valuable spices of ancient civilizations, for its flavor, color, pharmaceutical and aphrodisiac properties. Cleopatra used it in her cosmetics, ancient Phoenicians in their offerings to Goddess Astarte, Homer mentioned it in his writings, while we still find it in The Old Testament.

The agricultures plant Crocus every Summer and when Autumn arrives, they remove by hand the precious spots of the beautiful flower and they carefully drain them so that they make the deep red delicate yarns. Nearly 50.000 spots are needed in order to produce 100 gr of red Saffron!

Crocus, the Greek Saffron, belongs to the highest quality of Saffron in the world.

THE MYTH OF KROKUS

While Hermes was practicing in discus throwing,
he fatally wounded his mortal friend Krokus.
What a shame! How could he, a God, kill a man!
Hermes was deeply saddened.

So, he decided to grant Krokus with immortality
by transforming his soulless body to a beautiful purple flower and his blood
into three red stigmas at the heart of the flower (saffron crocus). Since then,
every Autumn, the flowers of Crocus cover the Kozani land at West Macedonia,
with a purple carpet and fill the air with their fine aroma.

Apetizers

Soup of the Day	12€
Jumbo Shrimps^(F) on the Grill, scented with Olive Oil, Thyme, Fleur Se Sel, freshly grated Pepper, Lemon and Parsley Olive Oil	25€
Grilled Octopus^(F) pre-cooked in Wine and Herbs, accompanied by Santorinean Fava, Cherry Tomatoes, Capper, Parsley Olive Oil and Lemon Sauce	28€
Mushrooms sauteed, deglazed with Wine, finished with Truffle Oil, Parmesan flakes and Chives	15€
Grilled Vegetables marinated in Olive Oil, Thyme, freshly grated Black Pepper, topped with Balsamico Cream on a bed of grilled Talagani Cheese	17€
Cheese & Cold Cuts Assortment	for one €14.00, for two €24.00

Salads

The Halloumi Salad with Halloumi on the grill, fresh Greeneries and Iceberg, green Apples, Cranberries, Cherry Tomatoes and dressing of Wild Berries and Strawberries	17€
Rocket & Beetroot in a Tortilla Basket Rocket Leaves and Beetroots marinated in Olive Oil and Vinegar, Walnuts, Parmesan Flakes, Mint and Sweet Red Peppers	15€
The Caprese Salad with Tomatoes, Fresh Mozarella Cheese and Basil Pesto	17€

In the case of any food intolerance or food allergy kindly inform us immediately.
Items marked with (F) are purchased frozen.

All rates include VAT and Municipal tax
Market Regulator: Margarita Karamolegou

CROCUS
THE RESTAURANT
OF MAJESTIC

Pasta & Risotti

Veal Saffron Linguini	22€
Veal Fillet sauteed in butter, with Saffron and Parmesan Cheese trimmings	
Chicken Saffron Linguini	22€
scented with Saffron, Vegetables, Parmesan Cream and fresh Butter	
Summer Risotto	24€
with Shellfish ^(F) , cooked in Bisque, Cherry Tomatoes, Butter, Dill, Garlic and topped with Parmesan flakes	
Mushrooms Risotto	19€
Fresh Mushrooms with Butter, Truffle Oil and Pecorino Cheese	
Fresh Ravioli	18€
stuffed with Spinach, cooked in Creamy Parmesan Sauce, topped with Chives	

Main Courses

Grilled Beef Rib Eye	32€
served with Potato purée and Asparagus, topped with fresh Butter	
Roasted Lamb Shank^(F)	35€
served with Baby Potatoes and Vegetables scented with Thyme, Rosemary, Garlic and Butter, cooked in Tomato Sauce	
Salmon Fillet	28€
served with boiled Wild Greens, Cashews and Sesame Seeds, topped with Lemon Sauce	
Grilled Pork Tenderloin Medallions	25€
with Madeira sauce accompanied by Baby Potatoes, topped with Rosemary	
Grilled Chicken Fillet	22€
with Lemon sauce, served with white Basmati Rice, scented with Garlic and Butter	

Desserts

Chocolate Souffle 14€
with Vanilla Ice Cream

Crêpes Suzette 14€
with Orange Syrup and Grand Marnier Liqueurs

Fresh Fruit Platter 12€

Ice Cream Plain Flavors €6.00 per scoop
Vanilla
Chocolate
Strawberry
Peanut
Lemon Sorbet

Ice Cream Special Flavors €6.00 per scoop
(Gluten & Egg free)
Madagascar Vanilla
Chocolate with Red Pepper
Stracciatella
Peanut Butter

Ice Cream Greek Flavors €7.00 per scoop
(Gluten & Egg free)
Kazan Dippi
Yogurt with Honey and Nuts

Espresso Coffee €3.00

Limoncello, Grappa, Mastiha Liquor €7.00

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The Majestic hotel is a Member of Kord Hotels