



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 agriculturists 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

Fish Soup Veloute 18€
with Vegetables and aromatic Safron

Pinsa Bread^(F) 12€
freshly baked, scented with Thyme, Oregano and Fleur De Sel

Jumbo Shrimps^(F) 25€
on the Grill, marinated with Olive Oil, Thyme, Fleur Se Sel, freshly grated Pepper, Lemon and Parsley Olive Oil

Grilled Octopus^(F) 28€
pre-cooked in Wine and Herbs, accompanied by Santorinean Fava, Cherry Tomatoes, Capper, Parsley Olive Oil and Lemon Sauce

Mushrooms
sauteed, deglazed with Wine and meat Broth, finished with Truffle Oil, topped with a poached Egg, Parmesan flakes and Chives 15€

Grilled Vegetables 17€
marinated in Olive Oil, Thyme, freshly grated Black Pepper and Balsamico Cream

Cheese & Cold Cuts Assortment for one €14.00, for two €24.00
served with Dry Bread Crostinies, Fig Marmelade and Fruits

Salads

The Talagani Salad 17€
with Talagani (Sheep's cheese) on the grill, fresh Greeneries and Iceberg, green Apples, Cranberries, Cherry Tomatoes and dressing of Wild Berries

Royal Quinoa 19€
with Green Mesclun Salad (dry fruits), Cherry Tomatoes, and Lime dressing

Rocket & Beetroot 15€
Rocket Leaves on top of marinated in Olive Oil and Vinegar Beetroot, Orange slices, Pomegranate, Prosciutto & Nduja Crumble

In the case of any food intolerance or food allergy kindly inform us immediately.
Items marked with (F) are purchased frozen.
Σε περίπτωση δυσανεξίας ή αλλεργίας παρακαλείσθε να ενημερώσετε αμέσως.
Προϊόντα με τη σήμανση (F) έχουν αγοραστεί κατεψυγμένα.

All rates include VAT and Municipal tax - Όλες οι τιμές περιλαμβάνουν ΦΠΑ και ΔΦ
Market Regulator: Margarita Karamolegou - Αγορανομικός Υπεύθυνος: Μαργαρίτα Καραμολέγκου

CROCUS
THE RESTAURANT
OF MAJESTIC

Pasta & Risotti

Veal Fresh Pappardelle	22€
with Vegetables sauteed in butter, topped with Saffron and Parmesan Cheese trimmings	
Summer Risotto	24€
with Shellfish ^(F) , cooked in Bisque, Cherry Tomatoes, Butter, Dill, finished with Heavy Cream Garlic and topped with Parmesan flakes	
Porchini Mushrooms Risotto	19€
Fresh Mushrooms with Light Cream, fresh Butter, Truffle Oil and Parmesan	
Chicken Saffron Linguinis	22€
with Chicken scented with Saffron, Vegetables, Parmesan Cream with fresh Butter	

Main Courses

Grilled Beef Fillet	34€
served with Village Fried Potatoes, Asparagus and Carrots, topped with fresh Butter and Veal Broth	
Roasted Lamb Shank^(F)	35€
served with Baby Potatoes and Vegetables scented with Thyme, Rosemary, Garlic and Butter	
Salmon Fillet	28€
served with boiled Wild Greens, Cashews and Sesame Seeds, topped with Teriyaki Sauce	
Grilled Pork Tenderloin	25€
slow cooked in its own broth and finished "on fire", marinated in Thyme and Rosemary, accompanied by Sweet Potato and Gnocchi	
Slow Cooked Boned Chicken	24€
finished on the grill, marinated in Thyme & Butter served with Potato Purée Chicken Gravy and Parmesan Chips	

Desserts

Chocolate Souffle	14€
with fresh Cream and Strawberry Sauce	
Like Millefeuilles	14€
broken Fyllo Pastry and Vanilla Cream, topped with Caramel Glaze	
Semolina Cake (Ravani)	12€
soaked in Syrop accompanied by Vanilla Ice Cream	
Ice Cream Plain Flavors	€6.00 per scoop
Vanilla	
Chocolate	
Strawberry	
Peanut	
Lemon Sorbet	
Ice Cream Special Flavors (Gluten & Egg Free)	€6.00 per scoop
Madagascar Vanilla Chocolate with Red Pepper Stracciatella	
Peanut Butter	
Ice Cream Greek Flavors (Gluten & Egg Free)	€7.00 per scoop
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