

ZOI is more than just a restaurant; it's a sanctuary where memories are forged and friendships are kindled.

As you dine amidst the azure hues of the Aegean Sea, surrounded by the timeless beauty of Paros, you'll discover that ZOI is not just a destination—it's an odyssey of the senses.

RAW BAR

Oysters

Gillardeau

served on ice,
mignonette, fresh
lemon, tabasco
€7 / per piece

Rock Oysters

served on ice,
mignonette, fresh
lemon, tabasco
€7 / per piece

Cockles

lemon caviar,
citrus pepper &
tabasco
€22 / 8 pieces

Caviar

Our caviar is served with fluffy blinis, vodka cream, chives
& lemon pearls.

Royal Ossetra

€40 / 10 gr
€120 / 30 gr

Iranian Royal Beluga

€90 / 10 gr
€270 / 30 gr

Signature Cold

Langoustines marinated in lemon juice, olive oil, thyme & grains of red pepper €32

Aegean Ceviche green olives, capers, cherry tomatoes, chile, olive oil, fleur de sel, lime, aegean salsa €22

Sea Bass Carpaccio marinated in lemon juice, olive oil, thyme & lemon caviar €22

Mediterranean Spreads

Order fresh bread rolls and pita bread with early harvest olive oil & oregano to add more pleasure to every bite.

€4

Hummus chickpea paste, tahini, grilled garlic & cumin	€11
Fish Roe Dip white roe cream, lemon pearls, dill oil & toasted bread	€12
Tzatziki Greek yoghurt, cucumber, garlic confit & dill	€11

The Art of Sharing

Aubergine & Zucchini crispy chips with gruyère saganaki & tzatziki	€24
Beef Carpaccio thinly sliced organic beef, truffle mayo, shallot dressing, parmesan cheese flakes & wild arugula	€28
Ring-Shaped Cheese Pie spicy feta cheese & icarian honey	€15
Shrimp & Vongole spicy, with chili oil, cherry tomatoes & feta cheese	€24
Octopus vanilla fir honey, vinsanto wine & crispy potato chips	€24
Zoi Salad red and yellow cherry tomatoes, cucumber, peppers, onion, kalamata olives, sea fennel, capers, barrel-aged feta cheese, oregano, rusks & organic olive oil	€18
Golden Garden Salad tender lettuce hearts, tomatoes, cucumber, arugula, kalamata olives, pickled peppers, radish, dill, spring onion & capers	€18
Beetroot Feast assortment of beetroots, botarga, smith apple, caramelised walnuts & goat cheese	€21

Pasta

Alle Vongole linguine with vongole veraci, olive oil, garlic, red chili & parsley	€24
Seabass Paccheri capers, kalamata olives, lemon zest, cherry tomato sauce	€25
Crayfish Orzotto crayfish & skillet-glazed cherry tomatoes	€28

WHOLE FISH & SEAFOOD

Crab Legs

olive oil and lemon dressing & champagne
hollandaise sauce

€220 / per kg

Lobster

grilled or boiled
*served with olive oil and lemon dressing and
silky sauce
with garlic & butter*

€160 / per kg

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with orzotto or pasta

€180 / per kg

Grilled Calamari

with pea purée and olive oil
& lemon dressing

€55 / per kg

Grilled Octopus

€28

Fresh Fish

€140 / per kg

DEDICATED TO MEAT LOVERS

Meat sourced from organic farms. Served with Greek vegetables.

Chicken tagliata of chicken breast and thighs marinated with rosemary, thyme & spicy pepper glaze €24

Lamb slow-cooked in our wood-fired oven with lemon verbena, greens & dill sauce €28

Beef

Our beef is organic, originating from Brandt farms in Southern California. It is served with soft milk bread and a trilogy of sauces (chimichurri, grapefruit Béarnaise & butter miso) & one side dish.

U.S. Black Angus Prime

Filet Mignon
served with Cafe de
Paris sauce
€55

Surf & Turf
american beef fillet, lobster
& langoustine sauce
€80

Rib-Eye Steak
350 gr
€55

Side Dishes

Smoked Potato Purée €7

Seasonal Vegetables grilled or steamed €12

Homemade Greek Potato Fries €10

Corn on the Cob €10

Padrón Peppers €12

DESSERTS

Abbraccio di Venere

mascarpone cream with dark
chocolate & marinated strawberries in
balsamic sauce

€16

Tsoureki

caramelized sweet brioche, with halva
ice cream & anglaise sauce

€14

Bougatsa Balloon

with semolina cream, cinnamon, vanilla
ice cream & caramelized pistachio

€24

Magic Muffin

chocolate orange soufflé & dark
chocolate ice cream

€22

Ice Cream & Sorbets

€7 / for one scoop

Seasonal Fruit

in Grand Marnier sauce

€18