

mavrommátis



restaurant

"Hills as far as the eye can see capped with ancient windmills.  
Lambs grazing wild grass on the hillsides, salted by the sea winds,  
between hundred-year-old olive trees.

Apricots ripened in the sun of the Ionian Islands, the vegetables of these small gardens with dry stone walls which accumulate the gentle heat all day long and receive the sea breeze in the evening carrying the legends of Ulysses and Alexander.

This is the universe that fed me. How not to want to share these emotions  
and put them in my cuisine? "

Andréas Mavrommatis

## Signature Menu

7 Courses

To celebrate the finest Hellenic cuisine

Menu served to all guests

145 €

Wine pairing

Experience our sommelier selection of unique Greek & Cypriot wine diversity and expression

80 €

### **Yellowtail**

In carpaccio, marinated clams, bottarga of Messolonghi

### **Grilled eggplant**

Wild thyme, candied onions, Obsliblue prawns, raw and cooked vegetables,  
Lardo di Colonnata

### **Grilled octopus**

Filo pastry with olives, candied onions with Xinomavro,  
sea lettuce chips, piperade condiment

### **Roasted line-caught sea bass**

Roasted with lemon thyme, tomato marmalade, 'Borlotti' beans with shellfish,  
iodized juice with sheep's yoghurt

### **Suckling lamb**

Confit shoulder, roasted saddle with halloumi,  
Chard "Dolmades", Volos olives condiment

### **Blueberry**

Hazelnut shortbread, lime and rose sorbet

### **Mara des bois strawberries**

Peach with verbena, crispy praline with bitter almond, strawberry sorbet

## Discovery Menu

5 Courses

A tribute to Greek terroirs

Menu served to all guests

105 €

Wine pairing

55 €

### **Yellowtail**

In carpaccio, marinated clams, bottarga of Messolonghi

### **Grilled eggplant**

Wild thyme, candied onions, Obsliblue prawns, raw and cooked vegetables,  
Lardo di Colonnata

### **Mediterranean red tuna**

Semi-cooked, Aegina pistachios, fiddle zucchini, grilled yellow tomato with Zaatar,  
arugula and artichoke emulsion

### **Iberian pork**

Breast confit, lacquered with carob vinegar, grilled pluma, Keftedes,  
chards cooked with sumac, Aphelia sauce

### **Chocolate-olive and basil**

Taiñori ganache with kalamata olives, chocolate and basil cream,  
orange blossom ice-cream

Please inform our team of any food allergy or intolerance.

## STARTERS

### **Greek salad**

Heirloom tomatoes, grilled feta, wild Cyprus caper leaves, green Zebra sorbet  
32 €

### **Grilled octopus**

Filo pastry with olives, candied onions with Xinomavro,  
sea lettuce chips, piperade condiment  
35 €

### **Grilled eggplant**

Wild thyme, candied onions, Obsliblue prawns, raw and cooked vegetables,  
Lardo di Colonnata  
35 €

### **Yellowtail**

In carpaccio, marinated clams, bottarga of Messolonghi  
35 €

### **Langoustine**

In kadaif, artichoke royale, Oscietre caviar, espuma of langoustine with citrus  
42 €

## FISH

### **Mediterranean red tuna**

Semi-cooked, Aegina pistachios, fiddle zucchini, grilled yellow tomato with Zaatar, arugula and artichoke emulsion

42 €

### **« Psarosoupa »**

Stuffed squid, grilled sea bass, roasted shrimp, poulpe, confit fennel with Kozani saffron, Rouille with turmeric, "Kakavia" jus

46 €

### **Roasted line-caught sea bass**

Roasted with lemon thyme, tomato marmalade, 'Borlotti' beans with shellfish, iodized juice with sheep's yoghurt

54 €

### **Grilled Turbot**

Peas, fava beans, chanterelle mushrooms, fresh almonds with verbena, tomato juice with oregano from Olympia

54 €

## MEAT

### **Iberian pork**

Breast confit, lacquered with carob vinegar, grilled pluma, Keftedes, chards cooked with sumac, Aphelia sauce

42 €

### **"Angelin" Imperial Pigeon**

Roasted supreme, legs in bougatsa, glazed carrot with wild honey from Cyprus, vine peach with lavender, petimezi juice

44 €

### **Wagyu beef**

Grilled and confit with spices, artichokes and chanterelle mushrooms, juice of stiphado

48 €

### **Suckling lamb**

Shoulder confit, saddle roasted with halloumi, Chard "Dolmades", Volos olives condiment

52 €

### **Summer garden**



Candied and grilled vegetables, vegetable juice

32 €

## DESSERT

### **Apricot**

Roasted and in marmalade with vanilla aroma, iced lavender parfait,  
red fruits sorbet

15 €

### **Chocolate-olive and basil**

Taiñori ganache with kalamata olives, chocolate and basil cream,  
orange blossom ice-cream

16 €

### **Strawberries Mara des bois**

Peach infused with verbena, crispy praline, bitter almond cream,  
strawberries sorbet

16 €

### **Burlat cherries**

Candied with lemon thyme, stracciatella iced cream,  
petimezi vinegar condiment,

18 €

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