

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

Langoustine

In kadaif, and basil, cauliflower fine mousse with Ouzo, shellfish juice

Grilled eggplant

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

John Dory

A la Plancha, tomato marmalade, 'Coco' beans with shellfish and salicornia,
iodized juice with sheep's yoghurt

Suckling lamb

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

Fig

Roasted with spices, red berries light cream

Chocolate-olive and basil

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

Discovery Menu

5 Courses

A tribute to Greek terroirs

Menu served to all guests

110 €

Wine pairing

55 €

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 €

Artichokes

In fricassee, garden's vegetables, clams, dill, Constantinople style
35 €

Yellowtail

In carpaccio, marinated clams, bottarga of Messolonghi
35 €

Langoustine

In kadaif, and basil, cauliflower fine mousse with Ouzo, shellfish juice
38 €

FISH

Mediterranean red tuna

Semi-cooked, grilled with Zaatar spices, seasonal vegetables, smoked bottarga,
Herb jus with cardamom

46 €

« Psarosoupa »

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

46 €

John Dory

A la Plancha, tomato marmalade, 'Coco' beans with shellfish and salicornia,
iodized juice with sheep's yoghurt

52 €

Roasted line-caught sea bass

Poached in a saffron broth, squid ink artichoke ravioles,
tahini sauce with a lemony perfume

54 €

MEAT

Iberian pork

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

46 €

“Angelin” Imperial Pigeon

Roasted supreme, legs in Keftedes, glazed butternut with wild honey from Cyprus,
cinnamon beets, petimezi juice

48 €

Wagyu beef

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

52 €

Suckling lamb

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

52 €

Summer garden



Candied and grilled vegetables, vegetable juice with seasonal flowers

35 €

DESSERT

Apple tatin

Caramelized apple, phyllo pastry, light cream with spices and mascarpone,
walnuts ice cream
16 €

Chocolate-olive and basil

Taiñori ganache with kalamata olives, chocolate and basil cream,
orange blossom ice-cream
16 €

Raspberry and fig

Crusty praliné, bitter almond cream, red fruit sorbet
16 €

Cyprus bergamot

White chocolate balls, vanilla mousse with turmeric,
citrus fruits with Cyprus bergamot, orange and mint sorbet
16 €

Follow our news on Instagram

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