

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

Seven acts

Epta praxis

To celebrate the finest Hellenic cuisine

Menu served to all guests

158 €

Wine pairing

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

80 €

Greek oscietra caviar

Crusty beetroot in a salt crust, pea gazpacho

Green asparagus from Provence

Morel, grilled PDO feta cheese, blood orange, yogurt and sheep milk kefir condiment

Langoustine

Roasted with Timut pepper, artichoke Constantinople style

Sea bass

Roasted with lemon thyme, tomato marmalade, giant beans with shellfish, iodized juice with sheep yogurt

Suckling lamb

Confit shoulder, roasted saddle with PDO halloumi cheese, chard "dolmades", Volos olives condiment

Citrus

In phyllo pastry, Bavarian cream with orange blossom, blood orange and bergamot

Pear

Roasted with Cretan honey, pear ravani, Manjari chocolate with Commandaria, cinnamon and vanilla iced cream

Discovery Menu

Five acts

Pente praxis

A tribute to Greek terroirs

Two starters, one fish, one meat, one dessert

Menu served to all guests

118 €

Wine pairing

60 €

Please inform our team of any food allergy or intolerance.

STARTERS

Green asparagus from Provence

Morel, grilled PDO feta cheese, blood orange, yogurt and sheep milk kefir condiment
35 €

Grilled octopus

Olive phyllo pastry, onion cooked in Xinomavro, sea lettuce chips, piperade condiment
45 €

Grilled eggplant

Wild thyme, Obsliblue prawn, raw and cooked vegetables,
lardo di Colonnata
36 €

Greek oscietra caviar

Crusty beetroot in a salt crust, pea gazpacho
54 €

Langoustine

Roasted with Timut pepper, artichoke Constantinople style
48 €

Sea bass

Tartare style, finger lime, Kakavia jelly,
smoked bottarga of Messolonghi
38 €

FISH

« Psarosoupa »

Kakavia juice, fish of the day
46 €

John Dory fish

Eggplant and sundried tomato, Kalamata olive, razor clam,
herbs juice
48 €

Sea bass

Roasted with lemon thyme, tomato marmalade, giant beans with shellfish,
iodized juice with sheep yogurt
68 €

MEAT

Bresse Poultry

Roasted with marjoram, legs in ravioli, keftedes, white asparagus, morel, pistachio from EGINE,
chicken juice with orange blossom
62 €

“Angelin” Imperial Pigeon

Roasted supreme, stuffed lettuce, green peas, fermented orange, Petimezi juice
52 €

Suckling lamb

Confit shoulder, roasted saddle with PDO halloumi cheese, chard “dolmades”,
Volos olives condiment
52 €



Greek style vegetables

Spelt risotto, asparagus emulsion with herbs
32 €

DESSERT

Pear

Roasted with Cretan honey, pear ravani, Manjari chocolate with Commandaria, cinnamon and vanilla iced cream

19 €

Raspberry

In marmalade, iced parfait with Aegean pistachios, raspberries and hibiscus juice

19€

Galaktoboureko

Crispy phyllo pastry, orange confit, vanilla cream, tangerine and yuzu sorbet

17 €

Chocolate-olive and basil

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

16 €

Follow our news on Instagram

@chef_andreasmavrommatis

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