

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 €

### **Pagre fish**

Carpaccio style, bottarga of Messolonghi, black eyed peas hummus, clams

### **Greek salad**

Heirloom tomato, PDO feta cheese, Kalamata olive,  
Green Zebra tomato sorbet with olive oil

### **Cardinal Prawn**

Roasted, melon, cardamom, Volos olive

### **Sea bass**

Roasted with lemon thyme, Paimpol bean, tomato marmalade, cockle

### **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

### **Blueberry**

Blueberry balls, bitter almond cream, lime shortbread, red fruit juice

## 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

### **Greek salad**

Heirloom tomato, PDO feta cheese, Kalamata olive,  
Green Zebra tomato sorbet with olive oil

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 €

### **Pagre fish**

Carpaccio style, bottarga of Messolonghi, black eyed peas  
hummus, clams

39 €

### **Cardinal Prawn**

Roasted, melon, cardamom, Volos olive

48 €

## 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, Paimpol bean, tomato marmalade, cockle

68 €

## MEAT

### Bresse Poultry

Roasted chicken supreme, melted chicken thigh with rosemary,  
keftedes thighs with Cretan snails, chicken juice with orange blossom

64 €

### Veal quasi

Zucchini flower, bulgur, chanterelle, PDO pistachio from Aegina, veal juice with spices

54 €

### Suckling lamb

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

54 €

### Greek style vegetables

Spelt risotto, herbs emulsion

34 €

## DESSERT

### **Blueberry**

Blueberry balls, bitter almond cream, lime shortbread,  
red fruit juice

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 €

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