

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 €

Scallops

Carpaccio style, bottarga of Messolonghi, clams, finger lime

Langoustine

Kadaif style, cockle, tzatsiki, Greek Osetra Caviar, lovage

Porcini mushroom & artichoke

In vegetable ravioli, grilled PDO Halloumi, wild mushroom consommé with coriander

John Dory fish

Roasted, parsnip, shellfishes, celery, sea fennel, onion juice with kefir

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,
spice ice 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.

FISH

« Psarosoupa »

Kakavia juice, fish of the day

4, €

John Dory fish

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Red mullet

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) & €

MEAT

"Imperial d'Angélin" Pigeon

Roasted, pigeon thighs in coupes, butternut squash with cinnamon & orange blossom,
beetroot with hibiscus, Petimezi vinegar juice

58 €

Calf sweetbread

Roasted salsiccia with bottarga of Messolonghi, stifa do juice

58€

Suckling lamb

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

55 €

Greek style vegetables

Spelt risotto, mushrooms, kefir & herbs emulsion

39 €

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 €

Follow our news on Instagram

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