

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

150 €

Wine pairing

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

80 €

Scallops

Tartare, sea urchin tarama condiment, bottarga of Messolonghi, black-eyed pea

Avgolemono Artichoke

Fricassee with dill, market-garden vegetables, clams, Constantinople style

Lobster

Bulgur risotto, old-fashioned vegetables, fresh herb emulsion, Metaxa lobster bisque

Sea bass

Roasted, tomato chutney, fava bean-artichoke, shellfish, iodized emulsion with nasturtium flowers and green anise

Suckling lamb

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

Mango

In kataifi, mango-passion fruit sorbet

Sesame & red fruits

Sesame shortbread, creamy praline, red fruit sorbet, blueberry 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

110 €

Wine pairing

60 €

Initiation Menu

Four acts

Tesseris praxis

A tribute to Greek terroirs

One starter, one fish, one meat, one dessert

Menu served to all guests.

Exclusively available from Tuesday
to Thursday for dinner
and Saturday for lunch.

89 €

Wine pairing

45 €

*"A la carte" dishes are only available
for dinner from Tuesday to Thursday.*

STARTERS

Avgolemono Artichoke

Fricassee with dill, market-garden vegetables, clams,
Constantinople style

37 €

Scallops

Tartare, sea urchin tarama condiment,
bottarga of Messolonghi, black-eyed pea

39 €

Grilled eggplant

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

32 €

Grilled octopus

Phyllo pastry, onion cooked in Xinomavro,
sea lettuce & piperade condiment

38 €

FISH

« Psarosoupa »

Kakavia juice, fish of the day

48 €

Lobster

Bulgur risotto, old-fashioned vegetables, fresh herb emulsion,
Metaxa lobster bisque

62 €

Sea bass

Roasted, tomato chutney, fava bean-artichoke, shellfish,
iodized emulsion with nasturtium flowers and green anise

65 €

MEAT

Limousin veal

Roasted with savory, shallot, candied cheek, broad bean and artichoke, saffron
apple, stifado veal juice, Florinis piperokama

54 €

Suckling lamb

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

58 €

Bresse poultry

Roasted supreme, leg confit with rosemary, keftédès with Cretan snails,
kolokassi mille-feuilles, poultry juice, orange blossom

58 €

Cévennes onion

Confit with Kozani saffron, pea-chanterelle, carrot with orange blossom, almond
milk emulsion

39 €

DESSERT

Discovery of Aegina

Aegean pistachio tart, poached rhubarb, coconut sorbet,
rhubarb juice

19 €

Sesame and red fruits

Sesame shortbread, creamy praline, red fruit sorbet, blueberry juice

19€

Galaktoboureko

Crispy phyllo pastry, orange confit, vanilla cream, citrus sorbet

17 €

Apple and fig

Honey apple tarte Tatin and roasted fig, cream infused with
fig leaf, Granny Smith sorbet, and fig juice

16 €

Follow our news on Instagram

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