

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

95 €

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

Steamed monkfish

Sea urchin, swiss chard, chickpeas, tahini sauce

Suckling lamb

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

Mango

In kataifi, mango-passion fruit sorbet

'Caribbean Grand cru' chocolate

With Voatsiperifery pepper, passion fruit

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

70 €

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

50 €

"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 €

Jerusalem Artichoke

In mastiha velouté, grilled Organic PDO Halloumi,
celery root ravioli with old-fashioned roots

35 €

FISH

« Psarosoupa »

Kakavia juice, fish of the day

48 €

Lobster

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

62 €

Steamed monkfish

Sea urchin, swiss chard, chickpeas, tahini sauce

65 €

MEAT

Limousin veal

Roasted with savory, shallot, candied cheek, Jerusalem artichoke, pumpkin,
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, citron compote, coconut sorbet,
citrus segments, clementine juice

19 €

'Caribbean Grand cru' chocolate

With Voatsiperifery pepper, passion fruit

19€

Galaktoboureko

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

17 €

Tarte tatin

Kiku apple, caramelized puff pastry, vanilla iced parfait,
apple juice

16 €

Follow our news on Instagram

@chef_andreasmavrommatis

@mavrommatisrestaurant