

HELLENIC FLAVORS MENU

Available from 11.30 am to 3 pm, excluding weekends & public holidays.

Starter & main course 39 €

Choice among the dishes with a *

Main course & dessert 35 €

Choice among the dishes with a *

COLD MEZEDES

SERVED WITH PITA BREAD

Hummus / green tabbouleh / eggplant caviar *  16 €

Chickpeas puree, sesame cream, olive oil, lemon

Parsley, bulgur, tomato, olive oil, lemon

Grilled eggplants' caviar, olive oil, lemon, garlic

Octopus / dolmades / fava * 16 €

Octopus cooked with celery stalk, olive oil, sherry vinegar, oregano

Vine leaves stuffed with Arborio rice, dill and pine nuts

Santorini PDO split pea purée with mastiha

Eggplant caviar / tarama / green tabbouleh * 16 €

Grilled eggplants' caviar, olive oil, lemon, garlic

Salted cod's eggs caviar, olive oil, lemon

Parsil, bulgur, tomato, olive oil, lemon

HOT AND COLD MEZEDES

SERVED WITH PITA BREAD

Calamari fritti / fennel fondue / green tabbouleh 22 €

Calamari fritti, grilled vegetables slightly spiced

Tomato, leek, dill, turmeric, paprika

Parsley, bulgur, tomato, olive oil, lemon

Octopus / eggplant caviar / kolokythokeftédès 22 €

Octopus cooked with celery stalk, olive oil, sherry vinegar, oregano

Grilled eggplants' caviar, olive oil, lemon, garlic

Zucchini croemesquis, pine nuts, PDO feta, kasseri and

parmesan cheese, parsley

Semi-cooked tuna fish / hummus / spanakokeftédès 21 €

Tuna cooked a la plancha, piquillos, chives

Chickpeas puree, sesame cream, olive oil, lemon

Spinach, leek and onion croemesquis, PDO feta, kasseri and

parmesan cheese, dill

Dolmades / ktipiti / melitzanokeftédès  21 €

Vine leaves stuffed with Arborio rice, dill and pine nuts

Finely sliced grilled peppers, whipped PDO feta cheese,

Greek yogurt, pine nuts

Eggplant croemesquis, pine nuts, kasseri et graviera cheese,

pepper from Espelette, dill

Falafel / green tabbouleh / hummus  19 €

Bean and chickpea balls, coriander, cumin

Parsley, bulgur, tomato, olive oil, lemon

Chickpeas puree, sesame cream, olive oil, lemon

STARTERS

- Calamari 'fritti'** 18 €
Tomato confit, grilled vegetables, aioli seasoned with turmeric, artichoke and roquette seasoning
- Bluefin Tuna** 22 €
In ceviche, chickpea houmous, pickle vegetables, citrus sauce
- Grilled PDO Halloumi * ** 18 €
Velouté from pumpkin and Cassia cinnamon, chestnut with Caroube honey and fresh watercress
- Cretan salad * ** 17 €
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, Cretan barley flour rusks, crunchy vegetables
- Eggplant * ** 15 €
Melted with aromatic herbs and onion, grilled vegetables, Petimezi vinaigrette, basil sauce

SURF & TURF

- Seabass *** 28 €
Roasted with lemon thyme, served with couscous vegetables
- Grilled octopus** 34 €
With olive oil, fava from Santorini with dill, tomato confit with origan, rocket salad
- Scallops** 32 €
Roasted, greek boutargo, black eyed peas with pesto, marinated red peppers, zucchini and lemon condiment
- Traditional moussaka *** 25 €
Eggplant and zucchini gratin with lamb and veal, tomato sauce, seasonal baby vegetables
- Vegetarian moussaka * ** 25 €
Eggplant and zucchini gratin with Greek cheeses, tomato sauce, seasonal baby vegetables

PASTA

- Penne « Martelli »**  21 €
Tomato sauce, grilled PDO feta cheese crumble
- Epeautre** 29 €
Ancient wheat risotto, grilled shrimps flambé with ouzo, grilled vegetables, basil sauce
- Lasagnes *** 25 €
Homemade, veal with herbs and spices, toasted with parmesan and graviera cheese

ROASTED SKEWERS

- Marinated red label chicken skewer *** 26 €
Served with grilled vegetables with smoked paprika and rice pilaf with pine nuts
- Lamb skewer marinated with garlic and paprika** 28 €
Served with grilled vegetables with smoked paprika and bulgur
- Prawns skewer marinated with oil, lemon and oregano** 32 €
Served with grilled vegetables with smoked paprika and fennel fondue

GREEK CHEESE PLATTER

FINE CHEESES SELECTION * 

- PDO feta cheese, graviera, halloumi, olive oil, oregano, walnuts** 12 €
- Manouri with goat and sheep milk, carob honey, PDO pistachios from Eginie, seasonal fruits** 12 €

PASTRIES AND DELICACIES

Sheep milk yogurt * Dried fruit granola, organic Cretan honey, seasonal fruits	12 €
Mahalepi * Milk cream with orange blossom sirop	12 €
MAVROMMATIS HOMEMADE PASTRIES	
Agros Rose Dome * Crumbly shortbread, macaron biscuit, lychee compote, almond-rose whipped ganache	12 €
Macaron with PDO pistachios from Eginé * Ganache, pistachio praline, orange blossom coulis	12 €
Metaxa Opera * Joconde cake, coffee butter cream, caramelized ganache	12 €
Exotic * Coconut bavaroise, praline-coconut crunch, passion fruit-mango and fresh mango insert	12 €
Chocolate Tart * Cocoa sweet pastry, crunchy praline chocolate, ganache, tonka bean chocolate mousse	12 €
Three chocolates * Soft 68% chocolate biscuit, crunchy cocoa nibs, light milk chocolate cream, white chocolate-vanilla whipped ganache	12 €
Tropézienne * Tahini brioche, orange marmalade, orange blossom Diplomat cream	12 €
Clementine Tart * Sweet pastry, almond cream, clementine compote, and fluffy clementine cream	12 €
BIO seasonal ice cream flavors	4 €/Scoop
Oriental pastries (2 pieces) * With sheep's yogurt ice cream & honey	12 €
Coffee with oriental pastries	12 €
Tea with oriental pastries	14 €

The list of allergens contained in our dishes is available on request.