

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 €

Greek Ossetra caviar

Lentils, chard with preserved lemon, shellfish, Zephyr zucchini in gray shrimp broth

Roscoff crab

Creamy ouzo, Greek-style spring vegetables, Granny Smith apple-celery-dill juice

Green and white asparagus

Grilled, lemony pea vierge with zaatar, Messolonghi bottarga

Roasted sea bass

Squid, broad bean, artichoke, candied Cévennes onion,
iodized watercress emulsion with sheep's milk yogurt

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

Greek Ossetra caviar

Lentils, chard with preserved lemon, shellfish,
Zephyr zucchini in gray shrimp broth

54 €

Roscoff crab

Creamy ouzo, Greek-style spring vegetables,
Granny Smith apple-celery-dill juice

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 €

Green & white asparagus

Grilled, lemony pea vierge with zaatar,
Messolonghi bottarga

38 €

FISH

« Psarosoupa »

Kakavia juice, fish of the day

48 €

Cod loin

Spelt risotto with peas, morel mushrooms stuffed with langoustine, carrot and caper leaf condiment, lemon stock emulsion

44 €

Roasted bar

Squid, broad bean, artichoke, candied Cévennes onion, iodized watercress emulsion with sheep's milk yogurt

48 €

MEAT

Farm-raised veal

Roasted with lemon thyme, carrots with orange blossom, morels, green asparagus, veal jus with sumac

54 €

Suckling lamb

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

58 €

Roasted farm-raised pigeon

Sesame-yuzu breaded confit legs, chard, beetroot cooked with pomegranate molasses, cinnamon-juniper berry juice

48 €

Morel

Cévennes onion, fennel confit with Kozani saffron, watercress emulsion with almond milk

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 €

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