

## 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 croques, 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 croques, 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 croques, 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 & PDO Feta \* ** 18 €  
Tomato gazpacho, strawberry, pepper, cucumber, rocket/artichoke condiment.
- Cretan salad \* ** 17 €  
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, Cretan barley flour rusks, crunchy vegetables.
- Green asparagus from Provence \* ** 15 €  
Blood orange, orange blossom yogurt, roasted pistachio, dried flowers.

## SURF & TURF

- Seabass \*** 28 €  
Roasted with lemon thyme, seasonal vegetables and saffron, Mama Irene pasta.
- Grilled octopus** 34 €  
With olive oil, fava from Santorini with dill, tomato confit with origan, rocket salad.
- 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.
- Soudjougakia \*** 25 €  
Label Rouge beef meatballs, crushed tomato, cumin, rice.
- Magoulo stifado** 28 €  
Beef cheek confit, bulgur, pistachios, grapes, stifado sauce.

## 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.

## 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 eggplant 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 EGINE, seasonal fruits**

12 €

## PASTRIES AND DELICACIES

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

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