HELLENIC FLAVORS MENU

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

Mezedes/Starter & Main course or **Main course & dessert** 36 €

MEZEDES

SERVED WITH PITA BREAD

Grilled Sweet Peppers + Eggplant Caviar 14 €
Grilled sweet peppers marinated in olive oil, sherry vinegar, garlic, and oregano **+** Grilled eggplant caviar with olive oil, Greek yogurt, and garlic.

Greek-style Mushrooms + Premium White Tarama 14 €
Mushrooms in olive oil with thyme, bay leaf & coriander **+** Tarama with cod roe with lemon juice.

Ktipiti + Melitzanokeftedes 14 €
Grilled pepper slivers, whipped PDO feta, Greek yogurt and pine nuts **+** Eggplant fritters with pine nuts, Kasseri and Graviera cheeses, Espelette pepper and dill.

Chickpea Hummus + Green Tabbouleh 14 €
Chickpea purée from Larissa (Greece), sesame cream (tahini), olive oil and lemon **+** Green tabbouleh with flat-leaf parsley, bulgur, tomato, olive oil and lemon.

Tzatziki + Dolmades 14 €
Sliced cucumber, Greek yogurt, garlic and mint **+** Vine leaves stuffed with Carolina rice from Fthiotida (Greece), dill and pine nuts.

Chicken Kefta + Tzatziki 14 €
Chicken meatballs stuffed with mushrooms, Kalamata olives and four-spice blend **+** Sliced cucumber, Greek yogurt, garlic and mint.

Vegetable Cromesquis + Labneh 14 €
Mélitzanokeftédès (eggplant fritters), Spanakokeftédès (spinach fritters), and Kolokythokeftédès (zucchini fritters) **+** Sheep's yogurt from northern Greece, mint, and zaatar.

Octopus + Fava (Louvana) 18 €
Octopus with celery stalks, olive oil, sherry vinegar and oregano **+** Split pea purée from Cyprus with olive oil. *+€4 (menu only)*

Seared Tuna + Chickpea Hummus 18 €
Grilled tuna with piquillo pepper and chive condiment **+** Chickpea purée from Larissa (Greece), tahini, olive oil and lemon. *+€4 (menu only)*

Falafel + Green Tabbouleh + Chickpea Hummus 17 €
Fava bean and chickpea balls with coriander and cumin **+** Green tabbouleh with flat-leaf parsley, bulgur, tomato, olive oil, and lemon **+** Chickpea purée from Larissa (Greece), tahini, olive oil, and lemon.

Vegetarian

STARTERS

Calamari 'fritti' 18 €
Tomato confit, grilled vegetables, aioli seasoned with turmeric, artichoke and roquette seasoning. *+€2 (menu only)*

Soft-boiled organic egg 16 €
Eggplant fondue, grilled and shredded PDO feta, chives.

Grilled PDO Halloumi 18 €
Pumpkin velouté with cassia cinnamon, chestnut with carob honey, fresh watercress. *+€2 (menu only)*

Cretan salad 17 €
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, caper, Cretan barley flour rusks, crunchy vegetables.

Bluefin Tuna 22 €
In ceviche, cheekpea houmous, pickle vegetables, citrus sauce. *+€4 (menu only)*

SURF & TURF

Pollack Fillet
Roasted with lemon thyme, Spanakopita ravioli and Kozani saffron emulsion with a hint of sea essence.

Grilled octopus 26 €
With olive oil, fava from Santorini with dill, tomato confit with origan, rocket salad.

34 € *+€4 (menu only)*

Traditional moussaka 25 €
Eggplant and zucchini gratin with lamp and veal, tomato sauce, seasonal baby vegetables.

Vegetarian moussaka 25 €
Eggplant and zucchini gratin with Greek cheeses, tomato sauce, seasonal baby vegetables.

Soudjoukakia 26 €
Label Rouge beef meatballs, crushed tomato, cumin, rice and PDO Feta cheese.

Scallops 32 €
Roasted, greek boutargo, black eyed peas with pesto, marinated red peppers, zuchinni and lemon condiment. *+€4 (menu only)*

Vegetarian

PASTA

Penne « Martelli » 22 €
Tomato sauce, grilled PDO feta cheese crumble, Grated Kasseri cheese.

PDO Halloumi Ravioli 22 €
Vegetable briami, creamy zucchini–basil–mint sauce with sheep's yogurt, grilled PDO Feta, and lemon.

Lasagnes 25 €
Homemade, veal with herbs and spices, toasted with parmesan and graviera cheese.

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. *+€2 (menu only)*

GREEK CHEESE PLATTER
FINE CHEESES SELECTION*

PDO feta cheese, graviera, halloumi, olive oil, oregano, walnuts 13 €

Cretan Graviera cheese and Cretan orange marmalade 13 €

Vegetarian

PASTRIES AND DELICACIES

Sheep milk yogurt * 13 €
Dried fruit granola, organic Cretan honey, seasonal fruits.

Mahalepi * 13 €
Milk cream with orange blossom.

HOMEMADE PASTRY DESSERTS * 13 €

Agros Rose Dome
Crispy shortbread, macaron biscuit, lychee compote, almond–rose whipped ganache.

Macaron with PDO pistachios from Egine
Ganache, pistachio praline, orange blossom coulis.

Pear Tart
Pear roasted with Cretan honey, sweet pastry and baked almond cream, pure almond whipped ganache.

Exotic
Coconut bavaroise, praline-coconut crunch, passion fruit-mango and fresh mango insert.

Chocolate Tart
Cocoa sweet pastry, crunchy praline chocolate, ganache, tonka bean chocolate mousse.

Hazelnut Tart
Cocoa sweet pastry, crunchy praline chocolate, ganache, tonka bean chocolate mousse.

Clementine tart
Sweet pastry, almond cream, clementine compote and light clementine cream.

Tropézienne
Tahini brioche, orange marmalade, orange blossom Diplomat cream.

Mont blanc
Sweet pastry and madeleine sponge with chestnut flour, French meringue and blackcurrant compote, chestnut cream, Madagascar vanilla whipped ganache.

BIO seasonal ice cream flavors 4 €/Scoop

Homemade Middle Eastern pastries (2 pieces) * 13 €
With sheep's yogurt ice cream & honey.

Mediterranean-style Café gourmand 15 €
Assortment of Middle Eastern pastries
Or pastry dessert

Mediterranean-style Thé gourmand 17 €
Assortment of Middle Eastern pastries
Or pastry dessert

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