

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

Organic amaranth and quinoa with orange blossom, artichoke, shellfish,
Messolonghi bottarga

Artichoke Avgolemono

Fricassée with dill, garden vegetables, clams, Constantinople style

Wild Mushrooms

Roasted with juniper berries, grilled organic PDO Halloumi, rich mushroom broth

Seabass

Roasted with lemon leaves, organic Greek lentils, heirloom root vegetables, smoked
Tellicherry pepper broth, finger lime

Suckling lamb

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

Citrus

Turmeric ice cream, bergamot condiment, clementine–yuzu espuma

Quince & Chestnut

Sheep's milk Greek yogurt mousse sphere, poached quince and quince compote
with lightly spiced honey, chestnut ice cream, quince and honey jus

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

Artichoke Avgolemono

Fricassée with dill, garden vegetables, clams,
Constantinople style

37 €

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 €

FISH

« Psarosoupa »

Kakavia juice, fish of the day

48 €

Red Mullet

Plancha-grilled, citrus and pepper, chorizo-stuffed octopus,
saffron Charlotte potato from Kozani, tarragon jus

48 €

Seabass

Roasted with lemon leaves, organic Greek lentils, heirloom root vegetables,
smoked Tellicherry pepper broth, finger lime

58 €

MEAT

Suckling lamb

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

58 €

Roasted farm-raised pigeon

Roasted with sage, watercress and creamy PDO Feta raviolo,
butternut with verjuice, Cretan honey jus

48 €

Kolokassi

Confit with truffle pieces, celery, chestnut, green kefir jus

39 €

DESSERT

Discovery of Aegina

Aegina pistachio and citrus tart, coconut sorbet,
citrus jus
23 €

Tarte tatin

Apple, caramelized phyllo pastry, vanilla parfait,
cinnamon and clove cream, walnut ice cream, apple jus
22€

Quince & Chestnut

Sheep's milk Greek yogurt mousse sphere, poached quince
and quince compote with lightly spiced honey,
chestnut ice cream, quince and honey jus
23 €

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