

HELLENIC FLAVORS MENU

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

Mezedes/Starter & Main course or Main course & dessert 38 €

MEZEDES

SERVED WITH PITA BREAD

Grilled Sweet Peppers + Eggplant Caviar  15 €

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 15 €

Mushrooms in olive oil with thyme, bay leaf & coriander + Tarama with cod roe with lemon juice.

Ktipiti + Melitzanokeftedes  15 €

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  15 €

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  15 €

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

Chicken Keffa + Tzatziki 15 €

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

Vegetable Crolesquis + Labneh  15 €

Mélitzanokeftédès (eggplant fritters), Spanakokeftédès (spinach fritters), and Kolokythokeftédès (zucchini fritters) + Sheep's yogurt from northern Greece, mint, and zaatar.

Octopus + Fava (Louvana) 20 €

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

Falafel + Green Tabbouleh + Chickpea Hummus  18 €

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. +2 (menu only)

STARTERS

Calamari 'fritti'	20 €
Tomato confit, grilled vegetables, aioli seasoned with turmeric.	+€2 (menu only)
Soft-boiled organic egg 	17 €
Eggplant fondue, grilled and shredded PDO feta, arugula, chives.	
Grilled PDO Halloumi & PDO Feta 	18 €
Cherry tomato gazpacho with strawberry, pepper and red onion.	
Cretan salad 	19 €
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, caper, Cretan barley flour rusks, crunchy vegetables.	
Spring salad 	18 €
Beetroot, sheep's milk Greek yogurt, potatoes with thyme, garlic, PDO Feta cheese, parsley, olive oil and walnuts	
Bluefin Tuna	22 €
In ceviche, chickpea houmous, pickle vegetables, citrus sauce.	+€4 (menu only)

SURF & TURF

Seabass	32 €
Roasted, spinach, cherry tomato, carrot, onion, rosemary jus, turmeric condiment.	+€2 (menu only)
Grilled octopus	34 €
With olive oil, fava from Santorini with dill, tomato confit with origan, arugula, caramelized onion.	+€4 (menu only)
Traditional moussaka	26 €
Eggplant and zucchini gratin with lamb and veal, tomato concassé.	
Vegetarian moussaka 	25 €
Eggplant and zucchini gratin with Greek cheeses, tomato concassé.	
Soudjoukakia	28 €
Label Rouge beef meatballs, tomato concassé, cumin, rice and PDO Feta cheese.	

PASTA

Penne « Martelli »

23 €

With cherry tomato, onion, zucchini, grilled PDO Feta crumble, grated Parmesan.

PDO Halloumi Ravioli

23 €

Vegetable briami, creamy zucchini-basil-mint sauce with sheep's yogurt, Graviera cheese.

Lasagnes

25 €

Homemade, veal with herbs and spices, toasted with Parmesan and Graviera cheese, tomato concassé.

Kritharoto with Prawns

32 €

Orzo pasta with prawns flambéed with ouzo, cherry tomato sauce, asparagus, prawn/vegetable/
Metaxa bisque and Parmesan.

+€2 (menu only)

ROASTED SKEWERS

Marinated red label chicken skewer *

28 €

Served with spinach rice (spanakorizo), lemon sauce.

Lamb skewer marinated with garlic and paprika

32 €

Served with bulgur & vegetables, lamb jus.

+€2 (menu only)

GREEK CHEESE PLATTER

FINE CHEESES SELECTION*

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

13 €

PDO Manouri

13 €

Goat's and sheep's milk cheese, Cretan forest honey, PDO Aegina pistachios, seasonal fruits.

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 * 15 €

Rose & Bergamot +€2 (menu only)

Citron shortbread, bergamot-soaked sponge and bergamot gel, Agros rose water whipped ganache, bergamot mousse.

Pistachio & Raspberry

Crunchy layer, dacquoise, pistachio praline cream, pistachio whipped ganache, raspberry compote and fresh raspberries.

Macaron with PDO pistachios from Egin

Ganache, pistachio praline, orange blossom coulis.

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.

Strawberry & Sesame Tart Sweet pastry, soft sponge and sesame praline cream, coulis, caramelized compote and strawberry mousse.

Hazelnut Tart

Sweet pastry crust, crisp layer, dacquoise, gianduja, hazelnut mousse, whipped cream and hazelnut praliné.

Tropézienne

Tahini brioche soaked in orange blossom, orange marmalade, Madagascar vanilla diplomate cream.

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 +€2 (menu only)

Mediterranean-style Thé gourmand 17 €

Assortment of Middle Eastern pastries
Or pastry dessert +€4 (menu only)