

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

« Some chefs leave their mark not only on gastronomy, but also on our hearts.

Our brother, Michelin-starred Chef Andréas Mavrommatis, passed on to us far more
than recipes: a passion, a sense of belonging and a love of sharing.

Today, we pay tribute to him with a menu bringing together his signature dishes,
keeping alive his talent and the emotions he knew how to evoke through every
creation.

It is our pleasure to welcome you to our restaurant to discover this menu, celebrate
his cuisine and, together, carry forward the precious legacy he has left us.

His talent brings us together, his cuisine connects us, and his memory lives on.»

Evagoras & Dionysos Mavrommatis

In Tribute to Chef Andréas Mavrommatis 

Signature Menu - Philoxenia

An Experience That Embodies Greek Hospitality

To be ordered before 9:30 PM

Seven acts - Epta praxis

Menu served to all guests
150 €

Royal Sea Bream – Tsipoura

Tartare, Greek Oscietra caviar, sea urchin tarama condiment,
delicate saffron-infused rockfish gelée

Artichoke Avgolemono – Agkinares Avgolemono

Dill fricassée, garden vegetables, clams, Constantinople-style

Porcini – Manitári Portsíni

Porcini consommé, celery, grilled PDO Halloumi, fresh coriander

John Dory – Christopsaro

Steamed, sea urchin roe, Swiss chard and chickpeas,
lemon tahini sauce

French Lamb - Arni

Confit shoulder, roasted loin, Swiss chard dolmades,
Volos olive condiment

Siropiasto

Infused with Metaxa and clementine, candied clementine peel,
clementine jus and gel

Agros Rose – Triantafyllo Agrou

Lime sponge and caramelised almonds, Agros rose jus

Wine pairing

Experience our sommelier selection of unique Greek & Cypriot wine
diversity and expression

95 €

Discovery Menu - Odyssey

A journey through the terroirs and traditions

Five acts - Pente praxis

Two starters, one fish course, one meat course, one dessert

Menu served to all guests

110 €

Wine pairing

70 €

Initiation Menu - Agora

Discovering and Exploring Hellenic Flavours

Four acts - Tesseris praxis

One starter, one fish, one meat, one dessert

Exclusively available from Tuesday to Thursday for dinner
and Saturday for lunch

Menu served to all guests

89 €

Wine pairing

50 €

*"A la carte" dishes are only available for dinner
from Tuesday to Thursday.*

STARTERS

Porcini – Manítári Portsíni

Porcini consommé, celery, grilled PDO Halloumi, fresh coriander
35 €

Royal Sea Bream – Tsipoura

Tartare, Greek Oscietra caviar, sea urchin tarama condiment,
delicate saffron-infused rockfish gelée
42 €

Artichoke Avgolemono – Agkinares Avgolemono

Dill fricassée, garden vegetables, clams, Constantinople-style
38 €

Octopus - Chtapodi

Grilled octopus, crispy phyllo pastry, Xinomavro onion confit,
piperade condiment, sea lettuce
38 €

Grilled eggplant - Glasarisméni melitzána

Wild thyme, Obsliblue prawn, raw and cooked vegetables,
lardo di Colonnata
34 €

FISH

Scallops – Chtenia

Roasted, orzo giouvetsi with Kozani saffron and Cretan Graviera cheese, kefir sauce
48 €

Psarosoupa

Kakavia Jus, fish of the day
48 €

John Dory – Christopsaro

Steamed, sea urchin roe, Swiss chard and chickpeas, lemon tahini sauce
52 €

MEAT

French Lamb - Arni

Confit shoulder, roasted loin,
Swiss chard dolmades, Volos olive condiment
58 €

Angelin Imperial Squab - Peristeri

Roasted, legs prepared as koupes, butternut squash with cinnamon and orange blossom, hibiscus-infused beetroot, Petimezi vinegar jus
54 €

Farm Veal – Moscharaki

Roasted with savory, shallot, confit veal cheek, saffron-infused apple, stifado-style veal jus, Florina pepper piperokama
52 €

Autumn Garden – Fthinoporinos Kipos 🌿

Trahanas, porcini and wild mushrooms, light kefir emulsion
39 €

DESSERT

Chocolate, Olive & Basil – Sokolata-Elia kai Vasilikos

Tainori chocolate ganache with Kalamata olives,
chocolate and basil cream, orange blossom ice cream

22 €

Agros Rose – Triantafyllo Agrou

Lime sponge and caramelised almonds, Agros rose jus

23 €

Pear & Manouri – Achladi kai Manouri

Manouri cheese crémeux, roasted pear,
light ginger cream, pear gel, ginger sorbet

23 €

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