



Villa di Mare

EST 1925

## MENU

---

### ΒΡΑΒΕΙΑ

Aegean Cuisine 2016-2020

Χρυσό μετάλλιο "Dessert" Escoffier Challenge by ACAF, UK

Ασημένιο μετάλλιο "Fish Dish" Παγκόσμιο Culinary Διαγωνισμό της WACS

Certificate of Excellence, Trip Advisor 2010-2020



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES



EN

## SOUP

---

**Lobster Bisque 9**

## STARTERS

---

**Mediterranean Meze 12**

pitta bread, calamari with pesto and ouzo, marinated mussels, black eyed beans salad, tzatziki, olives

**Bruschetta 7**

authentic bruschetta with chopped tomatoes, mozzarella bocconcini and basil

**Kataifi Shrimps 11**

strawberry sauce, mint, young rocket leaves

**Carpaccio 12**

of beef fillet with rocket, parmesan cheese and truffle oil

**Feta Cheese 7.5**

traditional recipe with crispy feta & melted melekouni (sesame-honey)

**Fried Calamari 14**

with mango chutney

**Ceviche from Fish of the day 14.5**

kiwi, chili, fresh onions, chives, citrus dressing

## SALADS

---

**Chicken Salad 8**

mixed salad with chicken, parmesan cheese, croutons and soft Caesar dressing

**Aegean Salad 7.5**

feta cheese, Cretan dakos, cherry tomatoes, cucumber, olive fillet, and Rhodian capers

**Caprese Salad 9**

burrata di Bufala (mozzarella), cherry tomatoes in various colors and basil oil

**Superfood Salad 9**

mango, turnip, linseed, pine and lime dressing

## PASTA

---

**Salmon Carbonara 12.5**

linguini with fresh salmon, fennel and dill

**Papardelle with Beef Fillets 14**

mushrooms, bamboo, fresh onions and oyster sauce

**Napoli with Burrata Di Bufala 11**

penne with burrata mozzarella, cherry tomatoes and basil

## RISOTTO

---

**Risotto with Shrimps 14**

butter and thyme oil

**Risotto with Chicken 9.5**

cherry tomatoes, basil pesto, broccoli

## MAIN COURSES

---

*(SIDE DISH INCLUDED)*

**Chicken Mille-feuille 12**

crispy chicken, feta cheese mousse, oregano oil  
*Suggested with baby potatoes*

**Beef Tagliata 29**

parmesan cream, sautéed mushrooms, white truffle oil  
*Suggested with baby potatoes*

**Rib Eye from Black Angus 38**

oyster mushroom, aromatised potatoes, pepper sauce on the side  
*Served with sweet potatoes*

**Pork Neck 15**

espresso sauce, chestnut puree, baby carrot  
*Suggested with baby potatoes*

**Fresh Salmon Fillet 18.5**

butter sauce, garlic, broccoli  
*Suggested with vegetables tagliatelle*

## SIDES

---

**Baby Potatoes**

**Vegetable Taglatelle**

**Fried Sweet Potatoes**

*One side dish is included in the price of the main courses.  
If purchased separately is an extra 4 euros*

## FRESH FISH

---

**Dorado 75 | Seabream 85**

**Red Lobster 90 | Blue Lobster 135**

*Prices are per kilo (kg)*

## FRESH OYSTERS

---

*(UPON REQUEST)*

**Cockle 38   Clam 38   Flat Oyster 38**

The above prices are per 500gr

Please inform us of any allergies

Villa Di Mare uses fresh ingredients from all over Greece and most often from the Aegean islands. It combines them harmonically and creatively in order to offer to its guest a fascinating trip of taste.

According to Greek law (ΦΕΚ Β' 2983/30-8-2017)  
any extra olive oil is charged 1.5€ per 50ml  
| We use extra virgin oil | Bread costs 3.5