



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 Tagliatelle

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