



Villa di Mare

EST 1925

MENU

BPABEIA

Aegean Cuisine 2016-2022

Χρυσό μετάλλιο "Dessert" Escoffier Challenge by ACAF, UK

Ασημένιο μετάλλιο "Fish Dish" Παγκόσμιο Culinary Διαγωνισμό της WACS

Certificate of Excellence, Trip Advisor 2010-2022



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



EN

BREAD

Handmade Sourdough Bread 7.00

made by natural yeast of 110 years old maturation,
served with extra olive oil and salt blossom

STARTERS

Open Pie 10.00

with feta cheese, eggplant, tomato and peppers

Seabass Ceviche 17.00

with kalamansi vinaigrette, chili, pineapple, mint and lemon

Artichokes 12.00

picked artichokes, goat cheese, pine praline, sabayon artichokes

Beef Tartar 15.00

with traditional crispy ladopita (slim pitta bread), pickled onions,
anchovy's mayonnaise, capers, crispy onion, and fresh truffle

Cod Croquettes 17.00

with Santorini's fava beans, capers' chutney and tomato

SALADS

Salad with tomatoes 10.00

with crispy carob, feta cheese, cucumber, strawberries,
avocado, sesame and pickled onion

Green salad with grilled zucchini 9.00

with semi dried cherry tomatoes, melekouni (sesame and honey)
basil vinaigrette

Baby potato salad 13.00

with handmade marinated salmon, mayonnaise,
pickled cucumber, grilled fennel, dill

Salad with lentils 11.00

white quinoa, sundried tomatoes, raisins, colorful peppers,
crispy onions, rocket leaves and aged balsamic vinaigrette

PASTA – RISOTTO

Paccheri Bolognese 15.00

semidried tomatoes, grilled peppers and graviera flakes

Papardelle with shrimps 18.00

marinated artichoke and lemon butter

Strigolone pasta with octopus stew 17.00

grilled onions and fresh herbs

Risotto with clams 16.00

grilled fennel and aromatised oil

*all pastas are fresh

MAIN COURSE

Chicken 13.00

ballotine chicken with wheat, corn and red wine sauce

Tri Tip Beef 27.00

grilled eggplant and eggplant puree, herbs' sauce and black garlic

Lamb Picanha 23.00

with wild green fricassee and egg-lemon

Pork Cheeks 19.00

pork cheeks a la polita, with peas, potatoes
with lemon and fresh herbs

FISH

Seabass 22.00

with mussels, seasonal greens and sauce bouillabaisse

Salmon 21.00

with green beans, turnip and white wine sauce

FRESH FISH

Dorado 75.00 | Seabream 85.00 | Red Lobster 90.00

Prices are per kilo (kg)

FRESH OYSTERS

(UPON REQUEST)

Please inform us of any allergies and intolerances.

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

Chef: Helen Gizeti