

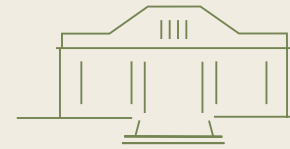
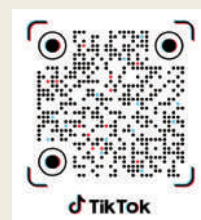
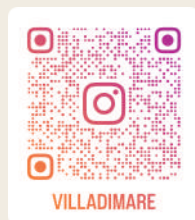


Villa di Mare

EST 1925



BPABEIA



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MENU

— APPETIZERS —

Croquette 9.00

Mix of Greek cheeses in croquettes, olive chutney

Ceviche 14.00

of white fish of the day

Calamari 17.00

Fried calamari with garlic aioli,
and smoked tomato tartare

Shrimps 16.00

Shrimps kadaifi, peas, mint and aromatic tomato paste (saganaki)

Octopus 22.00

Octopus, fava beans, pickled onion, mint

Carpaccio 18.00

Beef fillet, parmesan croutons, rocket,
caramelized balsamic, black summer truffle,
blueberries, olive oil

— SALADS —

Aegean 11.00

Dried aged bread, feta crumble, tomato, onion,
bell pepper, olives, cucumber, oregano, olive oil

Cherry tomatoes 14.00

Marinated cherry tomatoes
with mozzarella burrata and basil

Mesclan with Salmon 12.00

Mixed baby leaves, marinated salmon,
mango and orange dressing

— PASTA —

Strigolone 17.00

aromatic braised beef, Domokou goat cheese

Tagliolini 38.00

sauteed lobster in fresh butter and 48 hour lobster bisque

Spaghetti 14.00

Mozzarella buffalo, tomatoes, basil, tarragon

— RISOTTO —

Pork Shank risotto 17.00

with demi glass, parsley and lemon zest

"Gemista" 14.00

risotto with feta cheese, tomato, green bellpeper

— MAIN COURSES —

Chicken 16.00

Chicken fillet, reduced shrimp bisque, broccoli puree

Shi Drum fish "Mylokopi" 26.00

Sauteed fish fillet, buttered based sauce with estragon
and glazed vegetables

Lamb 21.00

Lamb tagliata with potato puree, lamb jus

Beef 36.00

Beef fillet with truffle cream and terrine potato

Seabass 22.00

Fresh earth greens, tomato and lemon gel

U P O N R E Q U E S T

Fresh Fish grade A 80.00/kg

Dry Aged Tomahawk 110.00/kg

Oysters 38.00/500gr

Lobster 90.00/kg

Please inform us of any allergies and intolerances
We use extra virgin oil |Bread costs 5.5€

— OUR PHILOSOPHY —

The philosophy of our menu is to pair different flavours together
based on its molecular structure, combine them harmonically
and creatively offering a fascinating trip of taste.

Sustainability: We have adopted a zero-waste policy
and a strict local supply chain for the majority of our products.

Chef: Nikolaos Nikitas