

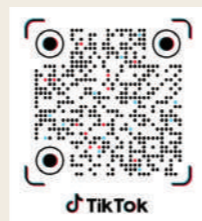
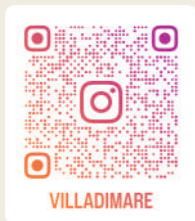


Villa di Mare

EST 1925



ΒΡΑΒΕΙΑ



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MENU

— APPETIZERS —

Croquette 9.00

Mix of Greek cheeses in croquettes, mango chutney

Ceviche 13.00

of white fish of the day

Calamari 17.00

Fried calamari with garlic aioli,
smoked tomato tartare and cuttlefish ink

Shrimps 16.00

Shrimps kadaifi, peas, mint and aromatic tomato paste

Octopus 22.00

Octopus, fava beans, pickled onion, spherification of mint

Carpaccio 18.00

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

— SALADS —

Ntakos 9.00

Dried bread (ntakos), olive jam, tomato,
xinomizithra (cheese) mousse, basil oil

Mesclan 11.00

Mixed baby leaves, orange powder,
rose dressing, sesame seeds

Cherry tomatoes 14.00

Marinated cherry tomatoes with mozzarella burrata and basil

Apaki 16.00

Cured pork tenderloin, anthotyro (white cheese), balsamic reduction

— ZYMAPIKA —

Strigolone 17.00

aromatic braised beef, Domokou goat cheese

Tagliolini 38.00

sauteed lobster in fresh butter and 48 hour lobster bisque

Spaghetti 11.00

Tomatoes, basil, tarragon

— RISOTTO —

Pork Shank risotto 16.00

with demi glass, parsley and lemon zest

"Gemista" 14.00

risotto with feta cheese, tomato, green bellpeper

— MAIN COURSES —

Chicken 16.00

Chicken fillet, shrimp reduced bisque, broccoli puree

Shi Drum fish "Mylokopi" 26.00

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

Lamb 17.00

Lamb tagliata with potato puree, lamb jus

Beef 36.00

Beef fillet with truffle cream and terrine potato

Seabass 22.00

Fresh earth green and tomato

UPON REQUEST

Fresh Fish grade A 80.00/kg

Dry Aged Tomahawk 110.00/kg

Oysters per 38.00/500gr

Dry Aged Rib Eye 52.00/kg

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