



almiriki

THE SOUL OF SUMMER

Sourdough bread or pita per person / 4€
with olive oil and olives

FOR THE MIDDLE

PARAMANA

Served on a large wooden tray

Tzatziki 10€

Yoghurt, Cucumber, Garlic, Olive oil

Tirokafteri 10€

Feta cheese, Green cpicy pepper, Oregano

Marined Anchovies 12€

Parsley, Capers

Tarama 12€

Bottarga powder

Dolmadakia 12€

Stuffed Grape leaves with rice and fresh herbs

Athinaiki Salad 14€

Fish, Vegetables, Eggless Mayo with herbs

COLD APPETIZERS & SALAD

Fresh fish marine 32€

With extra virgin olive oil,
lemon, orange and ginger

Octopus Carpaccio 28€

With caper berries, olives, tomato
and white balsamic vinegrette

Spicy tuna tartare 28€

With citrus, honey, soya sauce and sesame

Almiriki salad 20€

With potatoes, carrots, zucchini, onios, artichoke, capers and herbs

Traditional Greek Salad 22€

Tomato, Cucumber, Onion, Bell Pepper Feta Cheese, Olive Oil

Healthy Bowl 22€

With quinoa, cherry tomatoes, carrot, cucumber, avocado,
green salad and lemon-oil sauce

Chicken Caesar Salad 24€

With bacon, ice berg lettuce, parmesan, corn and croutons

Fresh Green Salad 20€

With “koulouri” thessalonikis, cherry tomatoes, Graviera
and balsamic vinaigrette

HOT APPETIZERS

Seasonal Soup of The Day 19€

Fava Bean Cream 16€
With caramelized onion, capers and extra virgin olive oil

Mini cheese pie 14€
With honey and sesame

Grilled halloumi 16€

Fried Zucchini Balls 14€

Mykonian Meat Balls 17€

Shrimp Saganaki 24€

Grilled sardines 17€  

Grilled kalamari 21€  

Grilled Octopus 23€  

Fried kalamari 21€

ZYMARIKA | PASTA

Octopus macaroni 33€
With garlic, pine nut, raisin and fresh tomato

Prawn Manestra 34€
Orzo pasta, fresh tomato and basil


Tomatoes Risotto 26€
With katiki cheese from Domokos

Giouvetsi 34€
Slowly Cooked Beef Cheeks, Tomato, Corfu Spices

Lobster pasta 68€
With fresh tomato sauce, garlic, basil and lobster broth


MAIN COURSES

Grilled Chicken *Riganato* 500gr / 36€
Half a chicken with lemon and oregano

Rib Eye Steak Prime 49€ 
300gr, demiglas sauce



Mprizolaki 350gr / 26€
Grilled Pork escalops marined
with paprika, garlic and olive oil




Grilled Lamb Chops 350gr / 45€
With aromatic herbs

Fileted Fish of the day 200gr / 30€ 

Fresh fish of the day kg / 110€



SIDE ORDERS

Roasted baby potatoes 10€  
With garlic, butter and thyme

Grilled or Steamed summer vegetables 14€   
With extra virgin olive oil

Homemade fries with oregano 12€

Basmati Rise 10€   
With olive oil, lemon zest and herbs

Chorta 10€  
Seasonal Greens boiled with Olive Oil and Sea Salt

 Vegan  Dairy free  Gluten free  Vegetarian

DESSERTS

Galaktoboureko 18€
Custard pie with crunchy buttery phyllo crust
and vanilla ice cream

Walnut pie ekmek 18€
With cinnamon ice cream

Greek style chocolate mosaic 18€
With brandy and vanilla ice cream

Classic Cheesecake 18€
With red berries and framboise sorbet

Seasonal Fruits 18€

Handmade Selection of ice creams 6€

Handmade Selection of sorbets 6€

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