



almiriki

THE SOUL OF SUMMER

Sourdough or pita bread 5€ per person
with extra virgin olive oil and olives

COLD APPETIZERS

Tzatziki 10€  

yoghurt, cucumber, garlic, olive oil

Tirokafteri 10€  

Feta cheese, green spicy pepper and oregano

Marinated Anchovies 12€  

with parsley and capers

Tarama 12€

with bottarga powder

Dolmadakia 12€  

stuffed grape leaves with rice and fresh herbs

Fresh Marinated Fish 32€  

with extra virgin olive oil,
lemon, orange and ginger

Octopus Carpaccio 29€ 

with caper berries, olives, tomato
and balsamic vinegrette

Spicy Tuna Tartare 29€

with citrus, honey, soya sauce and sesame



Vegan



Dairy free



Gluten free



Vegetarian

SALADS

Almiriki Salad 24€  

with potatoes, carrots, zucchini, onions, artichoke,
capers and fresh herbs

Traditional Greek Salad 24€ 

tomatoes, cucumbers, onions, bell peppers,
Feta cheese and extra virgin olive oil

Healthy Bowl 22€  

with quinoa, cherry tomatoes, carrot, cucumbers, avocado,
green salad and lemon-oil sauce

Chicken Caesar Salad 26€

with bacon, iceberg lettuce, parmesan, corn and croutons

Fresh Green Salad 23€ 

with “koulouri” Thessalonikis, cherry tomatoes,
parmesan and balsamic vinaigrette



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HOT APPETIZERS

Fish Soup 22€

Cheese Pie 16€ 
with honey and sesame

Grilled Halloumi 16€ 

Fried Zucchini Balls 15€ 

Mykonian Meat Balls 18€



Prawns Saganaki 26€

Grilled Sardines 19€  

Grilled Kalamari 25€  

Grilled Octopus 30€  

Fried Kalamari 25€

Fava Bean Cream 12€  
with onions, capers and extra virgin olive oil



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PASTA

Octopus Macaroni 35€

with garlic, pine nuts, raisins and fresh tomato sauce

Prawn Pasta 36€

with squid ink, fresh tomato sauce and basil

Beef Cheeks "Giouvetsi" 38€

with Feta cheese and brown butter

Lobster Pasta 72€

lemon tagliolini, fresh tomato sauce, garlic,
basil and lobster broth



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MAIN COURSES

Grilled Chicken "Riganato" 500gr 36€
half a chicken with lemon and oregano

Filet Mignon 250gr 62€ 
with demiglace sauce



Pork Tomahawk Steak 400gr 36€
marinated with soya sauce



Grilled Lamb Chops 350gr 45€ 
with aromatic fresh herbs



Filleted Fish of the Day 200gr 32€ 


Fresh fish of the Day / kg 130€ 



SIDE ORDERS


Roasted Baby Potatoes 12€  
with garlic, butter and thyme

Grilled Summer Vegetables 14€  
with extra virgin olive oil

Sautéed Mushrooms 14€  
with garlic, lemon and parsley

Basmati Rice 10€  
with olive oil, lemon zest and fresh herbs

"Chorta" 10€  
seasonal wild greens boiled
with extra virgin olive oil and sea salt

Homemade French Fries 12€ 
with oregano and sea salt



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DESSERTS

Galaktoboureko 20€

custard pie with crunchy buttery phyllo crust
and vanilla ice cream

Walnut Pie 18€

with cinnamon ice cream

Chocolate Fondant 20€

with vanilla ice cream and salted caramel sauce

Classic Cheesecake 18€

with red berries and framboise sorbet

Seasonal Fruits 20€

Handmade Selection of Ice Creams 7€ / scoop

Handmade Selection of Sorbets 7€ / scoop



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OFFICIAL PARTNERS 2026

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE
OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)

All taxes are included. Gratuity is not included.