



Dinner Menu

orektika

Sardine Dolmades a la Polita	(D, F)	32
Wild artichokes, vine leaves & ouzo		
Smoked Aubergine Pastitsio	(D, G, V)	34
Cannelloni & Kaniaki smoked cheese		
Seaweed Marinated Tuna	(G, N, F)	36
Mandarin, hazelnut & broth from our herb garden		
Red Prawn Saganaki	(D, SF)	45
Kilada prawns carpaccio, tomato, feta & ouzo		
Messenian Seafood Tower	(F, SF)	160
Oysters, lobster, Kilada prawns, blue crab, tuna, anchovie, octopus & oscietra Kaviari 30gr		
To be shared		

salates

Oliviera Greek Salad	(D, V)	36
Vegetables from our garden, oregano & feta cheese		
Charcoaled Wild Greens	(D, V)	28
Courgette, tomato, ice-crumbled sfela cheese & mint		
Colorful Beetroots	(D, N, V, G)	28
Goat cheese, mixed greens, berries & walnuts		

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Seafood Risotto	(D, SF)	50
Langoustine, clams, mussels & seaweed		
Imam Bayildi Risotto	(D, V)	38
Smoked aubergine, sweet onions & feta cheese crumble		
Red Prawn Giouvetsi	(D, G, SF)	56
Kilada prawns, Taygetos orzo pasta & basil foam		

catch of the day

Whole Greek Lobster	(SF)	190/ kg
Prepared to your liking		
Served with spaghetti, orzo, or risotto		
Selection of Fresh Local Fish	(F)	180/ kg
Our Chef’s recommendation		
Grilled over charcoal		
Steamed greens & lemon olive oil		
Seaweed salt-crusted		
Local herbs & Messolonghi salt		
Sides:		
Wild Greens		
Grilled or steamed seasonal vegetables		

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Sea Bass Fillet Fricassee	(D, F)	58
Greek fava, courgette, Trikalinos bottarga & fricassee sauce		
Rooster Pastitsada	(D, G)	48
Stuffed ravioli, rooster ballotine & anthotyros cheese		
Bovine Greek Red Beef	(D)	60
Tenderloin steak, celeriac, local chanterelle & veal jus		
Oliviera Lamb Navarin	(D)	55
Spring garden vegetables & Navarin sauce		
To celebrate the historic victory of the Battle of Navarino, the French admiral, Henri de Rigny, created a dish, which was later renamed by Auguste Escoffier as Lamb Navarin		

Greek tradition

Traditional Greek Specialties
Recipes inspired from our childhood memories, brought to you with the finest ingredients.

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Citrus	(D, G, N)	16
Lime cremeux, yoghurt foam & citrus sorbet		
Meli	(D, G)	18
Vanilla honey from our beehives, pollen cake & chamomile ice-cream		
MOsaic	(D, G, N)	16
Bean to bar Delear chocolate, spicy cocoa cremeux, orange & Metaxa		
Pasteli	(D, G, N)	18
Homemade tahini, namelaka praline & halwa ice-cream		
Stevia	(G, VG)	16
Fresh strawberries, geranium & strawberry sorbet		

Our dishes are meticulously crafted using the freshest ingredients, sustainably sourced from our Chef’s garden and local farms, guaranteeing exceptional quality while upholding our commitment to environmental responsibility.

D - Dairy | G - Gluten | N - Nuts | F - Fish | SF - Shellfish
V - Vegetarian | VG - Vegan

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

No service charge is included.

The consumer is not obliged to pay if a notice of payment is not received.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions.