



A GREEK  
GASTRONOMIC JOURNEY

oliviéra  
UNVEILED

PARIS  
19.03.2025 - 22.03.2025

# THE PARAMANA CONCEPT

Sourdough bread, fresh oregano, olive oil

Variety of grissini, pita bread

## **Fava Beans**

Caper leaves, spring onion

## **Melitzanosalata**

Charcoal eggplant, xigalo cheese, grapes petimezi

## **Tzatziki**

Sheep yogurt, garlic, olive oil

## **Taramosalata**

Cod roe spread, bottarga

## **Tirokafteri**

Spicy cheese spread

## **SALADS & APPETIZERS**

### **Greek salad**

Organic tomatoes, Kalamata olives, cucumber, feta cheese

### **Wild Greens**

Zucchini, lemon, mint, crumbled anthyros

### **Seabass Carpaccio**

Lemon, herbs, bottarga

### **Crispy zucchini patties**

Fresh mint, lemon, yoghurt

### **"Saganaki"**

Graviera cheese, berries jam, ouzo

### **Shrimps "Mikrolimano"**

Garlic, tomato, feta cheese

## MAINS

### **Faggi a la Polita**

Artichokes, carrots, green peas

### **Oliviera Moussaka**

Slow cooked beef cheeks, eggplant, bechamel

### **Lobster "Critharoto"**

Traditional orzo pasta

## DESSERTS

### **Akladi**

Grilled pear & foam, basil sorbet

### **Meli**

Vanilla honey from our beehives, pollen cake & chamomile  
ice-cream