



A GREEK  
GASTRONOMIC JOURNEY

oliviera  
UNVEILED

ZURICH  
13.05.2025 - 17.05.2025

# THE PARAMANA CONCEPT

Sourdough bread (G), fresh oregano, olive oil

Variety of grissini (G), pita bread (G)

## **Fava Beans (VG)**

Caper leaves, spring onion

## **Melitzanosalata (V, D)**

Charcoal eggplant, Xigalo cheese, grapes petimezi

## **Tzatziki (V, D)**

Sheep yogurt, garlic, olive oil

## **Taramosalata (F, G)**

Cod roe spread, Bottarga

## **Tirokafteri (V, D)**

Spicy cheese spread

## **SALADS**

### **Greek salad (V, D)**

Organic tomatoes, Kalamata olives, cucumber, feta cheese

### **Ampelofasoula Beans salad (V, D)**

Cherry tomatoes, Kalamata olives, Manoura cheese

## **APPETIZERS**

### **Sea Bass Carpaccio (F)**

Lemon, herbs, Bottarga

### **Crispy Courgette Patties (V, D, G)**

Fresh mint, lemon, yoghurt

### **Saganaki (VG, D)**

Graviera cheese, berry jam, ouzo

### **Shrimp Mikrolimano (SF, D, G)**

Garlic, tomato, feta cheese

## MAINS

### **Faggri a la Polita (F)**

Sea bream, artichokes, carrots, green peas

### **Oliviera Moussaka (D)**

Slow cooked beef cheeks, eggplant, bechamel

### **Lobster Critharoto (G, SF)**

Traditional orzo pasta

## DESSERTS

### **Verikoko (VG)**

Grilled apricots & foam, basil sorbet

### **Meli (VG, G, D)**

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