



# ReeZA



BREAD & WELCOME BITES FROM THE CHEF

## STARTERS

### GREEK "SUMMER" SALAD 17€

Cherry tomatoes | strawberries | feta cheese bocconcini | herbs

### PRAWN CARPACCIO "SAGANAKI" 19€

Chilly | parsley | tomato | citrus

### ATHINAIKI 19€

Cured wild seabream | sea urchin mayo  
carrot-passion fruit juice | pickles

### SMOKED BEEF TARTAR 18€

Grain fed beef | mushrooms | truffle | smoked cheese 'metsovone'

### TUNA "SPETSIOTA" 18€

Tuna | tomato marmalade | basil | truffle-ponzu | taramas

### CRAB VS DOLMAS 21€

Crab | black rice | vine leaves | egg lemon sauce

### LANGOUSTINE AND ONIONS 23€

Cauliflower | hazelnut | onions | herring caviar | langoustine-onion sauce

### FARM EGG AND PEAS 17€

Free range egg | fresh peas | bacon broth | Greek prosciutto | bread

### ROOSTER PASTITSADA 18€

Rooster tortellini | tomato marmalade | graviera | shitake mushroom

## VEGAN

### IMAM AUBERGINE 18€

Miso | onions | parsley | tomato

### BEET CANNOLI 18€

Baked beetroot | grapes | walnuts | green apple

## SEA

### SEABASS FRICASSÉE 34€

Salicorns | mussels | cockle | wine butter sauce

### COD PRASSOSELINO 36€

Leek textures | celeriac | celery hollandaise | 'Trikalinos' bottarga

### RED MULLET ESCABECHE 36€

Artichoke textures | pickled vegetables | tomato vinaigrette  
black olive pure | lardo

### LOBSTER PASTA 38€

Lobster juices | pasta | tomato | garlic | basil

## LAND

### OVEN BAKED CHICKEN AND LEMON POTATOES 28€

Potato textures | mustard | herbs | chicken jus

### WHAT'S UP LAMB? 36€

Carrots | yogurt | turmeric | pickles | lamb jus

### LATE BBQ 44€

Strip loin | miso | corn | mushrooms

### IBERIC PORK AND BEERA MYKONOU 34€

Iberic pork | plums | barley | beer jus

## DESSERTS 16€

### PEACH CARPACCIO

Peach | almond | chamomile

### SOUR CHERRY

Yogurt | sour cherry | bitter chocolate

### CHOCOLATE SIN

Chocolate | beer | berries

### GREEK COFFEE

Caramelized chocolate | lemon | Greek coffee



# REEZA



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## DEGUSTATION MENUS

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### REEZA ADVENTURE

95€

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GREEK "SUMMER" SALAD  
TUNA "SPETSIOTA"  
SEABASS FRICASSÉE  
LATE BBQ  
GREEK COFFEE

### REEZA JOURNEY

125€

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GREEK "SUMMER" SALAD  
ATHINAIKI  
LANGOUSTINE AND ONIONS  
COD PRASSOSELINO  
OVEN BAKED CHICKEN AND LEMON  
POTATOES  
WHAT'S UP LAMB?  
PEACH CARPACCIO  
SOUR CHERRY

### GREEN! GREEN!

75€

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GREEK "SUMMER" SALAD  
DOLMAS VS DOLMAS  
"IMAM" AUBERGINE  
BEET CANNOLI  
PEACH CARPACCIO

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## SET MENUS

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### A FISH CALLED...

110€

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Choose two dishes from starters,  
two from mains and one dessert or  
let the Chef play the game  
for you...

### 1, 2, 3!\*

55€

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3 half dishes  
(one starter, one main, one dessert)  
\*The 1, 2, 3! doesn't include  
the lobster pasta and the late BBQ

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Degustation and set menus are created to be taken by the  
entire table and to be consumed per person.

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Please advise of any allergies before ordering.