



AMUSE BOUCHE



STARTERS

GREEK "SUMMER" SALAD 17€

Cherry tomatoes | strawberries | feta cheese bocconcini | herbs
** you can ask for the vegan version*



PRAWN CARPACCIO "SAGANAKI" 19€

Chilly | parsley | tomato | citrus | caper leaves



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'



CRAB VS DOLMAS 21€

Crab | black rice | vine leaves | egg lemon sauce



LANGOUSTINE AND ONIONS 23€

Cauliflower | hazelnut | onions | egg raw heering | langoustine-onion sauce
+ with caviar (10 gr) 43€



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



BAKED CARROTS 18€

Carrots textures | pickles | orange curry sauce



SEA

SEABASS FRICASSÉE 34€

Salicorns | mussels | cockles | 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 | pasta | tomato | garlic | basil
+ with caviar (6 gr) 48€



LAND

BAKED CHICKEN AND 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 ice cream



SOUR CHERRY

Yogurt | sour cherry | bitter chocolate



CHOCOLATE SIN

Chocolate | Mykonou beer | berries



GREEK COFFEE

Caramelized chocolate | lemon | Greek coffee





ReeZA



DEGUSTATION MENUS

REEZA ADVENTURE

95€

GREEK "SUMMER" SALAD
 CRAB VS DOLMAS
 SEABASS FRICASSEE
 LATE BBQ
 GREEK COFFEE

REEZA JOURNEY

125€

PRAWN CARPACCIO "SAGANAKI"
 ATHINAIKI
 LANGOUSTINE AND ONIONS
 RED MULLET ESCABECHE
 BAKED CHICKEN AND POTATOES
 SMOKED BEEF TARTAR
 WHAT'S UP LAMB?
 PEACH CARPACCIO
 SOUR CHERRY

GREEN! GREEN!

75€

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



Gluten



Allium



Mollusc



Peanuts



Egg



Milk



Fish



Lupin



Sulfide



Nuts



Celery



Crustaceans



Soy Beans



Mustard



Sesame

Our degustation 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. Please ask for the kids menu.