

RESTAURANT

AVEMOIA

Sample menu

Dinner

Homemade bread

With olives

3.00€

Dakos

Xinomizithra mousse, gazpacho,
carob rusks, olives, kritamo, oregano oil
(Vegetarian)

11.00€

Zucchini salad

Cucumber, mint, spring onion, avocado/anthotyro mousse
(Vegetarian)

13.00€

Grilled Romaine

Florina pepper tartare, yeast sauce, nutritional yeast,
smoked romaine broth, orange sorbet
(Vegan)

13.00€

Roasted celery root

Staka, graviera, truffle cream, mushrooms,
hazelnut crumble, lemon oil, celery root mayo
(Vegetarian)

14.00€

Marathopita

Shrimp bisque, roasted tomato,
semi-cured shrimp, galomizithra panna cotta

16.00€

Tomato risotto

Eggplant, zucchini, avocado pistachio butter,
carob, olive dust, confit cherry tomatoes
(Vegan)

16.00€

Mushroom orzo

Mushroom cream, pickled black trumpets,
almond, garlic, parsley, cured yolk
(Vegetarian)

16.00€

Marinated catch of the day

Tomato-watermelon broth, onion,
sea greens, bottarga, and fish skin chips

16.00€

Grilled octopus

Eggplant salad, pickled sausage,
parchment paper potato, pickled fennel root

16.00€

Wild hare

Croquette, sour trahanas, spiced mayo,
rosemary oil, stifado cream, marinated pearl onions

16.00€

Rooster

Marinated with yogurt and thyme, with tomato tacos,
spanakopita cream, tomato tartare, whipped feta

25.00€

Pork belly

Honey, chickpea-beet tart, rosemary vinaigrette,
cream of pineapple, pumpkin & star anise

23.00€

Lamb (for two)

Olive leaf & herb crust, pilaf,
eggplant powder, fermented lemon sauce

46.00€

Catch of the day

Seafood dolma, kakavia soup,
sea urchin roe, Cretan boureki, sea greens

28.00€

Sweets

Sfakiani pie

Galomizithra mousse, honey, melon-rosemary sorbet,
pollen, cinnamon and walnut crumble

9.00€

Chocolate

Avocado and basil cream, cocoa meringue,
peach and bitter almond sorbet, caramelized buckwheat

11.00€

Toasted bread with olive oil & sugar

Toasted bread foam, olive oil ice cream,
olive oil marmalade, sesame pasteli

10.00€