

Riviera night

**A journey of flavor aromas that will make you senses travel
From Greek island to the main land.**

7 COURSES GASTRONOMY MENU

SNACKS

Sea

Saganaki /Sea urchin

Land

Tzoulamas /Graviera

Egg

Cretan staka, caviar

The journey of a tomato

Tomato tartar bread emulsion white balsamic glaze

Eggplant

Tomato Cream confit eggplant liquid myzithra cheese olive oil

Saint Galini Kakavia

Grouper fillet, celery root, olive oil sauce

Cretan Stifado

Japanese Wagyu beef Potato cream, textures of onions Cumin sauce,

PRE-DESSERT

Caramelized white chocolate Beetroot sorbet aged balsamic

DESSERT

SWEET NTAKOS

MIGNIARDISE

Price per person: 95€

MARAVEAL RESTAURANT

Fine Dinning Menu

Starters

Mackerel

Roasted green olive ,tomato consommé, parsley
18€

Chickpea

Smoked eel, lemon sauce, Greek caviar
24€

Meat pie

Braised Lamp, 'Cretan cheese, sweet breads
19€

Octopus

Octopus confit, Fava beans, baby scallions, sea greens
18€

Fricassee

Japanese wagyu A5 tartare, lemon aioli, dill emulsion, grilled baby lettuce
25€

Cuttlefish Tagliata

Crab meat cappers, herbs stuffed, Swiss chard cuttlefish, ink powder
,anchovy sauce
24€

Tomato

Tomato water, cucumber, mizithra cheese, smoked herring
15€

Goat cheese

Goat cheese, strawberry, peach pine nuts, honey balsam dressing
16€

Main Courses

Lamb

Lamb braise, vegetables and fresh herbs
29€

Manestra

Braised beef cheeks, thyme, tomato, graviera cheese
24€

Beef

(Melitzanato)

Black Angus Beef, Texture of Eggplant mint red wine sauce
32€

Rabbit

Mini onions, potato, Cretan Raki, Molasses
27€

Sea urchin

Spaghetti herbs sea urchin seafood bouillon
28€

Lobster

Kakavia sauce confit tomato, olive oil, saffron Kozanis
69€