



MIKRASIA

Mikrasia offers a culinary journey through the Aegean Sea... What is the Mediterranean but one vast sea, from the lacelike coasts of Asia Minor to the last end of Gibraltar? Spread along the humid embrace of the Aegean, the most beautiful of all its seas, the Cyclades are travelling in the immensity of time. It is this very voyage that is reflected in our menu, starring all the tastes and the aromas of the 'encircling islands' (that is what 'Cyclades' means in Greek), which form a rough circle around the sacred island of Delos, birthplace of Apollo'.

ENJOY YOU DINNER!

John. Clave



Travelling

€ 180

Pizzetta from Naxos to Corfu

Mini Mostra with 'Kopanisti' Cream Cheese and Tomato Jam

Our Onion Pie with Truffle

Smoked Bonito 'Louza'
red peppers sorbet / tomato

Shrimp Tartare like a 'Dakos'

Onion Cappelletti

Mykonos 'Tirovolia' soft cheese / aromatic herbs pesto

Fish of the Day

cauliflower / green amatriciana / Mozzarella cannolo

Organic Lamb

smoked aubergine purée / herb salsa / garnishes

AMVROSIA

Rose Garden

crunchy meringues / strawberry jam / turkish delight ice cream / tonka foam

MIGNARDISES

WINE PAIRINGS

'Greek Terroirs' / € 70

'Grand Cru' / € 160

PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
TASTING MENUS ARE DESIGNED TO BE ENJOYED BY THE WHOLE TABLE.

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ALL PRICES ARE PER PERSON.



a la carte

STARTER • FIRST COURSE • MAIN COURSE • DESSERT

€ 150

STARTERS



Colorful Beetroots
marinated in aged vinegar
Andros 'Volaki' soft cheese / bergamot extract

Smoked Bonito 'Louza'
red peppers sorbet / tomato

Shrimp Tartare like a 'Dakos'

FIRST COURSES



Topinambur Risotto
grilled artichokes / onion broth

Squid Risotto
tomato extract / 'Metsovone' cheese

Meat al Coltello
Tinos 'Kariki' blue cheese / pickled vegetables

MAIN COURSES

Fish of the Day
cauliflower / green amatriciana / Mozzarella cannolo

Sea Bass Pavé
aubergine mousse / Florina pepper extraction



Onion Cappelletti
Mykonos 'Tirovolia' soft cheese / aromatic herbs pesto

Slow Cooked Pork
apple calvados cream / mustard / coffee foam

Organic Lamb
smoked aubergine purée / herb salsa / garnishes

DESSERTS

Rose Garden
crunchy meringues / strawberry jam /
turkish delight ice cream / tonka foam

Vibrato 70%
bitter chocolate cream with fig honey /
cooked blueberries / sesame ice cream

Citrus and Herbs
orange cake with citrus tapenade / fresh herbs /
Sichuan pepper ice cream

YOU MAY CHOOSE ONE ITEM FROM EACH CATEGORY. ALL PRICES ARE PER PESON.
PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
IN CASE YOU ARE INTERESTED IN ENJOYING A VEGETARIAN TASTING MENU PLEASE REFER TO OUR STAFF.
 VEGETARIAN CHOICE