GASTRO - BAR MAVADDA

BREAD & COVER

Sourdough bread / Traditional yogurt 1,5

SALADS

GREEN SALAD / grilled chicken / smoked pancetta / garlic croutons / parmesan flakes / anchovy dressing. 12,5

MIXED / goat cheese / apple poached in red wine / roasted hazelnuts / grape molasses (petimezi). 13

BLACK EYED PEAS / grilled *shrimps / chili pepper / green apple / corinthian raisins / roasted cashews / fresh herbs / citrus dressing. 13,5

APPETIZERS

CARPACCIO / olive flakes / gruyere cheese / anchovy mayonnaise / olive oil / lime. 14,5

CHEESE CROQUETTES / lemon curd / lime. 7

ARANCINI / smoked dried mackerel (tsiros) / beetroot cream / fish roe. 12,5

TART / chicken / smoked pancetta / parmesan / pecorino cream. 10,5

SOUTZOUKAKIA / (Meatballs) yogurt sauce (yiaourtlou) / tomato sauce / grilled corn pita bread. 11,5

MUSHROOM FRICASSEE / stamnagathi greens / tarragon / gorgonzola. 10,5

CHEESE PLATTER / goat cheese with truffle / gouda royal blue / gorgonzola / parmesan / gruyere / breadsticks / fruit marmalade. 30

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SCAN FOR ONLINE MENU

SPICY VEGETERIAN * FROZEN

GASTRO - BAR MAVADDA

CHEF PANAGIOTIS MAZIOTIS / DIMITRIS KIRIAKOU

PASTA – RISOTTO

CARBONARA RICA /	smoked pancetta / roasted garlic / pecorino & parmesan.	11,5
GNOCCHI /	chicken / lemon / basil / parmesan cream.	12
LINGUINI /	grilled eggplant / zucchini / roasted tomato sauce / feta cheese.	9
PACCHERI /	beef ragu / mushrooms / fresh truffle / metsovone cheese.	16
LINGUINI /	*shrimp / bottarga powder / bisque / lime / fresh herb butter.	16
CHICKEN RISOTTO /	*shrimp / chorizo / red pepper cream.	14,5
MUSHROOM RISOTTO /	black truffle / fresh thyme.	13,5

MAIN COURSES

BEEF FILLET /	beef fillet: baby potatoes confit / glazed carrot / black truffle butter. Extra surf & turf	29 +5
BLACK ANGUS PATTY /	sweet potato puree / pecorino sauce.	14,5
BLACK ANGUS BURGER /	cheddar / bacon / tomato / iceberg / pickle sauce / pepper chutney.	13,5
CHICKEN SOUS VIDE /	three - grain rice / spearmint sauce.	12,5
PORK SLOW COOKED /	sweet potato puree / smoked tomato sauce & bourbon.	15
BRAISED MUTTON SHANK /	traditional wedding rice (gamopilafo) / staka butter / rosemary molasses sauce.	20
MYLOKOPI / (Shi Drum Fish)	stamnagathi greens / baby potatoes/ lemon-thyme sauce.	23,5

DESSERTS

GRILLED HALVA /	pine nuts / cinnamon ice cream.	7,5
BLACK FOREST /	brownies / berry sauce / wild cherries / madagascar vanilla ice	9
TIRAMISU /	amaretto cream / marsala / chocolate.	9,5

Please let us know about gluten intolerance & possible allergies.

We only use extra virgin olive oil.

The consumer is not obliged to pay if the notice of payment (receipt/invoice) has not been received.

All prices are VAT included.

Responsible upon inspection: Georgia Geronikolou