



ARMYRA

by Papaioannou

All prices are in (€) and include all taxes.

SENSITIVITY GUIDE

If you experience any food sensitivities, select your diet from AMARA's sensitivity guide, a simple approach to eating right and maintaining a balanced diet. Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you.

A| Celery, B| Cereals containing gluten, C| Crustaceans, D| Eggs, E| Fish, F| Lupin, G| Milk (including lactose),
H| Molluscs, K| Mustard, L| Nuts, M| Peanuts, N| Sesame seeds, O| Soya, P| Sulphur dioxide/sulphites
V| Vegetarian VG| Vegan

RAW & SHELLS

	Per ½ dozen	Per dozen
GILLARDEAU No3 OYSTER <small>c,P</small> Sauce mignonette, lime segments, balsamic pearls	42	84
SEA URCHIN ROE EGG <small>c,B</small> Toasted bread		29
FISH OF THE DAY CEVICHE <small>E</small> Cherry tomatoes, coriander sauce, tobiko eggs, chilly oil		23
TUNA TARTARE <small>D</small> Mayo – tuna espuma, fried onions, fresh black truffle		26
SHELLFISH OF THE DAY CEVICHE <small>c</small> Pink grapefruit, lime, chives, tobiko eggs, citrus sauce		32
GREY MULLET BOTTARGA <small>E,B</small> Toasted bread, chilly oil		21
TUNA CARPACCIO <small>E,B,N,D</small> Smoked pepper sauce, spicy pickled peppers, crispy bread		22
CAVIAR D' OSCIETRE 30gr <small>E,D,B,G</small> Caviar condiments: hard boiled egg yolk and egg white, capers, shallots, chives, sour cream, blinis		118

SOUPS

From our daily fresh fish display	Starter	Main
FISH OF THE DAY SOUP <small>E</small>	16	31

SALADS

PAPAIOANNOU SALAD <small>P,V,V,G</small> Lettuce, rocket leaves, tomato, olives, cucumber, carrot, green onion, jalapeño pepper, dill, olive oil and red wine vinegar Recommended to share		22
MEDITERRANEAN SALAD <small>B,N,M,G</small> Cherry tomatoes, onion, olives, capers, feta cheese, carob rusk, fresh oregano, olive oil		19
CRAB SALAD <small>L,C</small> Mix green, buckwheat, snow peas, grilled peach, almond flakes, vinaigrette peach - lemongrass		36

APPETIZERS

MARINATED ANCHOVY E,P	14
Fennel, sundried tomatoes and capers	
TARAMA E,B	8
Fish roe dip	
CHICKPEAS CREAM N,B,G	12
Yoghurt, tahini, fried chickpeas and pitta bread	
STEAMED MUSSELS H,P	21
Garlic, basil, white wine	
SHRIMP SAGANAKI 200gr C,G,P	29
Greek gambari, green and red pepper, tomatoes, ouzo, feta cheese	
VEGAN ZUCCHINI FRITTERS L,B,V,VG	16
Vegan garlic yoghurt	

GRILLED APPETIZERS

SARDINES E	16
Tomato onion salad, olive oil lemon dressing	
OCTOPUS H	29
Split pea fava, olive oil lemon dressing	
SQUID H	26
Olive oil lemon dressing	
SMOKED EEL E,P	25
Politiki salad	
SHRIMPS 200gr C	27
Greek gambari, olive oil lemon dressing	
SMOKED MACKEREL E	18
Beluga lentils salad	
CUTTLEFISH C,H	23
Olive oil, lemon, oregano, chives	

FRIED APPETIZERS

BABY SHRIMPS 160gr B,C,F	23
Greek baby shrimps with shell on, from the island fo Simi	
SHRIMPS 200gr B,C,F	27
Greek gambari	
SQUID B,H,F	26
Fleur de sel	
CUTTLEFISH C,H,B	23
Cuttlefish ink, lime zest, pink pepper	

COURSES

LOBSTER RISOTTI 350gr <small>C,G,P</small> Lobster tail	52
KRITHAROTO 350gr <small>B,C,D</small> Crayfish, orzo	46
FISH FILLET OF THE DAY 220gr <small>G,P,E</small> Sautéed wild greens, salicornia, fish sauce	42
GRILLED TUNA FILLET 250gr <small>E,G,D</small> Celeriac purée, turmeric, seaweed cracker, ginger basil sauce	42
BLACK ANGUS RIB EYE TAGLIATA 300gr <small>A,G,P</small> Parsnip purée, fried parsnip flakes, king oyster mushroom, demi glaze sauce	54
VEGAN VEGETABLE CROQUETTES <small>B,P,V,VG</small> With celeriac purée, pickled cauliflower, fried parsnip flakes, micro greens and coconut sauce	28

CATCH OF THE DAY

From our daily fresh fish display | Ask for availability and variety

GRILLED FISH OF THE DAY <small>E</small> Olive oil lemon dressing	12 100gr
ASTAKOMAKARONADA LOBSTER PASTA <small>B,C,P</small> Recommended to share Whole lobster	18 100gr
GRILLED LOBSTER <small>C,G</small> Whole lobster with olive oil lemon dressing	18 100gr
GRILLED CRAYFISH <small>C</small> Olive oil lemon dressing	13.5 100gr

SIDE DISHES

BOILED GREENS <small>VG</small> Olive oil, fleur de sel	8
GRILLED VEGETABLES <small>VG</small> Olive oil, fleur de sel, oreganum	8
HAND CUT FRIES <small>VG</small> Fleur de sel	8
BOILED VEGETABLES <small>VG</small> Olive oil, fleur de sel	8

DESSERTS

NEW STYLE BAKLAVA G,L,B,D

Pistachio mousseline, caramelized pistachio, pistachio crumble, caramelized filo pastry, kaimaki ice cream

12

PAVLOVA G,D

Italian meringue, vanilla-rose-water monte, red fruit compote, white crystallized choco and coconut flakes with red fruit sauce

14

CHOCO TART G,L,B

Sable cacao, cremeux jivara, choco ganache, raspberry compote, choco meringue, raspberry sorbet

14

EKMEK G,L,B,D

Kataifi, mastic cream, opalys monte cream, caramelized pistachio nuts, mastic ice cream

12

ICE CREAM

Vanilla G

Hazelnut orange G,L,D

Rose G

Cinnamon honey G,D

Kaimaki G

3.5 / scoop

SORBET

Apricot rosemary

Lemon

Chocolate Greek coffee

Raspberry

3.5 / scoop