

# N E R E A

## Stories OF THE SEA

### DINNER MEZE MENU

#### SELECTION OF DIPS

Taramas <sup>B, C, E, G</sup> / Tzatziki <sup>G, P, V</sup> / Melitzanosalata <sup>G, P, V</sup>  
10

#### SEABASS CARPACCIO <sup>E, K, P</sup>

Tomato relish, citrus vinaigrette, crispy capers  
15

#### MARINATED GAVROS <sup>E, P</sup>

Fennel, dill, radish, spring onion  
12

#### DAKOS SALAD <sup>B, G, P, V</sup>

Tomato, feta cheese, oregano, basil  
14

#### WATERMELON SALAD <sup>B, D, G, P, V</sup>

Halloumi cheese, fresh mint, cherry  
14

#### FRIED ZUCCHINI <sup>B, D, G, V</sup>

Egg yolk cream, dry anari, mint  
10

#### GRILLED SARDINES <sup>B, E, G, L, P</sup>

Crispy lagana bread, basil pesto, olive oil and lemon  
13

#### CRISPY CALAMARI <sup>B, C, D, E, H, N</sup>

Zaatar spices, spicy mayo  
14

#### ZUCCHINI FLOWER <sup>A, C, E, G, P</sup>

Prawns, feta cheese, tomato sauce, basil oil  
15

#### GRILLED OCTOPUS <sup>G, H, N, P</sup>

Cauliflower textures, tahini dressing  
17

#### GRILLED SEABREAM <sup>E, P</sup>

“Baby potatoes antinaktes”, olive oil and lemon  
26

#### DESSERTS

##### MAHALEPI <sup>B, D, G, L, M, P</sup>

Rose water, strawberry granite  
7

##### LOUKOUMADES <sup>B, D, G, L, M, P</sup>

Honey, roasted walnuts  
9

##### RIZOGALO <sup>B, D, G, L, M, P</sup>

Pate a choux, cinnamon  
9

### €80 PER PERSON

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