

N E R E A

Stories

OF THE SEA

LUNCH MEZE MENU

SELECTION OF DIPS

Taramas ^{B, C, E, G} / Tzatziki ^{G, P, V} / Melitzanosalata ^{G, P, V}

10

SEABASS CARPACCIO ^{E, K, P}

Tomato relish, citrus vinaigrette, crispy capers

15

MARINATED GAVROS ^{E, P}

Fennel, dill, radish, spring onion

12

DAKOS SALAD ^{B, G, P, V}

Tomato, feta cheese, oregano, basil

14

FRIED ZUCCHINI ^{B, D, G, V}

Egg yolk cream, dry anari, mint

10

GRILLED SARDINES ^{B, E, G, L, P}

Crispy lagana bread, basil pesto, olive oil and lemon

13

CRISPY CALAMARI ^{B, C, D, E, H, N}

Zaatar spices, spicy mayo

14

GRILLED OCTOPUS ^{G, H, N, P}

Cauliflower textures, tahini dressing

17

GRILLED SEABREAM ^{E, P}

“Baby potatoes antinaktes”, olive oil and lemon

26

DESSERTS

MAHALEPI ^{B, D, G, L, M, P}

Rose water, strawberry granite

7

LOUKOUMADES ^{B, D, G, L, M, P}

Honey, roasted walnuts

9

€55 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