

N E R E A

Stories
OF THE SEA



LUNCH MEZE MENU

ELECTION OF DIPS

Taramas ^{B, C, E, G} / Tzatziki ^{G, P, V} / Humus ^{A, N, P, V, VG}

13

AMBERJACK ^{E, P}

Peach textures, lemon verbena sorbet

17

MARINATED GAVROS ^{E, P}

Fennel, dill, radish, spring onion

12

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

Tomato, olives, caper, feta cheese, oregano, basil

16

KOLOKITHOKEFTES ^{B, D, G, P, V}

Feta cheese, yogurt dressing, coriander and lime relish

15

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

Black eye bean salad, crispy lagana bread, olive oil and lemon

14

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

Zaatar spices, spicy mayo

15

GRILLED OCTOPUS ^{H, P}

Smoked aubergine, pomegranate

19

ORZO SAGANAKI ^{A, B, C, D, G, P}

Prawns, feta cheese, fennel, bell peppers, ouzo

19

DESSERTS

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

Rose water, strawberry granite

7

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

Mastiha ice cream

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