

NŌEMA
MYK.

€90 PER PERSON

Vegetarian

Bread, olive oil, olives

CONTAINS: GLUTEN, NUTS

Spiced feta spread

with olive oil and crispy bread

CONTAINS: DAIRY, GLUTEN

Baby plum tomatoes

with homemade unsalted cheese and thyme oil

CONTAINS: DAIRY (VEGETARIAN DISH)

Kolokithakia

with string beans, local greens and saffron-lemon oil sauce

CONTAINS: MUSTARD, SAFFRON

Aubergine charcoal-baked

noema style with cremolata

CONTAINS: NUTS, SEEDS

Oven-charred gigantes

organic Greek lima beans with seasonal vegetables

CONTAINS: VINEGAR (VEGAN DISH)

Selection of desserts

€110 PER PERSON

Menu One

Bread, olive oil, olives

CONTAINS: GLUTEN, NUTS

Smoked tarama

with sun-dried tomatoes

CONTAINS: FISH, GLUTEN

Charred beetroot

with double-strained Greek yoghurt and walnut pesto

CONTAINS: DAIRY, NUTS (VEGETARIAN DISH)

Kolokithakia

with string beans, local greens and saffron-lemon oil sauce

CONTAINS: MUSTARD, SAFFRON

Grilled keftedakia meat balls

with smoked yogurt and compote tomato

CONTAINS: DAIRY, GARLIC, GLUTEN

Grilled corn-fed chicken

with Baked fennel, oregano and lemon oil sauce

CONTAINS: DAIRY, MUSTARD, GARLIC

Baked baby potatoes

served with lemon oil, sapphire and dry oregano

CONTAINS: MUSTARD, DAIRY

Selection of desserts

€130 PER PERSON

Menu Two

Bread, olive oil, olives

CONTAINS: GLUTEN, NUTS

Spiced feta spread

with olive oil and crispy bread

CONTAINS: DAIRY, GLUTEN

Dry-aged red snapper carpaccio

with shaved fennel and lemon oil

CONTAINS: FISH, MUSTARD

Nōema salad

with goat-milk feta and Kalamata olives

CONTAINS: DAIRY (VEGETARIAN DISH)

Roast pork sausage

with fresh tomato, pepper infused oil and padron peppers

CONTAINS: DAIRY, GLUTEN

1kg Slow-cooked shoulder of lamb

with a smoky crust

CONTAINS: MUSTARD, SEEDS, GARLIC

Baked baby potatoes

served with lemon oil, sapphire and dry oregano

CONTAINS: MUSTARD, DAIRY

Local wild greens

with lemon oil sauce

CONTAINS: MUSTARD

Selection of desserts

€150 PER PERSON

Menu Three

Bread, olive oil, olives

CONTAINS: GLUTEN, NUTS

Smoked tarama

with sun-dried tomatoes

CONTAINS: FISH, GLUTEN

Beef steak carpaccio

with wild artichokes, local aged gruyere cheese and smoked salt

CONTAINS: MUSTARD, VINEGAR, DAIRY

Baby plum tomatoes

with homemade unsalted cheese and thyme oil

CONTAINS: DAIRY (VEGETARIAN DISH)

Charred beetroot

with double-strained Greek yoghurt and walnut pesto

CONTAINS: DAIRY, NUTS (VEGETARIAN DISH)

Flamed shrimps

with tomato, feta sauce and sesame zaatar

CONTAINS: SHELLFISH, SESAME, DAIRY

1kg Slow-cooked shoulder of lamb

with a smoky crust

CONTAINS: MUSTARD, SEEDS, GARLIC

Florina bell peppers

with vinegar and salt

CONTAINS: GARLIC, MUSTARD, VINEGAR

Local wild greens

with lemon oil sauce

CONTAINS: MUSTARD

Selection of desserts

€180 PER PERSON

Menu Four

Bread, olive oil, olives

CONTAINS: GLUTEN, NUTS

Smoked tarama

with sun-dried tomatoes

CONTAINS: FISH, GLUTEN

Dry-aged red snapper carpaccio

with shaved fennel and lemon oil

CONTAINS: FISH, MUSTARD

Charred beetroot

with double-strained Greek yoghurt and walnut pesto

CONTAINS: DAIRY, NUTS (VEGETARIAN DISH)

Nōema salad

with goat-milk feta and Kalamata olives

CONTAINS: DAIRY (VEGETARIAN DISH)

Roast pork sausage

with fresh tomato, pepper infused oil and padron peppers

CONTAINS: DAIRY, GLUTEN

1.1kg Flame-grilled dry-aged steak

with wild greens and garlic butter

CONTAINS: GARLIC, DAIRY

Whole fish of the day

grilled on the open fire and served with a variety of sauces and salts (price per kilo)

CONTAINS: FISH, MUSTARD

Local wild greens

with lemon oil sauce

CONTAINS: MUSTARD

Baked baby potatoes

served with lemon oil, sapphire and dry oregano

CONTAINS: MUSTARD, DAIRY

Selection of desserts