

## MESOGHAIA RESTAURANT

Mesoghaia is the place for the eclectic guest, seeking taste, originality and aesthetics. The completely renovated restaurant will surprise you with its modern design. Rose gold details, oxford blue finishes and white marble surfaces give to it a distinct style.

Mesoghaia restaurant has been created in order to satisfy the preferences of all customers with one common request: "aesthetics, excellent service, great food and drinks served in a cozy and elegant environment".

It is the modern restaurant with authentic Greek cuisine for the businessmen, the romantic, the rushed, the relaxed, the loners and the sociable, available 24 hours.

Before taking off, after landing, or simply when going out.

### MESOGHAIA

is conceived as the center of the world, always in the same distance from every point. Involving and reproducing this perception in a spatial design, we recreate the idea of multiple centers, all linked and interacting with each other, as a synthetic system of nodes, independent yet functional. In that point of view, one standing in one place can easily obtain visual contact with all others. In order to provide the necessary connection between the individual centers, we draw inspiration from the ancient Greek amphora lines and patterns, which in a minimalistic way, transform into a luxurious space.

## STARTERS

TRADITIONAL GREEK SALAD 🥕  
with carob rusk and 'Feta' cheese from Epirus 19,5€

CAESAR SALAD  
with grilled chicken breast and crispy bacon 18,5€

TENDER LETTUCE SALAD 🥕  
with roasted zucchini and blue cheese 16,5€

BARLEY RUSKS 'DAKOS' 🥕  
with colorful cherry tomatoes, basil  
and grilled 'Manouri' cheese 18€

MARINATED SEA BREAM 'CEVICHE'  
with mandarin juice and bergamot 20,5€

ROASTED SQUID 'KALAMARI'\*  
hummus made with large white beans  
'Gigantes' 23€

ARANCINI 🥕  
with vegetables, tomato-pepper coulis  
and pine nuts 17€

## GREEK TASTES

TRADITIONAL 'MOUSSAKA'  
slices of potato, eggplant and minced  
beef with 'Mornay' sauce 27€

TRADITIONAL 'KRITHAROTO'  
with shrimps\* and lime zest 23,5€

COQ AU VIN  
with Cretan pasta 'Skioufixta'  
and 'Arseniko' cheese from Naxos 31€

If you are experiencing allergy or intolerance to a substance or ingredient,  
please contact the restaurant manager for further information.

## SNACKS

CLUB SANDWICH  
with French fries 18€

PIZZA MARGHERITA 🥕  
with fresh tomatoes and basil 17€

PIZZA 'GREEK'  
cheese, olives, green pepper, onion,  
cherry tomatoes, ham, 'Feta' cheese 18€

HAMBURGER  
plain or with cheese  
and French fries\* 22,5€

## PASTA & RISOTTO

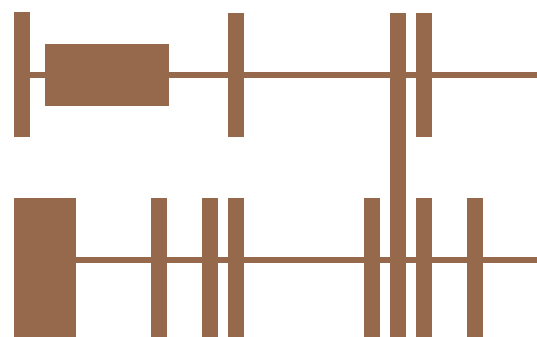
SPAGHETTI  
with tomato sauce, fresh basil, grated  
Parmesan (gluten free spaghetti option  
is also available) 15,5€ 🥕

STUFFED RAVIOLI\* 🥕  
with spinach and ricotta, grilled cherry  
tomatoes and 'Feta' mousse 19€

RISOTTO OF THE DAY 17€

## SOUPS

SOUP OF THE DAY 13€



## MAIN COURSES

HOMEMADE GRILLED CHICKEN SKEWER  
with small pita bread, spicy yogurt sauce  
and French fries 27€

BLACK ANGUS BEEF TAGLIATA  
with mashed parsnips, small vegetables  
and French fries 200 gr 38€ / 320 gr 51€

SLOW-COOKED SHANK  
from milk-fed lamb\*, 'Kleftiko' style 34€

BRAISED BEEF CHEEKS  
with homemade sweet potato puree  
and leek confit 34€

GRILL MEAT OF THE DAY 41€

GRILLED COD  
with Jerusalem artichoke puree and grilled  
beetroot 34€

GRILLED SALMON Tournedos  
with Unagi sauce and vegetables in wok 33€

SPAGHETTI  
with jumbo shrimp\* and roe 'Avgotaracho'  
of Messolonghi 35€

FISH OF THE DAY 31€

## DESSERTS

DESSERT OF THE DAY 11€

CHOCOLATE CREMEUX  
with homemade granola, mango caviar  
and chocolate ice cream 11€

MOELLEUX CHOCOLATE PIE  
with almond crumble and Madagascar  
vanilla ice cream 11€

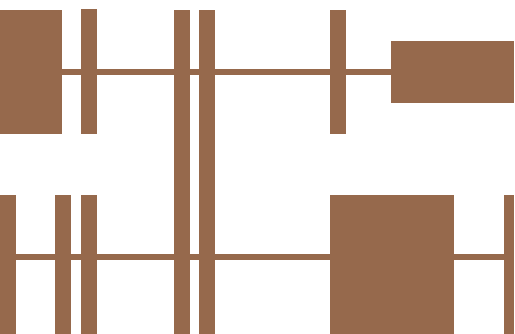
PAVLOVA  
with strawberry sorbet red fruit jelly 11€

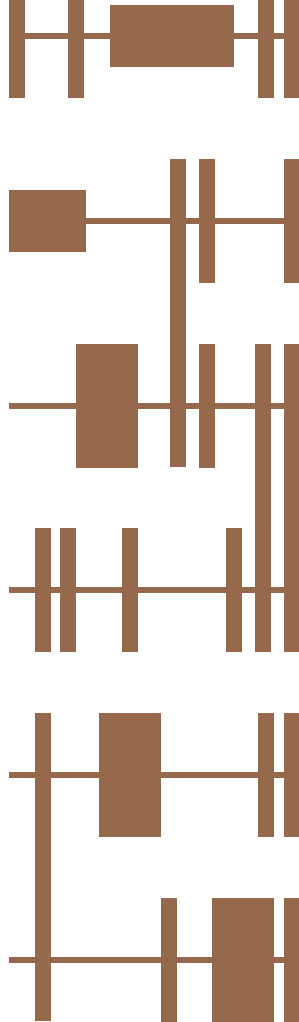
ICE CREAMS AND SORBETS 11€

ASSORTMENT OF SEASONAL FRUITS 12€ 🥕

FRUIT SALAD 🥕  
with lemongrass syrup 12€

ASSORTMENT OF GREEK PASTRIES 10€





\* Frozen product    🥕 Vegetarian food

Prices in Euros. Taxes and services included.

Our Chef uses olive oil for our salads and sunflower oil for our fried food.

Legal Representative: Mr. George Stavrou

The consumer is not obliged to pay, if the notice of payment has not been received.

Complying with Government Regulations the Bar/Restaurant has at your disposal "Complaint Forms" to be filled in case you wish to file a complaint.

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