



MIKRASIA



“Xenophilos” Smyrna town was at that time the capital of Asia Minor (Mikrasia) and an attractant area for Greeks, British, French, Italians, Dutch, Turks, Armenians and Jews, with commerce flourishing and products flowing from every corner of the earth.

The perception for good food and prosperity in Smyrna follows literally the living conditions of a thriving metropolis, which itself is open to its migrant populations, its influences from the East and West, its cultural admixtures and makes the best use of it.

Mikrasia menu, with influences and references to the multicultural cuisine of that time, mixed with present techniques adapted in today’s needs for delicious but simultaneously light fine dining while maintaining many of the original features and ingredients of authentic recipes.



MIKRASIA

A LA CARTE

EXECUTIVE CHEF: AGGELOS BAKOPOULOS

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| Bonito Plaki | € 28 |
| marinated bonito lakerda, organic tomatoes, santorini capers, aromatic herb sorbet and a broth of plaki vegetables | |
| Blue Lobster a la Polita | € 45 |
| juicy lobster, vegetables a la polita, artichokes puree, fresh aromatic herbs and lemon sauce | |
| Spinialo of the Aegean Sea | € 50 |
| fresh shellfish, fresh squid, sea urchin, beluga caviar, sour cucumber, tarragon and cod sabayon | |
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| Turbot of Bosporus | € 40 |
| combination of green vegetables, white asparagus, greek bottarga, lemon, plankton sauce with chives | |
| Easter by the Sea & Land | € 40 |
| premium veal sweetbread, sea food mageiritsa with aromatic herbs and lemon – chervil emulsion | |
| The Pigeon | € 37 |
| free range pigeon, flamed beetroot and aged balsamic vinegar, kumquat cream, aromatic foie gras with beetroot pickles, smoked eel and poultry jus with spices | |
| Hunkar Begendi | € 65 |
| wagyu beef, Aegina pistachio ganache, slow cooked glazed onion in broth, eggplant, plum purée with cumin and Barolo wine sauce | |
| Festive Lamb of Smyrna | € 48 |
| Greek lamb, Mykonos yogurt, capers, smoked onions, organic wheat and lamb sauce with aromatic herbs | |






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AFTER DINNER

- V  Baklavas € 22
Aegina pistachio cream, crunchy pastry phyllo, aromatic syrup
and kaimaki ice cream
- V  Muhallebi € 18
almond dacquoise, fresh litchi gel, broth of fresh rose,
meringue and raspberry sorbet
- V  Anthotiro of Cyclades in Hesperides Garden € 20
organic honey, nuts crumble, fresh orange sorbet
and fresh citrus coulis

FINE CHEESE FROM OUR TRAY 3 / 6 / 9 € 30 / € 55 / € 80

V  Vegeterian Choices / VG  Vegan Choices

FOR MORE VEGAN OR VEGETARIAN OPTIONS ADVISE YOUR WAITER