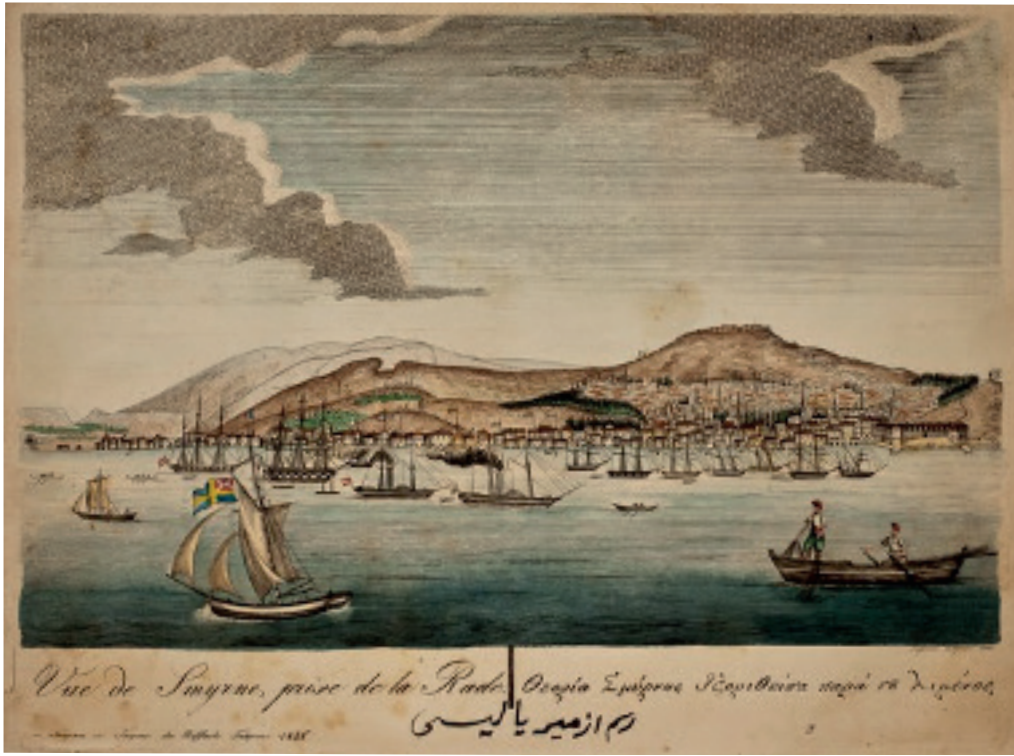




MIKRASIA



“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

PROMENADE AU QUAI IN 9 STEPS

THE EXPLORATION WINE MENU

EXECUTIVE CHEF: AGGELOS BAKOPOULOS / WINE HARMONIES: YIANNIS KARAKASIS MW

KALOSORISMA

Smyrna Champagne Cocktail

A MEZE

lamb croquette with eel

tartlet with crab, avocado and grapefruit

sea food, citrus panna cotta, turnip and umami broth

Henri Giraud, Esprit Cuvée Nature NV, Champagne, France

LE PAIN

our bread variety with its accompaniments

TURBOT OF BOSPORUS

combination of green vegetables, white asparagus, greek bottarga,

lemon and plankton sauce with chives

Petrakopoulos, Robola 2019, Cephalonia, Greece

EASTER BY THE SEA & LAND

premium veal sweetbread,

sea food mageiritsa with aromatic herbs and lemon – chervil emulsion

Selene, Santorini Cuvée Privée 2020, Assyrtiko

FESTIVE LAMB OF SMYRNA

Greek lamb, Mykonos yogurt, capers, smoked onions,

organic wheat and lamb sauce with aromatic herbs

Massolino, Barolo 2014, Nebbiolo, Piemonte, Italy



MIKRASIA

PROMENADE AU QUAI IN 9 STEPS

THE EXPLORATION WINE MENU

EXECUTIVE CHEF: AGGELOS BAKOPOULOS / WINE HARMONIES: YIANNIS KARAKASIS MW



SERBETI

marinated tartar watermelon, sheep yogurt and watermelon broth

Parparoussis, Muscat of Rio 2014, White Muscat, Peloponnese, Greece



MUHALLEBI

almond dacquoise, fresh litchi gel, broth of fresh rose, meringue and raspberry sorbet



KERASMATA

pastry bites with Greek coffee, Anatolian tea or fresh herbal tea

€ 185 / Person

With Wine-Pairing

*

€ 110 / Person

Without Wine-Pairing

FINE CHEESE FROM OUR TRAY

3 / € 30

6 / € 55

9 / € 80

Vegetarian Choices / Vegan Choices

FOR MORE VEGAN OR VEGETARIAN OPTIONS ADVISE YOUR WAITER