



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 11 STEPS

THE GRAND CRU 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

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### BONITO PLAKI

marinated bonito lakerda, organic tomatoes, Santorini capers,  
aromatic herb sorbet & a broth of plaki vegetables

Oenops, 'Aplá' White 2019/2020, Malagousia/Assyrtiko/Roditis, Greece

### BLUE LOBSTER A LA POLITA

juicy lobster, vegetables a la polita, artichokes pure, fresh aromatic herbs and lemon sauce

Argyros Estate, 'Cuvée Monsignori' 2017, Assyrtiko, Santorini, Greece

### SPINIALO OF THE AEGEAN SEA

fresh shellfish, fresh squid, sea urchin, beluga caviar, sour cucumber, tarragon and cod sabayon

The Hilt Wines, 'The Old Guard' 2016, Chardonnay, Santa Barbara, California

### THE PIGEON

free range pigeon, flamed beetroot and aged balsamic vinegar, kumquat cream,  
aromatic foie gras with beetroot pickles, smoked eel and poultry jus with spices

Zafeirakis, New Age Limniona 2018, Thessaly, Greece

### HUNKAR BEGENDI

wagyu beef, Aegina pistachio ganache, slow cooked glazed onion in broth,  
eggplant, plum puree with cumin and Barolo wine sauce

Petrolo, 'Galatroná' 2018, Merlot, Tuscany, Italy



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#### SERBETI

marinated tartar watermelon, sheep yogurt and watermelon broth  
Parparoussis, Muscat of Rio 2014, White Muscat, Peloponnese, Greece



#### BAKLAVAS

Aegina pistachio cream, crunchy pastry phyllo, aromatic syrup and kaimaki ice cream



#### KERASMATA

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

€ 270 / Person

With Wine-Pairing

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€ 140 / 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