



MIKRASIA

Mikrasia offers a culinary journey through the Aegean Sea... What is the Mediterranean but one vast sea, from the lacelike coasts of Asia Minor to the last end of Gibraltar? Spread along the humid embrace of the Aegean, the most beautiful of all its seas, the Cyclades are travelling in the immensity of time. It is this very voyage that is reflected in our menu, starring all the tastes and the aromas of the 'encircling islands' (that is what 'Cyclades' means in Greek), which form a rough circle around the sacred island of Delos, birthplace of Apollo'.

ENJOY YOU DINNER!

*John. Clave*



## *a la carte*

STARTER • FIRST COURSE • MAIN COURSE • DESSERT

€ 150

### STARTERS



Colorful Beetroots  
marinated in aged vinegar  
Andros 'Volaki' soft cheese / bergamot extract

Smoked Bonito 'Louza'  
red peppers sorbet / tomato

Shrimp Tartare like a 'Dakos'

### FIRST COURSES



Topinambur Risotto  
grilled artichokes / onion broth

Squid Risotto  
tomato extract / 'Metsovone' cheese

Meat al Coltello  
Tinos 'Kariki' blue cheese / pickled vegetables

### MAIN COURSES

Fish of the Day  
cauliflower / green amatriciana / Mozzarella cannolo

Sea Bass Pavé  
aubergine mousse / Florina pepper extraction



Onion Cappelletti  
Mykonos 'Tirovolia' soft cheese / aromatic herbs pesto

Slow Cooked Pork  
apple calvados cream / mustard / coffee foam

Organic Lamb  
smoked aubergine purée / herb salsa / garnishes

### DESSERTS

Rose Garden  
crunchy meringues / strawberry jam /  
turkish delight ice cream / tonka foam

Vibrato 70%  
bitter chocolate cream with fig honey /  
cooked blueberries / sesame ice cream

Citrus and Herbs  
orange cake with citrus tapenade / fresh herbs /  
Sichuan pepper ice cream

YOU MAY CHOOSE ONE ITEM FROM EACH CATEGORY. ALL PRICES ARE PER PESON.  
PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS.  
IN CASE YOU ARE INTERESTED IN ENJOYING A VEGETARIAN TASTING MENU PLEASE REFER TO OUR STAFF.  
 VEGETERIAN CHOICE