



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.



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## DEGUSTATION MENU

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

### WELCOME DRINK

### HOMEMADE BREAD

a variety of homemade bread, bio virgin olive oil and fresh butter

### AMUSE BOUCHE

Piper Heidsieck, Brut NV, Champagne, France

### Mikrasian 'Plaki'

fish of the day, tomato, caper leaves, sorbet of fresh herbs, 'plaki' broth  
Alpha Estate, 2018, Sauvignon Blanc, Amyndeo, Greece

### Fresh Lobster a La Polita

Argyros Estate, Aidani 2019, Cyclades, Greece

### Aegean 'Spinialo'

shellfish, scallops, sea urchin, greek caviar  
Karamolegos, Santorini 2019, Assyrtiko, Greece

### Pigeon & Kumquat

foie gras, eel, beetroots, 'spetseriko' broth  
Zafeirakis, New Age Limniona 2018, Thessaly, Greece

Beef in a broth with flavors and aromas from Smyrna  
potato terrine, celery root, shallots, pistachio

Avantis, 'Agios Chronos' 2015, Syrah/Viognier, Evia, Greece

### PRE - DESSERT

### DESSERT

### 'Baklavas' Modern Twist

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

### MIGNARDISES & COFFEE OR TEA

€ 220 / Person

With Wine-Pairing

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€ 160 / Person

Without Wine-Pairing

MIKRASIA CHEESE PLATTER / € 40