



MIKRASIA

DEGUSTATION MENU

WELCOME DRINK

BREAD SELECTION, BUTTER & OLIVE OIL

AMUSE BOUCHE

Mikrasia “Plaki”

fresh fish carpaccio, tomatoes, parsley sorbet, tomato-celery juice

MOSCHOFILERO

TSELEPOS WINERY-PELEPONNESE

Squid & Mussels

pickled cucumber, potato, caviar, brandade

CHARDONNAY

HAHN WINERY-CALIFORNIA

Fresh Lobster

a la polita

AIDANI

ARGYROS ESTATE-SANTORINI

Pigeon

sour cheese ravioli, kumquat, white asparagus, “spetseriko” sauce

SYRAH

KTIMA BIBLIA CHORA-PANGEON

Wagyu Beef

potato, truffle, bordelaise sauce

MERLOT, CABERNET SAUVIGNON, CABERNET FRANC
CLARENDELLE ROUGE-CHATEAU HAUT BRION A.O.C.



KATIKIES
MYKONOS



EST. 1928
THE LEADING HOTELS
OF THE WORLD



PRE-DESSERT

Ishli

cinnamon-clove cremeux, walnut, green apple, walnut sorbet

MOSCHATO

ANTHEMIS-SAMOS

MIGNIARDISES AND COFFEE

*You may finish this beautiful journey by relaxing and enjoying
a unique shisha experience overlooking the shimmering Aegean sea
and tasting a cup of Greek coffee or fragrant eastern tea
accompanied by traditional locoum*

/ € 130

MENU PRICE

/ € 200

MENU PRICE WITH WINE PAIRING

/ € 35

SHISHA PRICE