

Amber Cellar

Dinner Menu

“ As a true meeting point for your gatherings, Amber Cellar takes you on a unique journey of authentic Greek cuisine, all curated by Chef Dimitris Stiakakis and his team. From sunrise to sunset, you are invited to experience a harmonious fusion of tradition and innovation, celebrating locally sourced ingredients with a contemporary twist. ”

Appetizers

Veal carpaccio

with Syros San Michali cheese & truffle mayonnaise

25 €

Roasted beetroot

with crunchy hazelnut, Macedonia Cyan cheese & peach vinaigrette

13 €

Crispy moussaka croquette

with bechamel foam & aromatic tomato cream

15 €

Braised octopus*

with Santorini fava bean mousse & pickled onion

19 €

Open Evritania courgette pie

with anthotyros cheese, sour milk cream on a phyllo crust with virgin olive oil

12 €

Tender "soutzoukakia" (Smyrna meatballs)

with cumin, fresh tomato sauce, feta cheese foam & potato chips

15 €

Salads

Greek salad

with acorn tomatoes, caper cucumber, Galeni cheese & carob rusk

14 €

Tender lettuce leaves

with roasted peach & Messinia talagani cheese

13 €

Crispy salad

with seasonal greens, dill, virgin olive oil & xinomizithra cheese

12 €

Pasta

Handmade "Raviola"

with Corfu beef "Sofrito", strained yogurt & aged vinegar pearls

16 €

Cretan "Skioufikta" pasta

with wild mushrooms, rocket & graviera cheese flakes

15 €

Linguine

with shellfish broth & fresh basil

19 €

Orzo risotto

with brunoise of vegetables, fresh tomato & charred Epiros feta cheese

19 €

Fish

Mackerel

with artichoke* textures, tomato & Cretan "stamnagathi" greens

24 €

Grouper fillet en papillote

with "briam" traditional roasted vegetables & green olive oil

31 €

Cod

with celeriac puree, kale chips & buttermilk sauce

29 €

Fish of the Day

25 €

Meat

Free range chicken fillet*

with warm string bean salad & Santorini cherry tomatoes

25 €

Olympos black pig rack* braised potato

with aromatic herbs & asparagus tips

29 €

Striploin*

with paillasson potatoes, mushrooms & Moni Toplou wine sauce

29 €

Saddle of lamb*

with warm aubergine salad, leek powder & strained yogurt

30 €

Meat of the Day

25 €

Desserts

Lemon cream

with white chocolate namelaka, biscuit, meringue & spearmint foam

7 €

Bitter chocolate cremeux

with gianduja, salted caramel, chocolate fudge, caramelised hazelnut & fruits of the forest ice cream

7 €

"Galatopita" (Traditional Greek Milk Pie)

on a crispy phyllo crust*, sweet orange & caramel

7 €

Seasonal fruits

9 €

*Frozen product

Where "feta": Greek feta & where "oil": olive oil, other than fried potatoes (in sunflower oil).

If you're experiencing any allergies or intolerance to a substance or ingredient, please contact your waiter for further information.

Prices in euros. All legal taxes are included.
Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Legal representative: Petros Theodoropoulos
Complying with Government Regulations, the Bar/Restaurant has at your disposal
"complaints forms" to be filled in case you wish to file a complaint.