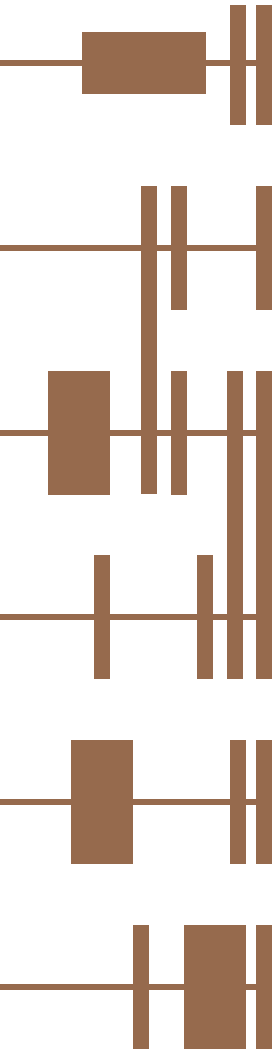




M E S O G H A I A

MENU





MESOGHAIA RESTAURANT

Mesoghaia is the place for the eclectic guest, seeking taste, originality and aesthetics. Rose gold details, oxford blue finishes and white marble surfaces feature its distinct style.

Mesoghaia restaurant has been created in order to satisfy the preferences of all customers "aesthetics, excellent service, great food and drinks served in a cozy and elegant environment".

It is the modern restaurant with authentic Greek cuisine for the businessmen, the romantic, the rushed, the relaxed, the loners and the sociable.

Before taking off, after landing, or simply when going out.

MESOGHAIA

is conceived as the center of the world, always in the same distance from every point. Involving and reproducing this perception in a spatial design, we recreate the idea of multiple centers, all linked and interacting with each other, as a synthetic system of nodes, independent yet functional. In that point of view, one standing in one place can easily obtain visual contact with all others. In order to provide the necessary connection between the individual centers, we draw inspiration from the ancient Greek amphora lines and patterns, which in a minimalistic way, transform into a luxurious space.

MEAL MENU

Daily from 12:00 noon to 16:00

FUN. FAST. DELICIOUS. TO START WITH

BAO BUNS*

with fried chicken fillet and spicy
chopped vegetables* 19€

CLUB SANDWICH

with chicken fillet, Naxos gruyere, egg, bacon**,
tomato, lettuce. Served with french fries* 22€

CHEF'S MARGARITA PIZZA*

with basil sauce, Gouda, Edam,
and Mozzarella cheese 19€

MEDITERRANEAN PIZZA* 🥕

with feta cheese, olives, green pepper,
onion and cherry tomatoes 23€

PINSA*

with cured beef and kaseri cheese
from Trikala 18€

CYPRIOT PITA BREAD*

with smoked turkey, tomato, avocado
and parmesan flakes 18€

HOMEMADE PANCAKES

with marinated salmon and horseradish sauce 20€

COLD CUTS** AND CHEESE PLATTER 28€

(for 2 persons)

CHEESE OR COLD CUT** PLATTER 16€

GREEK SALAD 🥕

with feta cheese from Epirus
and carob rusks 21€

CAESAR'S SALAD

with chicken, parmesan flakes, egg, flavoured
croutons and bacon** 22€

BURRATA SALAD

with marinated cherry tomatoes, Prosciutto**,
and basil pesto 19€

CRISPY FETA STICKS 🥕

with orange marmalade and Samos wine 18€

BEEF CARPACCIO

with small rocket leaves and
pecorino with truffle 26€

CRISPY COD BALLS

with aliada garlic cream and roasted
beetroot 20€

OCTOPUS*

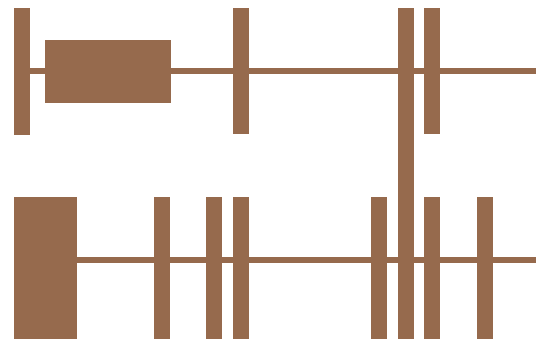
and onion stew with creamy Santorini
fava beans 29€

SHRIMPS*

wrapped in kataifi leaf, with tomato salad
and guacamole sauce 22€

SOUP OF THE DAY 16€

If you are experiencing allergy or intolerance to a substance or ingredient,
please contact the restaurant manager for further information.



AS MAIN AS IT GETS

CHICKEN SOUVLAKI
with crispy pita bread, french fries*,
green salad and tzatziki 31€

TRADITIONAL GREEK MOUSSAKA
cooked in a clay pot 29€

MIX GRILLED MEAT*
with grilled vegetables 33€

CHEF'S BURGER
with ground beef, caramelized onions, tomato,
lettuce, pickles. Served with country fries* 26€

MIX FISH
with grilled vegetables 33€

I LOVE PASTA

CRETAN CARBONARA
with "skioufixta" pasta, apaki chicken
and Naxos arseniko cheese 24€

PENNE PESTO 🥕 17€

SPAGHETTI BOLOGNESE 21€

SPAGHETTI NAPOLITANA 🥕 18€

SIDE TO...

FRENCH FRIES* 🥕
with crumble feta cheese 12€

VARIETY OF GRILLED OR
STEAMED VEGETABLES 🥕 12€

TZATZIKI SPREAD 🥕
with crispy pita bread 12€

SWEET MEMORIES

PROFITEROLE
with vanilla cream and chocolate sauce 14€

STRAWBERRY TART
with Madagascar fluffy cream 14€

"BLACK FOREST"
with dark chocolate cream and griottines 14€

CARAMELIZED APPLES
on a crispy puff pastry, almond cream
and anglaise sauce 14€

AROMATIC COCONUT CREAM
with malibu dacquoise and caramelized
pineapple 14€

MONTE PRALINE CREAM
with passion gel and salted caramel 14€

LOW FAT STRAWBERRY CHEESECAKE 14€

DESSERT OF THE DAY 14€

FRESH FRUIT SALAD
with Lemongrass Syrup 13€

VARIETY OF GREEK SWEETS 13€

SEASONAL FRUITS 13€

ICE CREAMS AND SORBET 5€ (per scoop)

If you are experiencing allergy or intolerance to a substance or ingredient,
please contact the restaurant manager for further information.

DINNER

Served from 16:00 to 12:00 midnight

TO START WITH

CRAB* SALAD

with celery juice and green apple 22€

GREEK SALAD 🥕

with feta cheese from Epirus
and carob rusks 21€

GREEN SALAD 🥕

variety of green salad leaves with seasonal
fruits and honey dressing 19€

CAESAR'S SALAD

with chicken, parmesan flakes,
flavoured croutons and bacon** 22€

BEEF FILLET CARPACCIO

with small rocket leaves and
pecorino with truffle 26€

GRILLED SHRIMPS*

wrapped in "kadaifi" leaf, with tomato
salad and guacamole sauce 22€

STUFFED SQUID*

with feta cheese, tomato jam and basil oil 24€

ZUCCHINI/COURGETTE BALLS 🥕

with yogurt dip flavored with fresh dill 18€

FETA CHEESE STICKS 🥕

with orange marmalade, Samos wine
and roasted sesame 18€

SOUP OF THE DAY 16€

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please contact the restaurant manager for further information.

GRAB LIFE BY THE FORK

GRILLED SALMON

in Unagi sauce and vegetables cooked in wok,
served with basmati rice 36€

COD FILLET

Fried, with potato garlic sauce
and seasonal greens 36€

FISH OF THE DAY 34€

RIB-EYE (200gr) TAGLIATA

with parsnip puree, baby vegetables, french
fries* and Bearnaise sauce 45€

BRAISED LAMB SHANK*

in "Kleftiko" style 40€

*"Kleftiko" is a celebratory Greek dish of
slow-roasted lamb with potatoes and vegeta-
bles cooked together in parchment paper until
meltingly tender.*

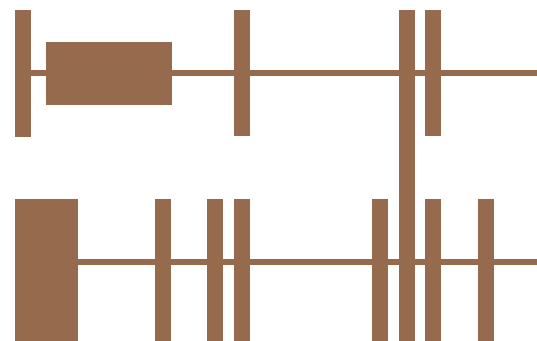
CHICKEN SOUVLAKI

with crispy pita bread, french fries*,
green salad and tzatziki 31€

GRILLED MEAT OF THE DAY 44€

TRADITIONAL GREEK MOUSSAKA

cooked in a clay pot 29€



GRILLED "SOUTZOUKAKIA"
with small pita bread, tomato and baby
potatoes, served with tzatziki sauce 29€

*Smyrna meatballs, known as "soutzoukakia"
Smyrneika, is a Greek dish of spicy oblong
meatballs with cumin and garlic served usually in
tomato sauce. This dish was brought to Greece
by refugees from Asia Minor.*

I LOVE PASTA

SPAGHETTI NAPOLITANA 🥕 18€

SPAGHETTI BOLOGNESE 21€

CRETAN CARBONARA
"skioufixta" pasta with apaki chicken and
arseniko cheese from Naxos 24€

SHRIMP SPAGHETTI
with Jumbo shrimps* and Avgotaracho from
Messolonghi (Greek bottarga) 40€

PENNE PESTO 🥕 17€

RISOTTO OF THE DAY 24€

SIDE TO ...

FRENCH FRIES* 🥕
with crumble feta cheese 12€

VEGETABLES 🥕
variety of grilled or steamed vegetables 12€

TZATZIKI 🥕
with crispy pita bread 12€

FUN. FAST. DELICIOUS.

CHEF'S MARGARITA PIZZA* 🥕
with basil sauce, Gouda, Edam
and Mozzarella cheese 19€

MEDITERRANEAN PIZZA* 🥕
with feta cheese, olives, green pepper, onion
and cherry tomatoes 23€

CLUB SANDWICH
with chicken fillet, Naxos gruyere, egg, bacon **,
tomato, lettuce. Served with french fries* 22€

CHEF'S BURGER
with ground beef, caramelized onions, tomato,
lettuce, pickles, served with country fries* 26€

LIFE IS SHORT, MAKE IT SWEET

PROFITEROLE
with Madagascar vanilla ice cream and aromatic
chocolate sauce 14€

CHOCOLATE LAVA
with Madagascar vanilla ice cream
and custard sauce 14€

TIRAMISU
light cream with Savoyard and
espresso chocolate sauce 14€

CHOCOLATE CREMEUX
on a crispy waffle base, blackberry compote
and chocolate ice cream 14€

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please contact the restaurant manager for further information.

LOW FAT STRAWBERRY CHEESE CAKE 14€

RASPBERRY MOUSSE
on a soft biscuit, raspberry marshmallow
and honey sauce 14€

DESSERT OF THE DAY 14€

ICE CREAMS AND SORBET 5€ (per scoop)

VARIETY OF GREEK SWEETS 13€

SEASONAL FRUITS 13€

FRESH FRUIT SALAD
with Lemongrass Syrup 13€

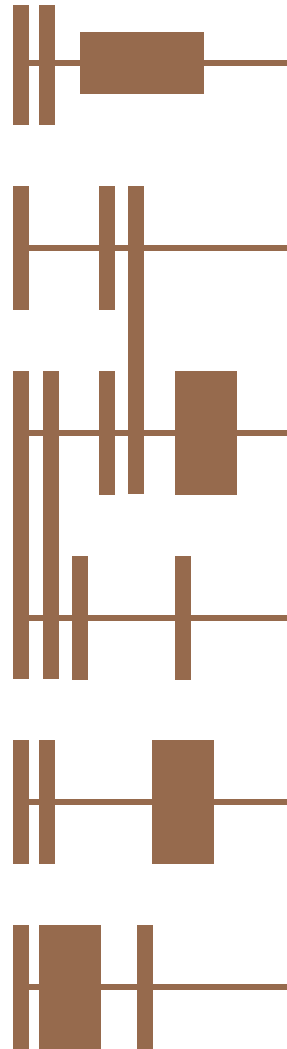
* Frozen product **Pork 🥕 Vegetarian food

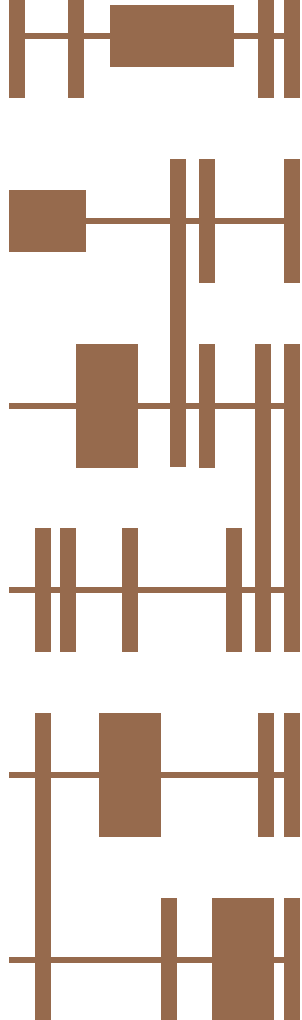
Where "feta": Greek feta & where "oil": olive oil, other than fried potatoes (in sunflower oil).

Prices in Euros. Taxes and services included.

Consumer is not obliged to pay if the notice of payment has not been received.
(receipt-invoice).

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please contact the restaurant manager for further information.**





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