

TOMATA

With a reputation stretching across Greece and far beyond, the renowned Chef Karamolegos and our team promise you an unforgettable dining experience. Offering a fiesta of colours, aromas and tastes, they bring you an inspiring Mediterranean menu with a truly innovative twist. While our barbeque will tempt you with meat and fish specialties freshly cooked in the open air next to your table. All of which is complemented by a wine list featuring some of Greece's finest labels.

Starters

Sea-bass carpaccio with fennel bulb, vinaigrette of calamansi citrus and chili	27.50€
Grilled crab cakes, with avocado and marjoram, parsley, chili dressing	27,50€
Lettuce rolls stuffed with prawns and crayfish in saffron sauce with dry martini and tarragon	25,00€
Fried calamari and red mullet fillets with sauce of three mustards and tempura of sea fennel and lemons	22,00€
Grilled octopus with "babaganoush", chili vinaigrette and smoked paprika	23,00€
Fried prawns wrapped in "Kataifi" shredded pastry, with sea-urchin mayonnaise and piri-piri sauce	25,00€
Grilled mushrooms and haloumi cheese marinated in tomato paste, lemongrass and ginger with truffle scented yoghurt	22,00€
Duck spring rolls with avocado, tomato and lime salad	23,50€

Salads

Greek salad with pita bread, olive paste and feta cheese vinaigrette	15,00€
Medley of greens with gratinated goat cheese, spicy walnuts, orange and balsamic vinaigrette	15,50€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€

Main Courses

Red mullet fish soup with bottarga mousse	27,00€
Grilled seabass fillet with fennel mayonnaise and ouzo vinaigrette	36,00€
Seafood pasta with prawns and scallops in bouillabaisse sauce	39,00€
Papardelle pasta ragout, with veal minced meat, pesto of sage and goat cream cheese	27,00€
Risotto with mushrooms and truffle pesto	31,00€
Grilled chicken marinated in tomato paste, chili, lemongrass served with mashed aubergine	29,50€
Roasted pork shank with barbeque sauce and french fries with chili, fresh coriander, feta cheese and lime	29,50€
Grilled minced veal rolls with tomato chutney, stuffed with feta cheese, served with french fries and semi-dried tomatoes	32,00€
"Mousaka" with minced lamb topped with yogurt cream and "casseri" cheese (served room temperature)	29,50€

Desserts

"Pavlova" millefeuille with wild berries, pink pepper and creme Anglaise scented with thyme	14,00€
Bitter chocolate croquettes with mango sorbet and Mandarin Napoleon syrup	14,00€
"Galaktoboureko", mascarpone cheese wrapped in phyllo pastry with black raisins, dates and rosewater syrup	14,00€

Health Inspector: Christos Plevritis
Consultant Chef: Karamolegos Chryssanthos
The prices include all legal taxes

The consumer is not obliged to pay if the notice of payment (Receipt – Invoice) has not been received

Please advise us of any allergies or dietary requirements

Tomata Summer Grill

Freshly grilled meat, fish and seafood, cooked on our outdoor charcoal grill and served as soon as they are ready

Fresh prawns with herb infused lemon and olive oil (by kilo)	99,00€/Kg
Fresh fish by kilo with citrus vinaigrette and grilled vegetables	95,00€/Kg
Lobster with ouzo vinaigrette served with samphire and fennel salad (by kilo)	99,00€/Kg
Prime veal tenderloin with yogurt, tahini, green harisa, asparagus and grilled mushrooms	42.00€
Prime Rib Eye steak, with avocado, marjoram, parsley, chili and fresh buffalo mozzarella	45,00€

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Gluten Free

Starters

Sea-bass carpaccio with fennel bulb, vinaigrette of calamansi citrus and chili	27.50€
Lettuce rolls stuffed with prawns and crayfish in saffron sauce with dry martini and tarragon	25,00€
Grilled octopus with "babaganoush", chili vinaigrette and smoked paprika	23,00€
Grilled mushrooms and haloumi cheese marinated in tomato paste, lemongrass and ginger with truffle scented yoghurt	22,00€
Duck spring rolls with avocado, tomato and lime salad	23,50€

Salads

Greek salad with olive paste and feta cheese vinaigrette	15,00€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€

Main Courses

Grilled seabass fillet with fennel mayonnaise and ouzo vinaigrette	36,00€
Seafood pasta with prawns and scallops in bouillabaisse sauce	39,00€
Risotto with mushrooms and truffle pesto	31,00€
Grilled chicken marinated in tomato paste, chili, lemongrass served with mashed aubergine	29,50€
Roasted pork shank with barbeque sauce and french fries with chili, fresh coriander, feta cheese and lime	29,50€

Desserts

"Pavlova" millefeuille with wild berries, pink pepper and creme Anglaise scented with thyme	14,00€
Seasonal fruit plate	11,00€

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Vegetarian Dishes

Vegetable soup	16,00€
Grilled mushrooms and haloumi cheese marinated in tomato paste, lemongrass and ginger with truffle scented yoghurt	22,00€
Greek salad with pita bread, olive paste and feta cheese vinaigrette	15,00€
Medley of greens with gratinated goat cheese, spicy walnuts, orange and balsamic vinaigrette	15,50€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€
Spaghetti with tomato sauce and parmesan cheese	17,00€
Risotto with vegetables and parmesan cheese	26,50€
Risotto with mushrooms and truffle pesto	31,00€

Desserts

"Pavlova" millefeuille with wild berries, pink pepper and creme Anglaise scented with thyme	14,00€
Bitter chocolate croquettes with mango sorbet and Mandarin Napoleon syrup	14,00€
"Galaktoboureko", mascarpone cheese wrapped in phyllo pastry with black raisins, dates and rosewater syrup	14,00€

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