

## Ergon Menu

This superb selection of traditional Greek "mezedes" is the perfect way to relax with family and friends. Making a name for itself in cities across the world including London and Miami, Ergon sources ingredients from small, independent, producers and its authentic dishes come with a distinctly modern touch that will delight your taste buds. And what better accompaniment than our selection of beers from some of Greece's up-and-coming microbreweries - a true delight for beer aficionados.

### "Meze "to share

Grated traditional barley rusks made with carob flour, green cherry tomatoes, "mizithra" cheese, basil cream sauce, pistachios, pea sprouts, early harvest olive oil 15.00€

'Catch-of-the-day' ceviche, peach, lime, chili peppers, avocado, ginger, coriander 21.00€

"Bruschetta", caramelized onions, smoked mussels, parsley cream sauce, oyster sauce, pastrami 16.00€

Marinated anchovies, cherry tomatoes, grilled zucchini 13.00€

Grilled Octopus, burned leaf vegetables, fava 19.00€

Sautéed prawns, garlic "anthogalo" cheese, herbs oil, walnut, asparagus 21.00€

Cuttle fish tagliatelle, Green beans, melon, "tyromalama" cheese, herring consommé 18.00€

Stuffed vine leaves with minced lamb and seafood, "tarama- tahini" sauce 18.00€

Grilled Aubergine with curry, hummus, yogurt, parsley, and hazelnut 14.00€

Meatballs of 3 minced meat different varieties, "ospriada" beans puree, parsley oil, red pepper cream 18.00€

Fresh grilled calamari, Cretan cheeses panna cotta, hazelnut, "tarhana"- tomato sauce 19.00€

Naxos Gruyere cheese on "haroupi" oat crust, and rose petal jam 13.00€

Crusty "pastourma" bytes 13.50€

French fries, "staka" cream, "bottarga", marjoram, quince jam 14.00€

## Salads

"Tzatziki" style cucumber salad, crispy baked zucchini chips 9.00€

Boiled seasonal leaf vegetables, pan fired "Kalathaki" cheese, baked red pepper, buttered almonds, virgin olive oil vinaigrette 14.00€

Colourful cherry tomatoes, peeled cucumber, "anevato" cheese, peppers, onion pickle, thyme, basil, with "kserotigano" rusks 14.00€

Green salad with sea fennel, artichoke, asparagus, pear, marinated almond, "tyromalama" cheese 13.00€

### "To share, or not to Share"

Black pork steaks, seasonal vegetables, "nama madeira" sauce 34.00€

Beef cheeks tagliata, two textures aubergine, served with "stifado" sauce 24.00€

Lamb ribs "tsigariasto", tabbouleh" salad, fennel cream 32.00€

Cretan style pita bread gyros 23.00€

Sea bass fillet, "kakavia" style vegetables 30.00€

Prawn ravioli with tomato sauce, "mizithra" cheese cream, lightly baked walnut and garlic - basil oil 30.00€

Chicken fillet, crispy skin, grilled "stamnagathi", poshed potatoes, citrus sauce 25.00€

Greek homemade "pappardelle", garlic, walnut, basil, asparagus, dry "anthotyro" cheese, olive oil 20.00€

Stuffed wine leaves "giouvetsi" 19.00€

## Desserts

Mille-feuille style Galaktobourekos (Greek custard pie) with vanilla fruit 13.00€

Armenonville ice cream with hot chocolate sauce 12.00€

Sesame pie with rose petal ice cream 12.00€

Carob "Baba" with bitter chocolate mousse and sweet cherry syrup 14.00€

Health Inspector: Christos Plevritis  
Consultant Chef: Manolis Papoutsakis  
Executive Chef: Papaefstathiou George

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

In case the customer is allergic to any product, he is asked politely to contact the manager in charge of the restaurant or the Chef.