

Using the finest local produce, Market promises a relaxed, yet refined brasserie-style, with a la carte and set menus produced using the finest produce, sourced daily from sustainable producers and local markets. Menus are inspired by the seasons, with choices defined by the availability of the freshest ingredients. The wine list features a unique selection of premium Greek wines, selected from renowned, boutique wineries.

The Market Dinner Menu

Soups

Gazpacho V EF 16€
Anthotiro cheese, peppers, basil and grilled bread
Our spin on the classic: organic tomatoes and fresh herbs with extra virgin olive oil from the Peloponnese.

Chicken and coconut soup GF EF DF 19€
Shitake mushrooms, coriander, lime and ginger rice
Chicken and coconut milk - with rare sweet leeks from northern Greece and a hint of lemongrass.

Salads

Super food salad V DF GF 17€
Quinoa, cabbage, kale, goji berries, avocado and edamame
A nutrient-dense, spring-time salad paired with prawns from the Aegean Sea. With local farm-fresh organic baby spinach and red antioxidant forest fruits from Holomontas Mountain in Chalkidiki.

Shrimp salad 24€
Shrimps, avocado, tomato and champagne vinaigrette
A nutrient-rich salad, featuring more than 20 vitamins and minerals. With avocado from the Chania region of Crete.

Raw bar

Seabass sashimi DF EF 25€
Green pea, lemon, mint and botargo
Wild sea bass from the Kassandra peninsula and fresh green peas - a unique assortment of health-protective phytonutrients.

Tuna carpaccio DF 26€
Yuzu and ginger marinade, crushed avocado.
Fillet of yellowfin tuna from Kavala with delicate fresh spices and green coriander.

Appetizers

Shrimp satay

23€

Sweet and sour sauce

Melikertus Kerathurus shrimps from Amvrakikos in southern Greece, garnished with fresh basil and a rough blend of sun-dried seasonings.

Duck samosas

22€

Soultanina raisins, chutney and grilled Greek lettuce

Finest Cherry Valley duck with soultanina raisins from the ancient Corinthian province of Nemea in the northern Peloponnese.

Crab cake **DF**

25€

Fennel salad, grapefruit and ginger

Crab from Thermaikos Bay at the estuary of the Axios and Aliakmonas rivers. Bio Elephant Ginger

Green asparagus **V**

21€

Hollandaise and lemon

Wild asparagus from Crete with freshly-squeezed juice from lemons sourced from the Peloponnese.

Beef patties

28€

Foie gras, crispy bread and caramelized onions

Award-winning Maison Godard foie gras from the Quercy-Périgord region of Southwestern France.

Fish

Roast Sea Bream **GF EF NF**

33€

Marinated vegetables, olive and aromatic tomato sauce
Sea bream from Kavala, brunoise of fresh vegetables delivered daily from local farms, including tomatoes from Xanthi, and virgin olive oil from the Kalamata region.

Baked salmon

35€

Halikidiki greens, mashed potatoes and truffle vinaigrette
Fresh Atlantic salmon from the crystal-clear waters of the Norwegian fjords. Seasonings and potatoes from Argolida and truffle vinaigrette from the verdant Holomontas mountains.

Grilled Sea Bass

34€

Grilled fennel, bean puree, olives and white fish roe salad
Wild sea bass from the Cassandra Peninsula, Marathon olives from Holly Mountain and traditional Greek taramosalata.

Meat

Parmesan crusted chicken

31€

Baby artichokes with basil and lemon sauce
Certified organic chicken from Laconia, wild artichokes from the Island of Tinos in the Cyclades Archipelago.

Beef sirloin **EF**

34€

Sugar snaps, seasonal mushrooms and Greek herb salsa
Our executive chef selects the finest cuts of beef from the best non-GMO farms daily, and sources aromatic plants, herbs and truffles from the green forests of Holomontas.

Pork steak

32€

Carrot puree, shallot confit and gravy
The indigenous Greek black pig, an ancient inhabitant of the Mediterranean, is fed with olives to enhance its superior flavour, with organic shallots cooked in virgin olive oil.

Pizza

Truffle pizza [V](#)

24€

Mixed mushrooms, Holomontas truffles and fontina
The finest truffles, harvested from amongst the aromatic plants and herbs of the forested Holomontas mountains.

Prosciutto pizza

24€

Prosciutto, yogurt and parmesan cream
Traditional Greek yogurt, locally produced from pure sheep's milk. Italian prosciutto from the Emilia Romagna region of northern Italy.

Pasta

Seafood pasta

31€

Linguine, clams, mussels, bottarga and pistachio pesto
Mussels, clams and prawns from the Aegean Sea, Greek bottarga from the lagoon of Messolonghi and pistachios from the historic island of Aegina.

Mushroom pasta [V](#)

29€

Homemade gnocchi mushroom broth with pecorino
Made from potatoes organically farmed in Naxos, and Amfloxias pecorino cheese produced exclusively from pasteurized sheep's milk

Simply Prepared

Atlantic carabineros Prawns by the kilo	GF DF	160€
Lobster by the kilo	EF NF GF	120€
Catch of the day	GF DF	100€
Dry aged beef steak 1000gr	NF GF	110€
US prime rib eye steak 600gr	NF GF	90€
Lamb chops French cut 500gr	NF GF	65€

Sauce

Basil lemon	EF	6€
Champagne vinaigrette	EF GF DF V	6€
Mustard gravy		6€
Truffle vinaigrette	V	6€

Sides

Whole roasted cauliflower	V EF	8€
Summer vegetables	V EF GF	8€
Ginger rice	V EF GF	8€
Sauté baby potatoes	V EF GF	8€
Potato puree	V EF GF	8€

Desserts

Lemon tart ✓	13€
White chocolate ganache, mint and tonka ice cream <i>Greek organic lemons are used to create a gorgeous, golden lemon curd, which pairs perfectly with white chocolate ganache.</i>	
Cheesecake ✓	13€
Summer berries and lime <i>With wild red berries from the Kassandra Forest and soft cheese cream made from locally-produced pure sheep's milk.</i>	
Choco soufflé ✓	13€
With vanilla ice cream <i>Extra pure cocoa tears from Valrhona chocolate, and buffalo butter from small farms in northern Greece.</i>	
Caramel Sundae ✓	13€
Choco bar, ginger ice-cream and salted caramel Sauce <i>Sea salt from the Aegean Sea, pasteurized goat's milk</i>	
White chocolate rice pudding ✓	13€
Strawberry, coconut ice cream and peanut crumble <i>A modern version of the more traditional Greek dessert, Rizogalo. Goat's and sheep's milk are blended with rice from the Thessaloniki region.</i>	
Fresh fruit EF NF GF DF ✓	13€
Sliced seasonal fruits <i>Organic fresh fruits from the region's finest suppliers, selected daily by our executive chef.</i>	
Sorbet and ice cream ✓	13€
Lime, strawberry, vanilla, chocolate <i>Homemade, with availability according to season.</i>	

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.
Please advise us of any allergies or dietary requirements

V Vegetarian option, **GF** Gluten free option, **NF** Nuts free, **EF** Egg Free, **DF** Dairy Free

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur