

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 soy sauce and lemon paste	28,00€
Grilled crab cakes, with avocado and marjoram, parsley, chili dressing	28,00€
Stew mussels in caper and lemon sauce with fish roe "tarama" salad" bruschetta	22,50€
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 sea fennel	22,00€
Fried prawns wrapped in" Kataifi" shredded pastry, with sea-urchin mayonnaise and piri-piri sauce	25,00€
Pan seared scallops with tomato powder and romesco sauce	28,00€
Smoked aubergine with chimichurri tahini and burrata	21,00€
Grilled mushrooms, haloumi cheese and asparagus marinated in tomato paste, lemongrass and ginger with truffle scented yoghurt and balsamic vinegar	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€
Mixed tomatoes with "galotyri" cream cheese and vinaigrette of olive chutney	15,50€
Mix green salad with asparagus, avocado, radish and green olive vinaigrette	15,00€

Main Courses

Red mullet fish soup with “ursinado”	27,00€
Grilled seabass fillet with fennel mayonnaise and ouzo vinaigrette	36,00€
Seafood pasta with prawns, clams and scallops in white wine sauce	39,00€
Fresh crab risotto with crayfish, fennel and Pernod	39,00€
Grilled chicken marinated in tomato paste, chili, lemongrass served with mashed aubergine	29,50€
Pork skewer marinated in ouzo and fennel seeds, served with ouzo infused tzatziki, tomato harissa and pita bread	29,50€
Grilled minced veal rolls with tomato chutney, stuffed with feta cheese, served with broccoli couscous, buckwheat, mix herbs, pistachio, lemon and Dijon mustard vinaigrette	32,00€
“Mousaka” with minced lamb topped with yogurt cream and “casseri” cheese (served lukewarm)	29,50€

Desserts

Lime tart with ice cream of fresh turmeric, ginger, lemongrass and honey	12,50€
Bitter chocolate croquettes with mango sorbet and Mandarin Napoleon syrup	14,00€
“Pavlova” millefeuille with wild berries, pink pepper and creme Anglaise scented with thyme	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
Executive Chef: Tsagalidis Alexios

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