

F

food menu



M I R A V A L
P R O V E N C E

Bread | Parmesan butter 4€ 

Raw

Red Shrimp Tartare 27€  

Tamarinds | Chili Pickles | Tomato Water | Tarragon Oil

Grouper carpaccio 32€ 

Marinade | Lemon curd | Amaranth salad

Sea bream Ceviche 27€  

Lime | Ginger | Chili | Mango | Coriander Oil

Beef tartare 25€

Black Angus Beef | Summer Truffle | Egg Yolk | Salad | Toasted Bread

Sea urchin 39€ Avgotaraxo "Melichloro" 38€

Served with toasted bread

Oysters 26€ 

(Fin-de-Claire) 4pcs Plain or Ceviche

Caviar Ossetra 50gr 255€ Beluga 50gr 355€

Served with Blinis and the classic garnishes

Starters

Cucumber Gazpacho 20€ 

Cucumber soup | Royal crab salad | Pickled horseradish

Smoked salmon 42€

Foie-gras terrine | Butter with orange confit | Mesclan salad Toasted brioche

Mussels "Mariniere" 21€ 

Shallots | Rose wine | Parsley | Mariner sauce | Baguette croutons

Ouzo shrimps 27€  

Sauteed | Shrimp Butter | Creamy Bisque Sauce | Wild Rice

Pouches 20€

Shrimps with creamy cheese | Chili flakes sauce

Mushrooms 19€  

Carpaccio | Grilled | Raw salad | Parmesan | Garlic mayonnaise | Truffle oil

Salads

Caesar 19€

Hearts of Greek lettuce | Iceberg | Parmesan | Bacon |

Roasted chicken | Garlic croutons | Caesar dressing

Arugula & Spinach 17€  

Arugula & Spinach varieties | Avocado | Crispy Prosciutto |

Goat Cheese Hazelnuts | Seasonal Fruit | White Wine Dressing

Greek 16€  

Colorful tomatoes & Cherry tomatoes | Cucumber | Peppers | Onion | Caper |

Olives | Feta | Pickled Sea fennel | Tomato water & olive oil dressing

Sesonal 16€  

Hearts of Greek lettuce | Scallions | Radishes |

Arugula & cardamom Pickled peppers | Olives | Olive oil and Vinegar dressing

Niçoise 23€  

Mini potatoes | Green Beans | Avocado | Lettuce hearts | Olives

Tomatoes | Egg | Tuna | Soya dressing

Pasta & Risotti

Kalamarata 26€  

Calamari Spaghetti | Ouzo | Pesto | Black Risotto | Gold 24K

Potato risotto 28€ 

Parmesan sauce | Sauteed crayfish tails | "Metsovone" cheese cream

Shellfish 34€ 

(Mussels, Clams, Vongole) Spaghettini | Muscat wine | Vongole cream | Garlic | Parsley

Avgotaraxo "Melichloro" 41€

"Cipriani" tagliolini | Beurre-blanc sauce | Lime | Chives

"Kritharoto" 29€

Prawns | Whole Grain orzo | Bisque tomate | Lemon zest

Main courses

Bouillabaisse 34€

Fish of the day | Lobster | Shrimp | Shellfish | Soup flavored with saffron Rouille | Garlic croutons

Grouper Fricassee 48€ 

Sauté | Tamarisk fricassee | Egg-lemon sauce | Dill oil

Salmon 28€ 

Grilled | Olive salad with Colorful Tomatoes | Pine nuts

Sea bass 33€ 

Grilled fillets | Steamed vegetables | Lemon oil

Free range chicken 25€ 

Grilled breast | Quinoa salad | Grilled vegetables | Veal-jus sauce

Roasted lamb 28€ 

Shoulder sous-vide 14h | Mini potatoes | Yogurt | Lamb-jus sauce

Main courses to Share

Fish of the Day 130€/Kg

Please ask for availability Preparation upon request:

Grilled with boiled vegetables

Oven roasted with vegetables In salt crust (24 hours in advance)

Lobster 160€/Kg

Preparation upon request:

Grilled with boiled vegetables

With spaghetti "Astakomakaronada"

A la Thermidor with aromatic risotto

Josper Grill

Please ask for availability

(Meats are weighted raw)

Black-Angus filet URU tagliata 230-250gr 49€ | Rib-eye URU 300-320 44€

Tomahawk AUS 175€/Kg | Kobe upon request 820€/Kg

Porterhouse USA 188€/Kg

Sauces 3,5€

Pepper or Bordelaise or Bearnaise

Garnishes

Grilled vegetables 5€ | Asparagus 7€ | Oven Potatoes 3,5€ | Broccoli 4€



Vegetarian



Gluten free



Alcohol



Nuts

The above symbols are only complementary to the description of the dishes. The items in the menu may contain traces of allergens. Please inform your waiter if you have any dietary requirements or allergies.

Prices are in euro (€). VAT and all other taxes are included. Consumer is not obligated to pay if the notice of payment has not been received (receipt - invoice). The restaurant has complaint sheets for customers in special position near the exit.
Person liable upon market inspection: Panagiotis Vaxevanakis

D

dessert & pairing



Desserts & Wine Pairing

Pavlova 10€  

Meringue | Chocolate Almond Namelaka | Marinated strawberries |
Strawberry ice cream

EOS Samos Vin Grand Cru 5€

P.D.O. Samos | Muscat Petit grain

Choco & Caramel 11€ 

“Araguani” Cream Valrhona | Chocolate Soil | Caramel Fondant | Brownie |
Coffee croquant ice Cream | Warm Ganache

Vinsanto Αργυρός first release 18€

Naturally Sweet | P.D.O. Santorini | Assyrtiko, Athiri, Aidani

Lemon Mille-feuille 9€ 

Lemon cream | White chocolate | Caramelized puff-pastry leaves
Lemon syrup | Lemon-lime sorbet

“Sole” Ktima Biblia Chora 11€

Naturally Sweet | Sémillon, Gewürztraminer

Tiramisu 10€ 

Mascarpone cream | Ladyfingers biscuit | Coffee syrup | Tiramisu ice cream

Ramos Pinto Tawny Port 10ANS 12€

Quinta de Ervamoira Porto D.O.C. Touriga Nacional | Touriga Franca, Tinta Roriz

Ekmek 10€  

Whipped cream | sour cherry | pistachios | “kaimaki” ice-cream

Papargyriou Winery Late Harvest 9€

Naturally Sweet | Muscat Rio Patras

** Wine quantity is 85ml*

Cheese course

31€

Comte 24Months 100gr | Tome blue 100gr | San Michali Cheese P.D.O.

You can also add cold cuts

Carpaccio Negrini 60gr 6,50€

Gulatello Negrini 60gr 8€



Χορτοφαγικό
Vegetarian



Χωρίς Γλουτένη
Gluten free



Αλκοόλ
Alcohol



Ξηροί Καρποί
Nuts

Τα παραπάνω σύμβολα χρησιμοποιούνται μόνο συμπληρωματικά ως προς την περιγραφή των πιάτων. Τα προϊόντα του καταλόγου ενδέχεται να περιέχουν ιχνή αλλεργιογόνων. Για οποιαδήποτε μορφή αλλεργίας ή δυσανεξίας ενημερώστε το σερβιτόρο σας.

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Οι τιμές είναι σε ευρώ (€) και περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις. Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό (απόδειξη - τιμολόγιο). Το κατάστημα διαθέτει υποχρεωτικά φύλλα διαμαρτυρίας για τους πελάτες σε ειδική θέση, δίπλα στην έξοδο.

Αγορανομικός υπεύθυνος: Παναγιώτης Βαξεβανάκης

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