



ATRIUM

GREEK BISTROT

MENU

starters

Soup of the day . €6,00

“Loukoumades” honey dumplings with manouri cheese from Ellassona . €8,00

Moussaka . €8,00

Traditional Cretan lamb pie . €8,00

Sea bass ceviche with ginger “lokum” delight . €10,00

Wild mushroom ragout with roast sweet potatoes and traditional “volaki” cheese from Tinos island . €7,00

salads

Greek salad . €7,00

Myconian salad Fresh spinach, beetroot, nuts and “xinotiri” from Myconos island . €8,00

Mani salad Green salad, chilli beef and “sfela” cheese from Mani . €9,00

pasta

Broth pasta with “tsigariasto” lamb . €12,00

Our signature carbonara with “zamboni” from Naxos island . €12,00

Fresh spaghetti with chilli shrimps and beetroot confit . €15,00

main dishes

Minced lamb and veal kebab with yogurt and oven baked tomatoes, served on a Cypriot pita bread . €12,00

Pork in a crust of pistachios from Aegina island and barbecue sauce . €14,00

“Sofrito” from beef fillet (traditional recipe from Corfu island) . €22,00

Caramelised chicken with Pontiac “chavits” from almond milk . €13,00

Slow cooked lamb, served with green sand lemon-egg sauce . €16,00

Croaker with tomato miso and chilli mung beans . €19,00

Baked salmon in beetroot juice with Chios mastic and garlic sauce . €16,00



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for our young friends

- Our own wrapped chicken souvlaki . €12,00
- Spaghetti with fresh tomato sauce . €8,00
- Fish and chips . €10,00
- French fries with gruyere cheese from Naxos island . €4,00

desserts

- Our chocolate... . €6,00
- Churros filled with rice pudding and dried fruits . €6,00
- Honey pie from Sifnos island with white truffle and bergamont preserve . €6,00

CHEF'S SUGGESTIONS

- Caramelized vegetable roots with truffle . €6,00
- Mytilini (Lesbos island) "Sougania" delicious onions filled with veal mince and rice . €6,00
- Ravioli with octopus and sauce from its broth . €14,00

