



Alchemia
in Greek
means
Alchemy

In Alchemia, we see cooking as alchemy. By blending Greek flavors with global cuisine, we transform simple ingredients into something extraordinary, delicious, and nourishing.

Homemade Bread	3,5
STARTERS & SALADS	
“Fricassee”	16
Fish crudo, wild greens, pickled fennel & lemon egg sauce with caper	
Tartar	19
Beef fillet, grilled white eggplant puree, cured yolk, potato chips & sheep yogurt	
Fish roe salad	12
Smoked cod roe, crispy pita, salmon eggs	
Octopus	19
With “fasolada” beans puree, salami & pickled onion	
“Gemista”	14
Croquette with Shrimps, rice, vegetables & tsalafouti cheese	
Cod	16
On top avocado, skordalia, grilled beetroot & mustard leaf	
Tomatoes fritters	14
Stuffed smoked trout, fish roe salad with sweet potatoes & bottanga	
Open Pie	14
Grilled artichokes, goat cheese & smoked pork from Corfu	
Meatballs	14
Beef & lamb mixed meatballs served with vegetables trahana & feta with chili	
Tomato Salad	12
Cherry tomatoes, strawberry, tomatoes jus, shiphire & galomizithra cheese	
“Plastos”	12
Crispy homemade corn pita with wild greens, herbs & feta cheese cream	
Green	13
Marinated spinach, arugula, zucchini with maple syrup dressing, nuts & mouclotiri cheese	

MAIN COURSES

"Giouvetsi"	19
Orzo pasta with lamb, lemon, thyme from Santorini	
"Plaki"	32
Monkfish with rigatoni, shrimps & fish sauce with tomato	
Carbonara	22
Fresh pasta with ink, shrimps tartar, smoked eel cream, botargo	
Chicken	16
Cockerel cooked in wood oven, served with hilopites pasta & pepper pesto from Florina	
Lamb	32
Slow cooked lamb leg with artichokes & lemon marjoram sauce	
"Gioulbasi"	18
Pork Iberico cooked in paper with vegetables, gruyere & gnocchi potato	
Buffalo	32
In clay pot with eggplant imam & goat cheese	
Dish of the day	
Ask the waiter	

VEGAN CHOICES

Fresh pasta	12
Spaghetti without egg, caramelized cherry tomatoes & basil	
Avocado	9
Mashed avocado with onion, tomato, coriander, lime & pistachio from Santorini	
Tomato fritters	12
Tomatoes, sun-dried tomatoes & fresh herbs	
Mushrooms	11
Variety of wild mushrooms with hazelnuts, spinach, lemon, florina pepper	

PLATTERS

Greek cheese platter* 35

"Chloro" from Santorini with Visanto
Aged gruyere from Syros
"Mouxlotini", Greek blue cheese
Gruyere with oregano
Aged "anthotyros" from Creta
Fresh goat cheese

Greek cold cuts platter* 35

Greek "salami" from Leukada
"Louza" from Santorini
Prosciutto from Euritania
Beef pastrami

*products may vary due to seasonality

DESSERTS

Twisted Baklavas 12

Crispy phyllo stuffed with cream cheese, caramelized nuts
& pistachio ice cream

Chocolate 12

Crème milk chocolate with Greek coffee, biscuit
& visanto ice cream

Daily dessert 14

Ask the waiter



Please inform us of any allergies or dietary requirements.
We use extra virgin olive oil from from Kalamata in our dishes.
Additionally we provide: gluten free bread and pasta, egg free pasta.

COMMERCIAL MANAGER: CHRISTOS POLITIS

VAT 13% & 24% AND MUNICIPAL TAX ARE INCLUDED

THE STORE MUST HAVE FORMAL COMPLAINT SHEETS

IF AN INVOICE NEEDS TO BE ISSUED, PLEASE INFORM US IN TIME

THE CONSUMER IS NOT OBLIGATED TO PAY IF THEY DO NOT RECEIVE A LEGAL DOCUMENT
(RECEIPT-INVOICE)

Designed by Flapper Studio