



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 - Chef's Welcome

3

STARTERS

Tzatziki Avocado

5

Yogurt sauce with avocado, garlic, vinegar and virgin olive oil

Fried Potatoes

6

Crispy fried potatoes with aromatic yogurt sauce

Avocado



9

Mashed avocado with onion, tomato, coriander, lime & pistachio from Santorini

Cheese Croquette

10

White cheese with raisins, pine nuts and Greek honey

Mushrooms

12

Earthy mushrooms with savory kavourma beef sauté, topped with a perfectly fried egg

Open Pie

12

Grilled artichokes, goat cheese & smoked pork from Corfu

Crispy Rolls

14

With smoked apaki chicken, red pepper and smoked cheese

"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.

Octopus

19

With "fasolada" beans puree, salami & pickled onion



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).

 VEGAN
PRICES IN €

DESSERTS

Portokalopita

Orange pie in phyllo pastry with honey, cinnamon

7

Caramel Banoffee

Mousse of caramelized white chocolate with banana filling dipped in a salty caramel sauce, topped with caramelized assorted nuts

9

Chocolate

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

12

SALADS

Greek Burrata Salad

Cherry tomatoes, cucumber, grilled Florina peppers, caper mill, fresh onions, Buffalo burrata cheese, tomato-basil vinaigrette

12

Green Salad

Spinach and arugula, sun dried tomatoes, nuts, sweet carrots in a fig vinaigrette

12

"Plastos"

Crispy homemade corn pita with wild greens, herbs & feta cheese cream

12

PLATTERS

Alchemia Cheese Platter

An elegant selection of local cheeses, artfully paired with seasonal fruits, nuts, and gourmet crackers and breads. Complemented by honey, fig jam, and olives. Perfect for sharing or as a sophisticated appetizer

25

Alchemia Cold Cut Platter

An assortment of premium cured local meats served alongside dips, marinated olives, and local seasonal vegetables. Accompanied by a selection of fresh bread and gourmet spreads for the perfect savory bite

25

*A mix of cheese and cold cut platter is also available.

XSYLOFOURNOS (WOOD OVEN)

"Kokora"	18
Cockerel cooked in wood oven, served with hilopites pasta & pepper pesto from Florina	
Kebab	19
Beef & lamb mixed kebab served with vegetables trahana & feta with chili	
"Stifado"	22
Pork iberico stew with chestnuts and baby onions served over a potatoe puree	
Fresh pasta 	12
Spaghetti without egg, caramelized cherry tomatoes & basil	
Seafood Giouvetsi	24
Orzo pasta with shrimps, fresh tomatoes, thyme from Santorini	

DAILY GRILL DISHES

Pork Chop	19
Smoked pork chop with mushroom sauce and fried potatoes	
Grilled Flap Steak	24
Flap steak is a flavorful cut of beef from the bottom sirloin section	
Grilled Striploin Steak	28
Angus Striploin Steak known for its rich marbling and robust flavor. Cooked to your preference	
Black Angus Ribeye	43
A premium cut of Black Angus Ribeye, from Australia known for its exceptional marbling and rich, juicy flavor. Cooked to your preference	

Choose your side for Steak Grill Dishes

French Fries	4
Baby potatoes	4
Mixed Grilled Vegetables	4
Zucchini, Florina peppers, mushrooms and asparagus	
Mix of choice potatoes and vegetables	5

Dish of the day

Ask the waiter