



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

SPREADS

Tzatziki Avocado 5

Yogurt sauce with avocado, garlic, vinegar & extra virgin olive oil

Fava 9

Traditional Fava with lemon, caramelised onions & cappermil

Fish roe spread 12

Smoked cod roe, crispy pita, salmon eggs

SALADS

Tomato Salad 12

Cherry tomatoes, strawberry, tomatoes jus, shiphire & galomizithra cheese

“Plastos” 12

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

Greek Burrata Salad 13

Cherry tomatoes, cucumber, grilled Florina peppers, cappermil, french onions, buffalo burrata cheese, tomato-basil vinaigrette

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

STARTERS

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| French fries | 6 |
| Crispy fried potatoes with aromatic yogurt sauce | |
| Cheese Croquettes | 11 |
| White cheese with raisins, pine nuts and Greek honey | |
| Open Pie | 12 |
| Grilled artichokes, goat cheese & smoked pork from Corfu | |
| Tomatoes fritters | 14 |
| Stuffed smoked trout, fish roe salad with sweet potatoes & bottarga | |
| Spicy Lamb Sausage | 14 |
| Handmade spicy lamb sausage served on a bed of caramelised onions & lemon | |
| "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 | |

Xylofournos (Wood Oven)

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| Kokora | 18 |
| Cockerel cooked in wood oven, served with hilopites pasta & pepper pesto from Florina | |
| Meatballs | 19 |
| Beef & Lamb mixed meatballs served with vegetable trahana and feta with chili | |
| Giouvetsi | 20 |
| Orzo pasta with lamb, lemon, thyme from Santorini | |
| Gioulbasi | 21 |
| Pork Iberico cooked in wax paper with vegetables, gruyere & gnocchi potato | |
| Lamb | 32 |
| Slow cooked lamb leg with artichokes & lemon marjoram sauce | |
| Fish & Seafood | |
| Cod | 21 |
| Fried Cod fish on top of avocado skordalia, grilled beetroot & mustard leaf | |
| Carbonara | 26 |
| Fresh pasta with ink, shrimp tartar, smoked eel cream & botargo | |
| Croaker | 28 |
| Grilled fillet Croaker on a bed of sea greens in a lemon-egg sauce | |
| Sea Bream | 29 |
| Grilled fillet Sea Bream with parsnip puree, baby carrots in a lemon-oil herb vinaigrette | |
| Plaki | 32 |
| Monkfish with rigatoni, shrimps & fish sauce with tomato | |
| Grilled Shrimps | 36 |
| 6 Large shrimps with seasonal greens | |
| Lobster Tail | 58 |
| Lobster tail risotto with herbs, cherry tomatoes & aioli | |

Daily Grill Dishes

Pork Chop

19

Smoked Pork Chop with mushroom sauce & baby potatoes

Grilled Picanha Steak

31

Succulent flamed-grilled Australian Angus Picanha which is found in the upper part of the thigh

Grilled Striploin Steak

34

A perfectly seared Argentinian Angus Striploin, a delicious cut of the beef taken from the short loin of the cow

Black Angus Ribeye Steak

44

A premium cut of Australian Black Angus Ribeye known for its exceptional marbling and rich, juicy flavor

Choose your side for Steaks

French Fries

4

Baby Potatoes

4

Mixed Grilled Vegetables

5

Zucchini, mushrooms, asparagus, Florina peppers

Mix of choice potatoes & Mixed Grilled Vegetables

5

Dish of the day

Ask the waiter

PLATTERS

Alchemia cheese platter*

An elegant selection of local cheeses, artfully paired with seasonal fruits, nuts, gourmet crackers & breads

25

Alchemia cold cuts platter*

An assortment of premium cured local meats served alongside dips & artisanal bread

25

These elegant platters, perfect for sharing as a sophisticated appetiser, showcase the rich traditions of Greece, perfectly balanced to compliment your aperitif or wine pairing

*products may vary due to seasonality

DESSERTS

Twisted Baklavas

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

12

Chocolate

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

12

Galaktoboureko

Crispy phyllo stuffed with semolina cream, vanilla syrup & mastiha ice-cream

14

COCKTAIL

Apperitivo

10

Mandarino

Martini blend, white vermouth, lime juice, vanilla syrup, mandarin, bergamot soda

Aperol Spritz

Aperol, Prosecco, soda

Negroni

Dry Gin, Campari, vermouth

Mediterraneo

Martini bitter blend, white vermouth, lime juice, elderflower liqueur, tonic water

Classics

12

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime juice

Dry Martini

Dry Gin, dry vermouth, green olive

Bramble

Dry Gin, lemon juice, sugar syrup, creme de mure

Paloma

White Tequila, lime juice, grapefruit soda

Old-Fashioned

Bourbon Whiskey, Spiced Rum, honey, Angostura dashes

Passion Daquiri

White Rum, lime juice, vanilla syrup, passion fruit

Greek Mojito

Mastiha, lime, pomegranate-cranberry marmalade, mint, soda water

Twisted Pina Colada

White White Rum, pineapple, coconut, lime juice, honey, apricot liqueur

Equator

Black Spiced Rum, White Rum, lime, sugar syrup,
Fallernum liqueur, orgeat syrup

Apple Cinnamon

Vodka, green apple puree, cinnamon, lime, honey

Sunset Margarita

Tequila, Aperol, orange juice, agave syrup, lime

Ginger Bomb

Gin, lime, ginger, lemon tonic, vanilla syrup

Bird of Paradise

Gin, Mezcal, Aged Rum, pineapple juice, lemon, orgeat,
chocolate bitters, Angostura bitters

Golden Tropic

White Rum, Dark Rum, papaya juice, lime, mango,
cinnamon syrup, Angostura bitters

Drinks, Beers & Soft Drinks

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|--------------------------|------------|
| Water 1L | 3,5 |
| Sprakling Water | 6 |
| Drinks | 10 |
| Soft Drinks | 4 |
| BEERS | |
| Crazy Donkey | 10 |
| Nisos | 8 |
| Mythos Zero | 6 |
| Mythos Draft 0,3L | 4 |
| Mythos Draft 0,5L | 7 |



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)