

Alchemia

LOUNGE CUISINE

AT ALCHEMIA, FIRE IS THE SOUL OF THE KITCHEN.
THE WOOD-FIRED OVEN GIVES AROMA, CHARACTER
AND LIFE TO OUR DISHES.

HERE, FOOD IS NOT SERVED ---IT IS SHARED.
TASTE GREEK, WARM DISHES MADE TO BE ENJOYED
AROUND THE SAME TABLE.



Please inform us of any allergies or dietary requirements.

We use extra virgin olive oil 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

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WOOD OVEN FLAME & TABLE

**OPTION TO CHOOSE AN INDIVIDUAL PORTION
OR A "MEZE" FOR SHARING

MEAT PIE	9 / -
Pork and beef, Florina pepper, kasseri cheese & herbs	
MEATBALLS	13 / -
Veal with roasted pepper sauce & galomizithra cheese	
PORK STEW**	12 / 21
Pork Iberico with chestnuts & mashed potatoes	
BEEF RAGOUT**	13 / 20
With macaroni, mushrooms & wine sauce	
COCKEREL	- / 18
With xilopites & Florina pepper pesto	
YULBASI**	13 / 23
Veal with vegetables, gruyere cheese & potato gnocchi	

SPECIAL

HANDMADE SOURDOUGH BREAD	5
White & Wholemeal, served with aromatic butter, cheese dip & extra virgin olive oil	
CHEESE PLATTER	25
DISH OF THE DAY	
Ask your waiter.	

SIDES FOR STEAKS

FRIED POTATOES	4
POTATOES BABY	4
ROASTED VEGETABLES	5

SWEET FINALE

ORANGE PIE	7
Orange pie in phyllo pastry with honey, cinnamon & Madagascar vanilla ice cream	
CHOCOLATE	10
Milk chocolate cream with Greek coffee, biscuit & Madagascar vanilla ice cream	

ALCHEMIES

BEETROOT SALAD**	7 / 12
Roasted beets, arugula, orange, pistachio, herbs & goat feta cheese	
CHICKEN SALAD**	7 / 12
Lettuce, crispy chicken, garlic croutons, oregano gruyere & honey mustard vinaigrette	
GREEN SALAD**	6 / 10
Spinach, arugula, sun-dried tomato, balsamic dressing, nuts & manouri cheese	
AVOCADO TZATZIKI	5
Yogurt sauce with avocado, garlic, vinegar & olive oil	
FRIED POTATOES	6
Crispy French fries with aromatic yogurt sauce	
CRISPY ROLLS	12
Smoked chicken breast, red pepper & smoked cheese	
MUSHROOMS	12
Assorted mushrooms with beef kavourma & fried egg	
CHEESE CROQUETTES	11
White cheese with raisins, pine nuts & Greek honey	
EGGPLANT	9
With pickled onion & pepper cream	
TARTAR	19
Beef fillet, roasted white eggplant puree, egg yolk, potato chips & sheep milk yogurt	
SPICY LAMB SAUSAGE	13
Handmade lamb sausage, lemon & caramelized onion	
KEBAB**	12 / 21
Beef & lamb kebab with vegetable trahana and chili feta	
SMOKED PORK CHOP	19
With mushroom sauce & french fries	
FRESH PASTA	12
Egg free spaghetti, caramelized cherry tomatoes & basil	
FLAP STEAK	24
A delicious cut of beef from the lower round area	
STRIPLOIN STEAK	32
Angus Striploin Steak	

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

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



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