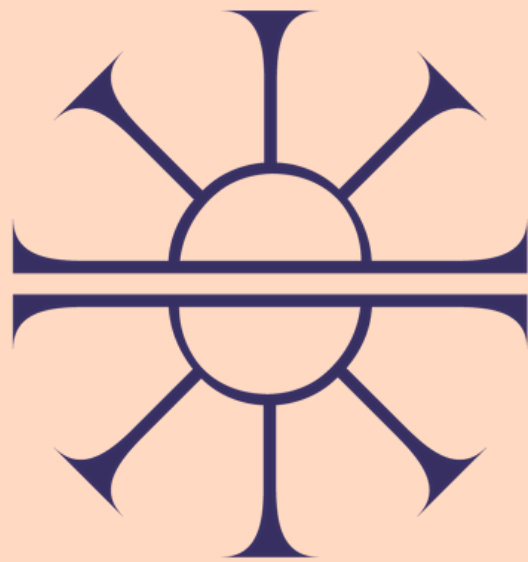


Alchemia

LOUNGE CUISINE



Alchemia in Greek means Alchemy

Here, the wood oven is at the heart
of every transformation.
Working with authentic greek
ingredients, we embrace fire as our
elemental force
- where cooking becomes alchemy.



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

Homemade Sourdough Bread

Served with an aromatic greek butter, PDO tsalafouti cheese and extra virgin olive oil from Santorini

4

"Hortopita"

Home-made fresh pie with seasonal wild greens and herbs, served with an aromatic yogurt sauce

12

Moussaka

Eggplant, 100% minced beef & bechamel sauce

17

Veal Ragù *

With makarounes pasta from Mani, mushrooms & sweet wine sauce
Maurodaphne from Patras

12 | 22

Slow Cooked Lamb *

Slow roasted for 6 hours with Greek herbs & baby potatoes

14 | 27

Veal Giouvetsi *

Orzo with lemon infused sauce, Cretan gruyere & thyme from Santorini

10 | 20

"Kokoraki"

Cockerel with Pelion-Style "hilopites" and Florina pepper pesto

19

Monkfish Plaki *

With giant beans from Macedonia, aromatic herb pesto & pickled onion

15 | 29

Octopus *

Braised clay pot octopus with humus & crispy chickpea

12 | 24

SALADS

Beetroot Salad

6 | 12

Roasted beets, arugula, orange, pistachio from Santorini, herbs & PDO tsalafouti cheese

Watermelon Feta

7 | 13

Green arugula salad with watermelon, tomato-basil vinaigrette & feta mousse

Santorini Salad

6 | 11

Cherry tomatoes from Santorini, cucumber, onion, capers & fresh "chloro" cheese

"Horta"

5 | 10

Seasonal wild greens with Kalamata olives, herbs & grated xinomizithra cheese from los





The olive oil is extra virgin from Santorini, Koroneiki variety

90% of our herbs are fresh from the Greek countryside

Our "feta" cheese is Epirus PDO Feta (Goat & Sheep Milk)

80% of our products are from small producers and cooperatives from all over Greece.

FOR THE CENTER TABLE

Tzatziki Avocado	5
Garlic-yogurt spread with Cretan avocado, vinegar & extra virgin olive oil from Santorini	
“Tyrokafteri”	7
Spicy dip with feta Epirus PDO , Florina pepper & chilli oil	
Fava 	7
Yellow split peas with caramelised onion & sea fennel	
Fried potatoes	6
Crispy fries from Naxos served with an aromatic yogurt sauce	
Mushrooms	13
Variety of mushrooms with beef kavourma from Thrake & fried egg	
“Dolmadakia” 	18
Vine leaves stuffed with Aegean shrimp, rice and herbs with a egg-lemon sauce & grated bottarga from Mesologi	
Sausage Trilogy	15
Black pork sausage from Halkidiki, Lamb sausage from Agrinio, Pork sausage from Santorini, smashed potato & Florina pepper cream	
“Pastourma” Croquettes	13
Cured beef meat from Xanthi with tomato, mint served with a cherry tomato chutney	
“Lahanodolmades”  	8 16
Cabbage rolls stuffed with bulgur wheat, herbs, lemon sauce & crispy cappers	
White Eggplant 	10
Smoked white eggplant from Santorini marinated with garlic, herbs & pickled onion	

MAIN COURSE FLAVORS

Fried Salt Cod

Served with a garlic & sweet potato puree

13 | 25

White Grouper

Fish fillet with wild greens & egg-lemon sauce

26

Fish of the day

Whole Fish

Please ask your server

Kebab

Beef & Lamb mix kebabs with a vegetable trahana & feta chilli

11 | 22

Native Black Pork Gyros

Freshly cut, hand made gyro served with a roasted tomato sauce, pita bread & aromatic yogurt sauce

8 | 16

"Spanakorizo"

Creamy spinach risotto with herbs and bright lemon notes

15

Beetroot Risotto

Aromatic beetroot risotto with roasted pistachio from Santorini & grapefruit from Korinthos

16

Fresh Pasta

Egg free spaghetti with caramelised cherry tomatoes & basil

12

DESSERTS

Twisted Baklavas

Crispy phyllo with a cheese pomade & caramelised nuts

12

Chocolate Mousse

Crème milk chocolate with Greek coffee & biscuit

13

Orange Pie

Home-made orange pie with greek honey syrup, mastiha crème from Hios & honeycomb

12

Samali

Semolina cake with a greek honey syrup

8

Ice-Cream

Choice of Pistachio or Vanilla Madagascar

3.5

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)