



SUMMER 24

Dear guests,

We cook for you, using extra virgin cold-pressed olive oil, variety Koroneiki. We strengthen local vegetables and fruits by purchasing products from Greek producers. Our fresh fish come exclusively from the sea of Chalkidiki. Our pasta, linguine and pappardelle is made in Italy. Our olives are organic from Ormylia of Chalkidiki. Our ice cream and desserts are made in-house using fresh Greek milk.

Chef Andreas Voulgaris

FRESH FISH	per kg
FRESH SQUID	60,00
SCORPION FISH	70,00
WILD-COUGHT SEA BASS	70,00
RED MULLET	75,00
GILT-HEAD SEA BREAM	75,00
AXILLARY SEA BREAM	75,00
WHITE SEA BREAM	75,00
FRESH SOLE <i>(steamed, meunière, grilled, fried **)</i>	90,00
FRESH PRAWNS <i>(grilled, fried **, saganaki, with pasta)</i>	90,00
COMMON DENTEX	95,00
SEA BREAM	95,00
FRESH CRAYFISH <i>(grilled, steamed, with pasta)</i>	100,00
FRESH GREEK LOBSTER	125,00
SIBERIAN KING CRAB LEGS* <i>(grilled, with pasta or risotto)</i>	180,00

SHELLFISH OF THE DAY

- ROYAL OYSTERS FROM FRANCE GILLARDEAU pc./ 7,00
- FRESH SEA URCHIN ON MINI BRUSCHETTAS 30,00

SUSHI *(Daily from 19:00)*

7 THALASSES SPECIAL CHOICES

- ROLL WITH TEMPURA SHRIMP, BOILED SHRIMP, AVOCADO & COCKTAIL SAUCE 20,00
- CALIFORNIA ROLL WITH KING CRAB *, AVOCADO, CUCUMBER & SESAME 23,00
- ROLL WITH TEMPURA SHRIMPS, SEARED SALMON TARTARE, PARMESAN CHEESE & OYSTER SAUCE 24,00
- NIGIRI WITH SEARED SALMON, CHEESE CROQUETTE, MAYONNAISE & BLACK TRUFFLE CARPACCIO 24,00
- ROLL WITH SHRIMP TEMPURA, AVOCADO, SLICED SEARED SALMON WITH BANANA SRIRACHA & TERIYAKI SAUCE 25,00
- ROLL WITH FRIED CRAYFISH MEAT, GREEN ASPARAGUS & TRUFFLE SAUCE 25,00
- ROLL WITH CRAB, ASPARAGUS, PORCINI CREAM, FRESH SCALLOP WITH AVRUGA CAVIAR, GREEN APPLE & TOBIKO WASABI 27,00

SOUPS

- FISH SOUP WITH FRESH FISH OF THE DAY {500ml} 20,00
- FISH SOUP WITH FRESH FISH OF THE DAY {250ml} 12,00
- COLD TOMATO SOUP WITH ATHENIAN SALAD & AROMATIC CROUTONS {250ml} 12,00

BREAD

DAILY FRESH HANDMADE BREAD WITH LONG-FERMENTED SOURDOUGH 3,50

MORSELS

GRILLED SMOKED MACKEREL WITH TOMATO & PICKLED ONIONS 13,00

SALTED SKIPJACK TUNE (LAKERDA) FROM CONSTANTINOPLE WITH CRITAMO & PICKLED ONION 15,00

SPANISH ANCHOVIES IN EXTRA VIRGIN OLIVE OIL & WILD GREEK SAVORY HERB OF MANI 16,00

SALADS

SALAD WITH BLITES, ZUCCHINI, BOILED POTATO & GRATED TOMATO 13,00

MIXED LEAFY GREEN SALAD WITH EXTRA VIRGIN OLIVE OIL & SHERRY VINEGAR 14,00

TRADITIONAL GREEK SALAD WITH GREEK FETA P.D.O. CHEESE ARNAIA HALKIDIKI & PIECES OF CRETAN BARLEY RUSK (*olives, balsamic vinegar, capers, onion & extra virgin olive oil*) 16,00

• SALAD WITH FRESH CRITAMO, MARINATED ANCHOVY, CHERRY TOMATOES & TRICOLOR QUINOA 21,00

GREEN SALAD WITH SHRIMPS**, AVOCADO, GREEN APPLE, WALNUT & CAYENNE PEPPER 23,00

MIXED LEAFY GREEN SALAD WITH OCTOPUS**, SPRING ONION, HONEY-BALSAMIC VINAIGRETTE & CHERRY TOMATOES FROM SANTORINI ISLAND 23,00

MIXED GREEN SALAD WITH FRESH FRIED SALMON CUBES, PINE NUTS, SAUCE WITH HONEY, MUSTARD & LEMON JUICE DRESSING 24,00

CAESAR'S SALAD WITH LETTUCE, FRIED CRAYFISH MEAT* & PARMESAN CRUMBLE 26,00

COLD APPETIZERS

WHITE FISH ROE DIP FROM PREMIUM NORWEGIAN COD ROE, EXTRA VIRGIN OLIVE OIL & LEMON	10,00
•ATHENIAN SALAD WITH FRESH CATCH OF THE DAY, QUAIL EGG & MESSOLONGHI BOTTARGA POWDER	19,00
OCTOPUS* CARPACCIO WITH FENNEL, CAPERS & EXTRA VIRGIN OLIVE OIL WITH LEMON- OLIVE OIL DRESSING	20,00
SHRIMP FLAVORED WITH BASIL PESTO, TRICOLOR QUINOA, FRESH GRATED TOMATOS, ONION & NATURAL SEA SALT FROM KYTHERA ISLAND	22,00
SALMON SASHIMI WITH GOLDEN HERRING ROE, PONZU SAUCE, LEMON & CORIANDER OIL	22,00
GILT-HEAD BREEM CARPACCIO WITH TOMATO CONFIT, CAPERBERRIES, PICKLED CRITAMO, EXTRA VIRGIN OLIVE OIL & FRESH LEMON JUICE	22,00
FRESH SEA BASS CARPACCIO WITH ZUCCHINI, EXTRA VIRGIN OLIVE OIL WITH LEMON & TRUFFLE SAUCE	22,00
SEA BASS CEVICHE WITH LIME JUICE & ZEST, FRESH CORIANDER, AVOCADO & WAKAME SEAWEED	22,00
FRESH TUNA CARPACCIO WITH EXTRA VIRGIN OLIVE OIL, CHIVES, FRESH LIME JUICE & SALT FROM KYTHERA ISLAND	22,00
FRESH TUNA TARTARE WITH AVOCADO, CHIVES, LIME & LEMON CONFIT	24,00
•CARPACCIO OF FRESH SCALLOPS, VANILLA, JAPANESE DRESSING, SHISO JUICE & PICKLED CUCUMBER WITH SESAME	30,00
•MESSOLONGHI BOTTARGA ON CRISPY MINI BRUSCHETTAS WITH TRUFFLE BUTTER & SALTED ANCHOVIES	32,00
TARTARE OF CRAB, SHRIMPS, MANGO, AVOCADO, SPICY MAYONNAISE, FRESH CORIANDER & SOY SAUCE WITH TRUFFLE OIL	36,00

HOT APPETIZERS

GRILLED HOT PEPPER WITH SHERRY VINEGAR & EXTRA VIRGIN OLIVE OIL	3,00
FRESH FRENCH FRIES** WITH HARD CHEESE FROM SHEEP/GOAT GREEK MILK	5,00
GRILLED HOT PEPPER WITH CRUMBLLED FETA CHEESE P.D.O. & EXTRA VIRGIN OLIVE OIL	7,00
ZUCCHINI CHIPS WITH YOGHURT DIP (TZATZIKI)	11,00
SMOKED AUBERGINE WITH GARLIC AND OLIVE OIL DRESSING, PARSLEY & CRUMBLLED GREEK FETA P.D.O. CHEESE	13,00
GREEK FETA P.D.O. CHEESE BAKED IN A PUFF PASTRY SHEET WITH TOMATO, CAPERS & RED FLORINA PEPPER MARMALADE WITH RED CHILLI	14,00
GRILLED BABY SQUID WITH EXTRA VIRGIN OLIVE OIL	14,00
• ONION CROQUETTES WITH SMOKED FRESH SALMON & YOGURT SAUCE WITH FRESH MINT	16,00
FRESH SARDINE GRILLED WITH TOMATO TARTARE & FRESH HERBS	16,00
FRESH HORNBEAM BREADED, STUFFED WITH FETA CHEESE, YOGHURT SAUCE & MAYONNAISE	17,00
CRISPY HAKE BITES WITH TUNA CREAM & SMOKED PAPRIKA	17,00
STEAMED FRESH MUSSELS IN THEIR SHELLS	17,00
SEAFOOD BALLS WITH TARTAR SAUCE	17,00
• EGGPLANT ROLLS WITH SALMON & PARMESAN CREAM	17,00
SHRIMP SAGANAKI WITH FRESH TOMATO SAUCE, FETA CHEESE P.D.O. & OUZO	18,00
GRILLED OCTOPUS* WITH EXTRA VIRGIN OLIVE OIL FLAVORED WITH SHERRY	18,00

PRAWNS PANKO TEMPURA WITH SPICY MAYONNAISE	18,00
FAVA OF FENEOS WITH FRIED** OCTOPUS* & PICKLED ONIONS	19,00
• ROASTED GREEN WHEAT CROQUETTES WITH PORCINI CREAM, FRIED CRAYFISH TAILS, BISQUE SAUCE & BASIL OIL	21,00
• FRIED CRAYFISH WITH COCKTAIL SAUCE	29,00
GRILLED SCALLOPS WITH EXTRA VIRGIN OLIVE OIL & ROASTED GARLIC (4 PCS)	30,00
• FRESH SAUTÉED SCALLOPS WITH PEA PUREE, GINGER, LEMONGRASS & EGG-LEMON SAUCE WITH DASHI	38,00

RISOTTO - PASTA

RISOTTO WITH FRESH MUSSELS 7 THALASSES	18,00
• LINGUINE WITH FRESH SEA URCHIN & MESSOLONGHI BOTTARGA	37,00
• WOK-FRIED QUINOA WITH SHRIMP, VEGETABLES, EGG & SOY SAUCE	24,00
LINGUINE WITH CLAMS, GARLIC, PARSLEY, CHILI FLAKES & EXTRA VIRGIN OLIVE OIL	24,00
• RIGATONI CACIO E PEPE WITH SMOKED EEL & PARMESAN	25,00
LINGUINE WITH SEAFOOD (WITH ITS BROTH) <i>(Fresh mussels, baby squid, prawns*)</i>	24,00
ORZO PASTA WITH SEAFOOD <i>(Fresh mussels, baby squid, prawns*)</i>	24,00
RISOTTO WITH SEAFOOD (WITH ITS BROTH) <i>(Fresh mussels, baby squid, prawns*)</i>	24,00
LINGUINE PER PERSON <i>(with lobster or crayfish or prawns, which are extra charged)</i>	11,00
ORZO PER PERSON <i>(with lobster or crayfish or prawn, which are extra charged)</i>	11,00

MAIN DISHES

FISH

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| COD FILLET* WITH FRESH FRENCH FRIES & LIGHT MAYONNAISE SAUCE WITH YOGHURT (FISH AND CHIPS) | 20,00 |
| • FRESH SEA BASS FILLET COOKED ACCORDING TO A MOUNT ATHOS RECIPE | 28,00 |
| • FRESH SEA BREAM FILLET WITH OVEN-ROASTED GREENS, AROMATIC BUTTER & LEMON WITH RED PEPPER SAUSE & FRESH TOMATO | 29,00 |
| • FRESH SALMON FILLET WITH MISO & YOGURT, JASMINE RICE, SPICY PINEAPPLE CHUTNEY & YOGURT RAITA | 29,00 |
| FRESH GRILLED MULLET FILLET WITH EGGPLANT PUREE, KAKAVIA (GREEK FISH SOUP) SAUCE, VENERE RICE & SMOKED PAPRIKA BUTTER | 29,00 |
| FRESH TUNA TAGLIATA WITH PONZU SAUCE AND SAUTÉED CABBAGE WITH FRESH GINGER AND CORIANDER | 32,00 |

MEAT

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| GRILLED ARGENTINIAN BEEF FILLET WITH BABY POTATOES, GREEN ASPARAGUS & FLAVORED BUTTER | 38,00 |
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DESSERTS

SORBET	6,00
LOUKOUMI ICE CREAM WITH BISCUIT	9,00
MILLEFEUILLE WITH CRÈME PATISSERIE, MADAGASCAR VANILLA & CARAMELISED ALMONDS	12,00
• CHOCOLATE TEXTURES, MANGO JELLY & COCONUT	12,00
• EXOTIC FRUIT TART WITH ITALIAN MERINGUE	12,00
• ARMENONVILLE WITH HOT CHOCOLATE	12,00
CONSTANTINOPLE TRADITIONAL SEMOLINA HALVA WITH MARINATED FRUITS ACCOMPANIED WITH TAHINI ICE CREAM & LEMON SYRUP	14,00
FRESH SEASONAL FRUITS	14,00



*Deep Frozen

**For frying we use vegetable oil

• New dishes

The prices include V.A.T. 13 % & 24 % Municipal tax : 0,5%. Service charge: 13 %

Market inspector in charge: IRINEOS MERKOURIADIS

The consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

Complaint forms are available.-Beschwerdeformular erhältlich.-Un formulaire de plainte est disponible.