

natura restaurant

modern greek

salads

Greek Salad with Extra Virgin Olive Oil.

Radish Salad with Green Apples, Carrots, Raisins, Sesame, Fresh Coriander, Tahina Vinaigrette.

Marinated Octopus with Smoked Paprika, Orange, Curly Endive Salad with Radishes and Onion.

Potato Salad with Skipjack, Thyme, Capers, Radishes, Chives and Lemon Cream.

Sautéed Shrimps with Garlic, Smoked Pork, Spicy Arugula Salad, Grape Syrup Vinaigrette and Lemon Confit.

Grilled Asparagus Salad with Cherry Tomatoes, Sprouts Manouri Cheese with Pistachio, Olive Oil and Lemon Dressing.

small plates

Fava Bean Soup with Onion Marmalade.

Spicy Bite of Groat with Tomato and Herbs.
Served with Tomato Dip and Fresh Salad Leaves.

Greek Style "Cheviche" with Fresh Sea Bass, Kalamata Olives, Capers, Fresh Oregano and Spicy Lime Sauce.

"Egg in Nest" Poached Egg, Gruyere Cheese Sauce, Crispy Potato Spaghetti and Truffle Olive Oil.

Feta Cheese Crispy Rolls with Mint and Spicy Tomato Jam.

"My Way Shrimps Saganaki", Tomato Sauce, Ouzo and Feta Mousse.

Onion Stuffed with Rice, Minced Meat, Pine Nuts, Raisins and Buttermilk Cloud.

Wild Greens and Herbs Saganaki with Traditional Xygalo Cheese.

Crispy Bread and Dips

main courses

Baked Rooster with Orange Juice, Leeks. Served with Sautéed Edamame Beans with Smoked Pancetta and Orange Confit.

"Natura Sofritto" with Pork Tender Loin, Vinegar Sauce with Garlic Confit, Parsley Powder and Carrot Tartar.

Lamb Filet with Herb Crust, Eggplant Ragu, Gruyere Fondue and Herb Raita.

Rib Eye Steak with Sautéed Potatoes and Rosemary, Béarnaise Sauce, Mushroom Marmalade and Smoked Cream Cheese.

Seafood Stew with Fresh Fish, Shrimps, Squid, Mussels, Tomato Sauce and Mint.

Tuna "Tagliata" with Herbs, Tomato Tartar, Warm String Beans Salad and Spicy Caper Dressing.

Sautéed Shrimps with Saffron in Seafood Lemon Broth and Vegetable Fricassee.

Traditional Skioufichta Pasta with Mushrooms, Fresh Tomato Sauce, Tomatoes Cherry, Gruyere Cream and Herbs.

Bio Buffalo Milk Pasta, Fresh Butter, Xinotyro Cheese, Poached Egg and Crispy Smoked Pork.

Flomaria Pasta with Shrimps and Scallops, Orange Bisque Sauce and Tomato Pesto.

Broken Lasagna with Fried Eggplant, Fresh Tomato Sauce, Garlic, Basil and Gruyere.

Risotto "Aygolemono" with Bottarga.

Taliolini with Urchin Cream and Caviar {30gr}.

Fresh Fish / kg

desserts

Lemon Semifreddo Mille-feuille with Butter Scotch.

Cheese Cake with Raspberry Jelly, Strawberries, Blueberries and Pistachio Ice-Cream.

White Chocolate Mousse with Strawberries, Balsamic Vinegar Syrup and Spicy Pepper Crumble.

Kataifi Filo with Semolina Cream and Syrup, Spicy Pistachio Powder, Rocks of Pistachio and Kaimaki Ice Cream.

Chocolate Gateaux, Coconut Mousse, Passion Fruit Sauce and Rocks of White Chocolate.

Choice of Ice-Cream:

Belgian Choco Chips, Vanilla Madagascar, Mocha, Caramel, Pistachio, Kaimaki, Mint Choco Chips, Lemon Sorbet, Mango Sorbet, Strawberry Sorbet.

For our dishes we use virgin olive oil, sunflower oil (salads, cooked, fried).

We use Greek feta cheese.

Frozen: shrimps, squid.

All our prices are inclusive of all applicable taxes.

Surety: Ch. Pantazopoulos

Valid until: 01/05/15-01/06/16

The restaurant is obliged to have printed documents in a designated box by the exit, in order to describe any complaints regarding the establishment.