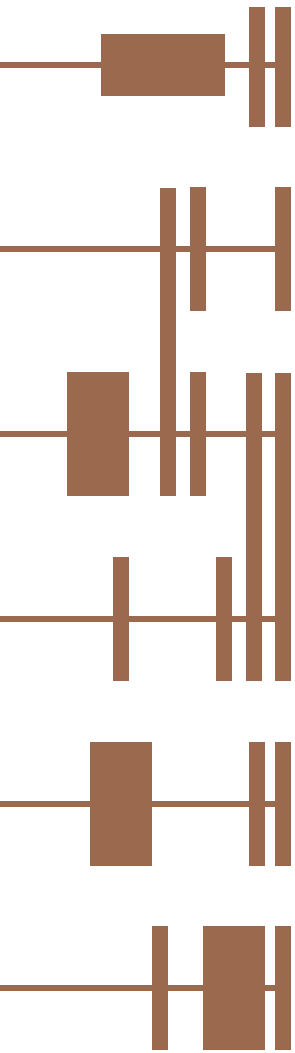


MESOGHAIA

MENU



MESOGHAIA RESTAURANT

MESOGHAIA is the place for the eclectic quest, seeking taste, originality and aesthetics.

The completely renovated restaurant will surprise you with its modern design. Rose gold details, oxford blue finishes and white marble surfaces give to it a distinct style.

MESOGHAIA restaurant has been created in order to satisfy the preferences of all customers with one common request: "aesthetics, excellent service, great food and drinks served in a cozy and elegant environment".

It is the modern restaurant with Mediterranean cuisine for the businessmen, the romantics, the rushed, the relaxed, the loners and the sociable, available 24 hours.

The bar cellar, the show cooking station, the elegant seated dining, the bar with special dishes to accompany your drinks and the occasional buffet nights with local Greek dishes, are what make this restaurant the new must place to visit when in Athens.

Before taking off, after landing or simply when going out.

MESOGHAIA

is conceived as the center of the world, always in the same distance from every point. Involving and reproducing this perception in a spatial design, we recreate the idea of multiple centers, all linked and interacting with each other, as a synthetic system of nodes, independent yet functional. In that point of view, one standing in one place can easily obtain visual contact with all others.

In order to provide the necessary connection between the individual centers, we draw inspiration from the ancient Greek amphora lines and patterns, which in a minimalistic way, transform into a luxurious space.

STARTERS

HOMEMADE MARINATED SALMON ... €16
with royal quinoa tabbouleh style and horseradish sauce

BEEF CARPACCIO ... 24

GRILLED CYPRIAN "HALLOUMI" CHEESE ... €13
with small pita breads, marinated vegetables and coulis of red pepper

MUSHROOMS PARISIENNE ... €12
stuffed with goat cheese Saint-Maure and beetroot vinaigrette

TRADITIONAL GREEK SALAD ... €13
with "xinomizithra" cheese

GARDENER'S SALAD ... €12
with fresh seasonal vegetables

COLD CUTS PLATTER ... €15

CHEESE PLATTER ... €16

CHICKEN SOUP ... €11
with egg yolk, lemon juice and rice

SOUP OF THE DAY ... €9

CLUB SANDWICH ... €15
with homemade french fries

PIZZA ... €12
Margherita or Ham and Cheese

PIZZA "MESOGHAIA" ... €15

HAMBURGER ... €18
plain or with cheese and homemade french fries

GREEK TASTES

TRADITIONAL "MOUSSAKA" ... €15
slices of potato, eggplant, zucchini and minced beef with "Mornay" sauce

TRADITIONAL "KRITHAROTO" ... €16
with shrimps* and lime zest

COQ AU VIN ... €19
with caramelized onions échalote, bacon and "sioufichta"

MAIN COURSES

WHOLE GRAIN SPAGHETTI ... €12
with tomato sauce or à la bolognaise, with fresh basil and grated parmesan

POTATO GNOCCHI ... €15
with beetroot cubes, basil pesto and ricotta cream

"FISHERMAN'S"* LINGUINI ... €28

RISOTTO OF THE DAY ... €14

GRILLED LAMB* CHOPS ... €23
with stuffed potato with cheese, bacon and grilled vegetables flavored with thyme

ORGANIC CHICKEN LEG ... €18
with mashed celeriac, crispy prosciutto from "Evritania" and violet mustard sauce

BABY VEAL STEAK ... €34
with potatoes, mushrooms and glazed carrots with sesame

GRILLED SALMON Tournedos ... €23
with homemade ravioli stuffed with fresh spinach and mascarpone

GRILLED or STEAMED GROUPER ... €35
with steamed vegetables and wild rice

FISH OF THE DAY ... €20

DESSERTS

CRÈME BRÛLÉE ... €8
flavored with Madagascar vanilla

CHOCOLATE SOUFFLÉ ... €8
with vanilla ice cream and salted caramel sauce

PROFITEROLE ... €8
with Madagascar vanilla ice cream and intense chocolate sauce

OMELETTE NORVÉGIENNE ... €8
with vanilla ice cream

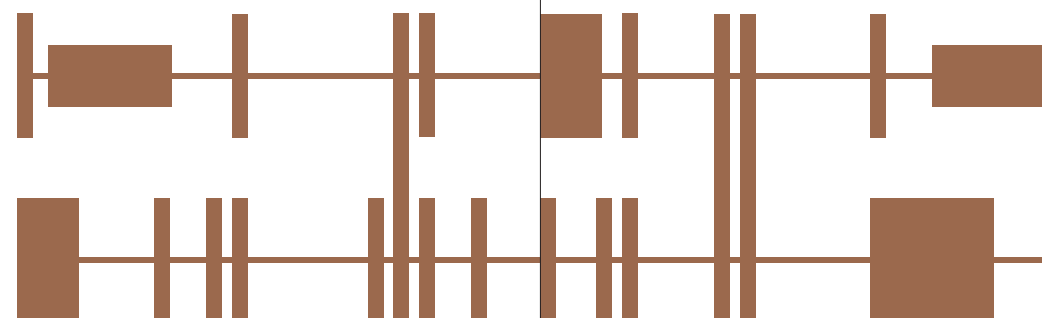
CHOCOLATE CREAM ... €8
on a crispy feuillantine base

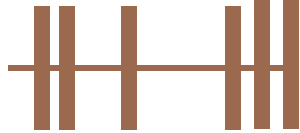
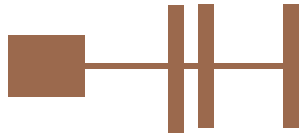
PAVLOVA ... €8
with strawberry ice cream

ICE CREAMS and SORBETS ... €10

ASSORTMENT OF GREEK PASTRIES ... €8

ASSORTMENT OF SEASONAL FRUITS ... €10





* Frozen product.

Prices in Euros. Taxes and services included.

Our Chef uses olive oil for our salads and sunflower oil for our fried food.

Legal Representative: Mr. George Stavrou

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

Complying with Government Regulations the Bar/Restaurant has at your disposal "Complaint Forms" to be filled in case you wish to file a complaint.

If you are experiencing allergy or intolerance to a substance or ingredient, please contact the restaurant manager for further information.