The Market delivers high quality food through inventive dishes using fresh market products and original combinations of spices and seasonings. Menus are inspired by Mediterranean-Asian cuisine with choices defined by the availability of the freshest ingredients. The wine list features a unique selection of premium Greek wines, selected from renowned, boutique wineries.

## The Market Menu

| Soup \& Salad |  |
| :---: | :---: |
| Guacamole V, DF, EF Pistachio \| Crunchy Tortillas | $14.00 €$ |
| $\begin{aligned} & \text { Tomato Gazpacho V, DF, NF, EF, GF } \\ & \text { Summer Flavors \| Olive Oil } \end{aligned}$ | $16.00 €$ |
| Shrimp salad DF, EF <br> Avocado \| Tomato | Champagne Vinaigrette | $22.00 €$ |
| Tomato Passion V, DF, NF, EF, GF option Avocado \| Cucumber | Passion dressing | Umemboshi sesame | 18.00€ |
| Arugula Salad $\mathrm{V}, \mathrm{NF}, \mathrm{EF}, \mathrm{GF}$ Mushrooms \| Fennel | Parmesan | $16.00 €$ |
| Raw Bar |  |
| Tuna Tartare DF, EF Avocado \| Crispy Radish | Ginger Marinade | $22.00 €$ |
| Crispy Salmon Sushi Chipotle Mayonnaise \| Soy Glaze | $23.00 €$ |
| Daurade Ceviche Lemon \| Cucumber | Horseradish | $24.00 €$ |
| Tuna Spring Roll DF, EF Soybean Coulis | $21.00 €$ |


| Appetizers |  |
| :---: | :---: |
| Crispy Shrimp Satay Sweet\|Sour Sauce | $23.00 €$ |
| Crab Roll DF, NF with Tamarind Dipping Sauce | $22.00 €$ |
| Spiced Chicken Samosas Coriander\|Yogurt | $16.00 €$ |
| Black Truffle Pizza V, NF, EF with Fontina cheese | 18.00€ |
| Beef Patties Foie Grass Crispy bread \| Caramelized onions | $26.00 €$ |
| The Sea |  |
| Spiced Crusted Sea Bream Boiled Potatoes \| Edamame | Sweet | Sour Broth | 38.00€ |
| Sesame Crusted Salmon Heirloom Cherry Tomatoes \| Crispy Rice | Miso-Yuzu Broth | $34.00 €$ |
| Seafood Pasta Linguine Clams \| Mussels | Pistachio Pesto | 36.00€ |
| Corn \& Shrimp Risotto EF, V option Chanterelle Vinaigrette \| Lovage | Pepper | $29.00 €$ |


| The Land |  |
| :---: | :---: |
| Parmesan Crusted Chicken Baby Artichokes \| Basil-Lemon sauce | $32.00 €$ |
| Pepper Crusted Beef Filet Sirloin EF, GF Smooth Parsnips \| Roasted Brussels sprouts | Gravy Sauce | $43.00 €$ |
| Pork Steak NF, EF, GF option Carrot\|Miso Mustard sauce | $34.00 €$ |
| Ribeye Steak NF, GF, DF option Green Asparagus \| Hollandaise sauce | $54.00 €$ |
| To Share |  |
| Black Plate Crab Roll\| Tuna Spring Roll| Crispy Salmon Sushi | Shrimp Satay | Chicken Samosa (for 2 people) | $75.00 €$ |
| Prime Ribeye 1Kg NF, EF, GF, DF option | $130.00 €$ |
| Whole fish of the day/per kilo DF, NF, EF, GF | 120.00€ |
| Sides |  |
| Ginger rice V, DF, NF, EF, GF | $8.00 €$ |
| Potato puree V, NF, EF, GF | $8.00 €$ |
| Roasted cauliflower V, EF, GF | $8.00 €$ |


| Sauces |  |
| :---: | :---: |
| Basilic-Lemon GF, NG, EF | $7.00 €$ |
| Miso Mustard EF | $7.00 €$ |
| Miso-Yuzu EF, DF | $7.00 €$ |
| Desserts |  |
| Cheesecake with Forest Fruits | $12.00 €$ |
| Sundae <br> with Salted Caramel Ice Cream | $12.00 €$ |
| Crepe cake Brulé / DF NF EF GF with Hazelnut Praline | $12.00 €$ |
| Warm Chocolate Cake with Vanilla Ice Cream | $12.00 €$ |
| Fresh fruit V DF NF EF GF | $12.00 €$ |
| Sorbet and ice cream <br> Lime \| Strawberry | Vanilla | Chocolate | $12.00 €$ |

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements

V Vegetarian option, GF Gluten free option, NF Nuts free, EF Egg Free, DF Dairy Free
We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur

