

MESOGHAIA RESTAURANT

MESOGHAIA is the place for the eclectic guest, 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 Greek 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 & SALADS

HOMEMADE MARINATED SALMON ... €18
with royal quinoa tabbouleh style and horseradish sauce

GRILLED SHEEP'S CHEESE "TALAGANI" ... €14
with texture of beetroot and "Lalaggia" from Kalamata

OCTOPUS CARPACCIO ... €19
with fava from Santorini and caper leaves

OPEN PASTITSIO ... €15
with 'arseniko' cheese from Naxos Island
and cherry tomatoes confit

TRADITIONAL GREEK SALAD ... €15
with carob rusk and "xinomizithra" cheese from Crete

GARDENER'S SALAD ... €14
with pomegranate vinaigrette

CAESAR'S SALAD ... €16
with chicken or shrimps

STARTER OF THE DAY ... €16

SOUPS

CHICKEN SOUP ... €12
with egg yolk, lemon juice and rice

SOUP OF THE DAY ... €10

MAIN COURSES

TRADITIONAL "MOUSSAKA" ... €18
slices of potato, eggplant, zucchini and
minced beef with "Mornay" sauce

TRADITIONAL "KRITHAROTO" ... €18
with shrimps* and lime zest

SLOW COOKED VEAL SHANK ... €19
with traditional pasta 'chilopitaki' Manis
and dry cheese 'Mizithra'

LAMB COOKED IN "TWO WAYS" ... €26

ORGANIC CHICKEN LEG ... €23
with mashed celeriac, crispy prosciutto from "Evritania" and
violet mustard sauce

VEAL "RIB EYE" ... €35
with grilled vegetables, fried potatoes and pepper sauce

GRILLED SEA BREAM ... €33
with fresh greens and fish broth 'Kakavia'

LOBSTER SPAGHETTI ... €80
for 2 persons

GRILLED SALMON Tournedos ... €28
with Unagi sauce and vegetables in wok

FISH OF THE DAY ... €25

DISH OF THE DAY FOR VEGETARIANS ... €24

PASTA & RISOTTO

SPAGHETTI ... €13
with tomato sauce or à la bolognaise, with fresh basil
and grated Parmesan

STUFFED RAVIOLI ... €16
with spinach and 'Feta' cream from Epirus

RISOTTO OF THE DAY ... €15

SNACKS

CLUB SANDWICH ... €16
with homemade french fries

PIZZA MARGHERITA ... €15

PIZZA "MESOGHAIA" ... €16

HAMBURGER ... €19
plain or with cheese and homemade french fries

DESSERTS

CRÈME BRÛLÉE ... €8

SOUFFLÉ ... €8
with two chocolates

PROFITEROLE ... €8

MADAGASCAR VANILLA CREAM ... €8
with mango, passion fruit and pistachio ice cream

CREAM OF BITTER CHOCOLATE
"CARA CRAKINE" ... €8
and passion fruit coulis

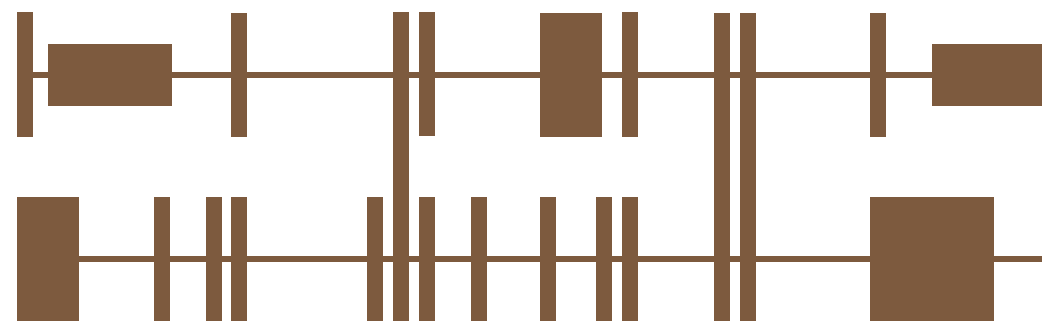
PAVLOVA ... €8
with strawberry sorbet

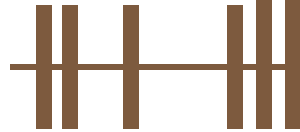
ICE CREAMS & SORBETS ... €10

ASSORTMENT OF SEASONAL FRUITS ... €10

FRUIT SALAD ... €11

ASSORTMENT OF GREEK PASTRIES ... €8





* 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.