

menu

DROSIA • MYKONOS • ATHENS

seafood appetizers

Fish soup	9.80
Steamed mussels flavored with ginger	9.80
Cockles & Clams raw or cooked. (500gr.)	17.00
White fish Greek style ceviche	15.50
Sea bass carpaccio	16.00
Salmon tartar	15.00
Crab tartar	17.00
Scallops	21.30
Marinated anchovy with zucchini grates	8.00
Sea urchin with olive oil & lemon juice	18.00
Grilled octopus* with aged vinegar	16.00
Shrimp saganaki	17.00
Prawn tempura	19.00
Tsiros salad	8.00
Lakerda from Konstantinoupoli	9.00
Fried crayfish*	19.00
Grilled crayfish*	21.50
Grilled squid*	17.00
Fried squid*	12.00
Whitebait, anchovies, smelts	9.00



warm & cold appetizers

Fish roe dip salad with bottarga (<i>taramosalata</i>)	7.50
Grilled "talagani" cheese & marinated vegetables with pomegranate sause	8.50
Grilled vegetables with flavored olive oil	9.50
Eggplant salad	6.00
Fava bean of Santorini	8.00
Bread & dip (<i>per person</i>)	2.50

salads

Mixed salad with squid* tempura & wasabi nuts 14.40

Greek Land

*(cherry tomatoes, cucumber, barley bread rusks,
olives, «feta» cheese & valerian leaves)* 9.40

Mixed salad with shrimps*, mango & citrus vinaigrette 16.70

Koursaros

*(lettuce, rocket, tomato, olives, carrot, caper, dill
radish, fresh onion, pickle, aged vinegar)* 5.00 per person

Boiled vegetables 9.00

Seasonal greens 4.50



fish & shellfish

by the kilo

Common dentex, Red snapper 65.00

Black grouper, Grouper, Sole etc. 60.00

Fresh shrimps 62.00

Fresh crayfish (*langoustine*) 68.00

Fresh lobster 85.00

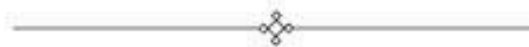
King crab legs* 90.00

main dishes

meat

Grilled Black Angus rib-eye steak
served with chicory BBQ sauce & baby potatoes 29.70

Grilled chicken fillet with grilled vegetables 16.10



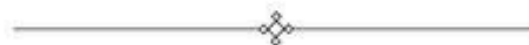
pasta & risotto

Risoni pasta with crayfish meat*
& black summer truffle paste 19.40

Shrimps* risotto with white truffle olive oil 17.30

Seafood linguini pasta with white wine sauce
(shrimps*, crayfish meat*, mussels) 17.40

Spaghetti with lobster (by the kilo) 88.00



fish

Oven baked salmon filet 18.50

Sautéed sea bas filet
with topinambur pure & asparagus 17.40

Grilled filet from fish of the day
with wild green & baby potatoes 26.50

desserts

Caramel panacota
with mango-banana marmalade 6.50

Lemon pie (*lemon cream
with almond crumble & crunchy meringue*) 6.50

Mouse Valrhona chocolate
with crunchy caramelized hazelnuts 8.00

Loukoumades (*greek donuts with honey,
walnuts & cinnamon*) 5.00

Ice cream chocolate, vanilla (*per scoop*) 1.90

Sorbet chocolate or mango (*per scoop*) 2.30

* frozen

The oil used in all the salads is olive oil.

The potatoes are fresh and fried in sunflower oil.

The prices are in euro. A complaint box exists in the restaurant.

The above prices include VAT 24%. Collected Municipal tax 0,2%.

Service Percentage 13%.

Market inspector manager: Argyrios Chatziannakos