

THE MARGI

EST. 1960

SANDWICHES

Club sandwich in Brioche bread

With Prosciutto cotto, Chicken
salad and omelette

19

Avocado Egg Brioche

Boiled egg, avocado and
graviera cheese

| VG | 17

Focaccia crispy chicken

Cheese, tomato and
mayo-mustard sauce

18

Mortadella Focaccia

Tomato, baby rocket, balsamic
vinegar and cream cheese

16

STARTERS

Sea Bass Carpaccio

Pickled cucumber,
tomato and olives

| GF | 22

Sardine bruschetta

Sardines on bruschetta
with tomato

17

Burrata

Roasted cherry tomatoes
and basil pesto

| VG | 19

Steamed Mussels

Served with
seasonal greens

16

Beef Carpaccio

Rocket, shaved
parmigiano reggiano

| GF | 24

Zucchine

Fritte

| VG | 11

GREEK SECTION

Traditional Greek Salad

Tomato, cucumber and feta cheese

16

Grilled Octopus

Served with caramelized onions

21

Fried Meatballs

Fried Meatballs with tomato sauce

16

Grilled Squid

With Fish Roe dip and Sea Urchin

23

Mini Pie with fried Cod

Beetroot tartare and aioli

9 euro / pc

Grilled Eggplant

With tomato sauce from our Farm

14

SALADS

Green Salad

Baby gem, avocado and
a homemade vinaigrette

17

Kale Salad

Gorgonzola, grilled zucchini
and caramelized pecans

18

Crispy Chicken Salad

With parmesan flakes
and Caesar dressing

19

Shrimp Salad

Grilled shrimp, cucumber,
lime and coriander

21

PASTA

Linguine al Pomodoro

Roasted tomatoes from
our farm and basil

18

Shrimp Pasta

29

Carbonara di Mare

Linguine with seafood and sea urchin

32

Spaghetti al Pesto

Basil from our farm
and parmesan

20

Paccheri con polpette al sugo

Beef meatballs with tomato sauce

23

MAIN COURSE

Sea Bass Fillet

Grilled in the jasper served
with seasonal greens

| GF | 39

Scaloppine al limone

Veal escalopes with
a lemon sauce

29

Sole Meunière

Cooked in a lemon and butter sauce
(to share)

| GF | 79

Free-Range Chicken

Chargrilled with cherry tomatoes,
potatoes and spicy mayo

| GF | 27

Rib-eye Black Angus

Served with French Fries
and béarnaise sauce

| GF | 58

Angus Beef Burger

With cheddar cheese, bacon,
glazed onion and spicy mayo

26

DESSERTS

Tiramisu

| VG | 13

Mousse au chocolat

Gianduja sauce kai chocolate crumble

15

Tarte fine aux pommes

| VG | 14

| VG | Vegetarian, | GF | Gluten Free, | V* |, | VG* |, | GF* | Can be modified to

Executive Chef: Panagiotis Giakalis | Person in charge in case of market inspection: Panagiotis Giakalis | The prices include Municipal Tax & VAT
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE) | Bread: 3