

THE MARGI

EST. 1960

SANDWICHES

B.L.T.

Pancetta, lettuce and tomato

| GF | 18

Mortadella Focaccia

Tomato, baby rocket, balsamic
vinegar and cream cheese

16

Avocado Egg Brioche

Boiled egg, avocado
and graviera cheese

| VG | 17

Pastrami Sandwich

19

STARTERS

Sea Bass Carpaccio

Pickled cucumber, tomato and olives

| GF | 21

Sardine Bruschetta

Sardines served on a tomato bruschetta

17

Steamed Mussels

Served with seasonal greens

16

Grilled Octopus

Served with caramelized onions

19

Mini Pie with fried Cod

Beetroot tartare and aioli

9 euro / pc

Burrata

Roasted cherry tomatoes
and basil pesto

19

Shrimp Pancakes

Grilled corn, chili and ginger

21

Zucchine Fritte

12

SALADS

Traditional Greek Salad

Tomato, cucumber and feta cheese

16

Kale Salad

Mastelo cheese, zucchini
and caramelized pecans

17

Green Salad

Shrimp, avocado and
a homemade vinaigrette

21

Crispy Chicken Salad

With parmesan flakes and Caesar dressing

19

MAIN

Linguine al Pomodoro

Roasted tomatoes from
our farm and basil

16

Linguine al Pesto

Basil from our Farm
and parmesan

18

Shrimp Pasta

27

Wild Sea Bream 500gr

Whole fish grilled in the Jospier
served seasonal vegetables

47

Sea Bass Fillet

Grilled in the Jospier served
with seasonal greens

| GF | 39

Free-Range Chicken

Chargrilled with cherry tomatoes,
potatoes and spicy mayo

| GF | 25

Angus Beef Burger

With cheddar cheese, bacon,
glazed onion and spicy mayo

26

Rib-eye Black Angus

Served with French Fries
and béarnaise sauce

| GF | 56

DESSERTS

Tiramisu

13

Ekmek

12