

MAVILI BEACH MENU

APPETIZERS, SALADS AND DRINK ASSORTMENTS

Traditional Dips

With tzatziki, fava beans puree and fish roe spread assorted with Greek pita bread and marinated Greek olives

14€

Marinated anchovies

with lime, rosemary, fennel and herbs

11€

Baked mussels

with ouzo, peppers and P.D.O goat cheese "Kalathaki" from Lemnos island

11.5€

Tomato Salad

with carob rusks, pickled cucumber and traditional "Anevato" cheese

9€

Fresh Salad

with sour apple, hazelnut, spearmint and anise sauce

7.5€

Smashed grilled potatoes

with smoked paprika and garlic

4€

Greek P.D.O Cheese Selection to Share

assorted with homemade bergamot sweet, dried figs and rusks

26.5€

PASTA

Summer Fussili

with zucchini and feta cheese pesto

11€

Spaghetti

with beef sausage, colored peppers and traditional Greek cottage cheese "Anthotiro"

11€

Spaghetti

with shrimps and fresh tomato sauce

14€

MAIN COURSES

Sea bream from the Aegean Sea

with boiled Greek greens "vlita", summer zucchinis and yellow pepper sauce

22€

Chef's beef burger

with grilled red pepper, onion, grilled tomato and mustard

12.5€

Grilled chicken skewer

from breast and thigh, with peppers, smashed grilled potatoes, tzatziki and pita bread

14€

ΕΠΙΔΟΡΠΙΑ/DESSERTS

Brunette, walnut pie with yogurt cremeux and Greek coffee sauce

6€

Lemon tart with basil, meringue and olive oil syrup

6€

Watermelon pie with "kaimaki" ice cream and sour grape sauce

6€

The consumer is not obliged to pay if the notice of payment is not received. We operate under the legislation No.4/28-11-2012. Please inform your waiter if you have any kind of allergy. Responsible by the law Mr Evgenios Vassilikos. We use sun oil for deep frying and extra virgin olive oil for our salads.