



MIKRASIA



“Xenophilos” Smyrna town was at that time the capital of Asia Minor (Mikrasia) and an attractant area for Greeks, British, French, Italians, Dutch, Turks, Armenians and Jews, with commerce flourishing and products flowing from every corner of the earth.

The perception for good food and prosperity in Smyrna follows literally the living conditions of a thriving metropolis, which itself is open to its migrant populations, its influences from the East and West, its cultural admixtures and makes the best use of it.

Mikrasia menu, with influences and references to the multicultural cuisine of that time, mixed with present techniques adapted in today’s needs for delicious but simultaneously light fine dining while maintaining many of the original features and ingredients of authentic recipes.



MIKRASIA

PROMENADE AU QUAI IN 11 STEPS

THE GRAND CRU WINE MENU

EXECUTIVE CHEF: AGGELOS BAKOPOULOS / WINE HARMONIES: YIANNIS KARAKASIS MW

KALOSORISMA

Smyrna Champagne Cocktail

A MEZE

lamb croquette with eel

tartlet with crab, avocado and grapefruit

sea food, citrus panna cotta, turnip and umami broth

Henri Giraud, Esprit Cuvée Nature NV, Champagne, France

LE PAIN

our bread variety with its accompaniments

BONITO A LA QUAI

marinated bonito, pastourma powder, fenugreek cream,

combination of organic tomatoes and green tomato sorbet

Tetramythos, 'Oenos Nature' 2019, Roditis, Peloponnese, Greece

BLUE LOBSTER A LA POLITA

juicy lobster, vegetables a la polita, artichokes pure, fresh aromatic herbs and lemon sauce

Dr Loosen, 'Ürziger Würzgarten', Riesling Trocken GG Alte Reben 2017, Mosel, Germany

SPINIALO OF THE AEGEAN SEA

fresh shellfish, fresh squid, sea urchin, beluga caviar, sour cucumber, tarragon and cod sabayon

Hatzidakis, 'Familia' 2019, Assyrtiko, Santorini, Greece

ROOSTER IANOS

juicy organic rooster fillet, stuffed celery root with slow cooked rooster leg,

flamed celery root cream, Santorini grapes and poultry sauce with spices

Marcel Lapierre, 'Morgon' 2019, Gamay, France

HUNKAR BEGENDI

wagyu beef, Aegina pistachio ganache, slow cooked glazed onion in broth,

eggplant, plum pure with cumin and Barolo wine sauce

G.D. Vajra, Barolo 'Bricco delle Viole' 2013, Nebbiolo, Piemonte, Italy



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SERBETI

cold soup of fresh peaches, mango and jasmine

Argyros, Vinsanto 4 years old 2012, Assyrtiko blend, Santorini, Greece



BAKLAVAS

Aegina pistachio cream, crunchy pastry phyllo, aromatic syrup and kaimaki ice cream



KERASMATA

pastry bites with Greek coffee, Anatolian tea or fresh herbal tea

€ 285 / Person

With Wine-Pairing

*

€ 145 / Person

Without Wine-Pairing

FINE CHEESE FROM OUR TRAY

3 / € 30

6 / € 55

9 / € 80

Vegetarian Choices / Vegan Choices

FOR MORE EXTRA VEGAN OR VEGETARIAN OPTIONS CONTACT US