



AVLÍ RESTAURANT

DINNER MENU

TO START

PRAWNS SAGANAKI (SF)(GF)

Jumbo prawns with aromatic tomato sauce and feta cheese

EUR 36

OCTOPUS CARPACCIO (SF)(GF)

With fava and extra virgin olive oil

EUR 23

STEAMED MUSSELS (SF)

With Assyrtiko white wine and mustard sauce

EUR 20

RAW BAR

BEEF TARTARE

Organic beef with marinated artichoke slices and truffle, on grilled sourdough bread

EUR 36

SEABASS CEVICHE OR CARPACCIO (GF)

With citrus-olive oil, chili pepper and herbs

EUR 26

OSSETRA CAVIAR (GF)

With blinis and condiments

EUR MP/6 PCS

OYSTERS (SF)(GF)

On ice

EUR MP/6 PCS

SALADS

MYKONIAN (V)

With cherry tomatoes, Dako bites, feta cheese, sea fennel, and extra virgin olive oil

EUR 18

SEAFOOD AND POTATO (SF)(GF)

Marinated in local vinegar, fennel, cherry tomatoes, and extra virgin olive oil

EUR 24

WILD GREENS (V)(GF)

With Domokos katiki cheese, lime and extra virgin olive oil

EUR 18

MELON AND PEACH (V)(GF)

With selected green leaves, prosciutto, and gorgonzola cheese

EUR 22

VEGETARIAN MAINS

RISOTTO GEMISTA (V) (GF)

With feta cheese

EUR 20

SPAGHETTI NAPOLI (V)

With homemade tomato sauce and fresh basil

EUR 18

MUSHROOM MEDLEY (V)(GF)

Sautéed with wine and garlic

EUR 18

FROM THE SEA

GROUPER FRICASSÉE (GF)

With mixed greens
and a Greek egg-lemon
sauce

EUR 32

LOBSTER (SF)

With traditional
tagliatelle and lobster
sauce

EUR 48

SEAFOOD BOURDETO (SF)(GF)

Mixed seafood fregola
with a fishy tomato
sauce and herbs

EUR 34

CLAM LINGUINI (SF)

With fresh clams,
garlic, and wine

EUR 32

FROM THE GRILL

Whole lobster (SF) (GF)

EUR MP/KG

King prawns (SF)(GF)

EUR MP/KG

Whole fish (GF)

EUR MP/KG

FROM THE LAND

CHARGRILLED CHICKEN

With traditional trahana
and Greek yogurt

EUR 26

ROASTED LAMB CHOPS (GF)

With smashed
aubergine and yogurt
sauce

EUR 32

ROASTED LAMB (GF)

With baby potatoes
and lamb oregano
sauce

EUR 36

BLACK ANGUS BEEF STRIP-LOIN (GF)

Served with triple
cooked potatoes and
side sauces

EUR 55

BLACK ANGUS BEEF RIBEYE (GF)

With triple cooked
potatoes and side
sauces

EUR 60

SLOW COOKED SHORT RIB (GF)

With sautéed wild
greens, carrot purée,
and picked mushrooms

EUR 34

SIDES

NAXOS TRIPLE COOKED POTATOES WITH SEA SALT (V)(GF)

EUR 15

GRILLED VEGETABLES (V)(GF)

EUR 14

GREEK STYLE OVEN POTATOES (V)(GF)

EUR 15

VEGETARIAN (V) GLUTEN-FREE (GF) SEAFOOD (SF) NUTS(N)

Dedicated vegan menu available upon request. Please inform your server for any food aversions or intolerances. All prices are in Euros (€) and include all applicable taxes.