


NEÖMA




STARTER

Pumpkin soup  9
Crispy pancetta, chili & herbs oil

Fish roe 'Taramas'  8
Accompanied with sourdough flatbread


French Fries with fresh truffle & San Michali cheese  9

Slow cooked organic egg at 64oC  10
With Truffle potato cream, mushroom, sygklino, San Michali & chicken jus


Beef tartare    19
Dry aging filet with egg yolk cream, truffle mayo, herbs & potato chips

Local fish Ceviche   17
Coriander, onion, chili, basil oil & leche de tigre

SALADS

Greek salad  15
World famous Hellenic salad with tomatoes, aged barrel feta cheese, olives, cucumber, onions, capers, green peppers, oregano & dressing with extra virgin olive oil & aged vinegar

Burrata   15
Cherry tomatoes, grilled pear, basil & nuts

Green salad  16
Chestnuts, pomegranate, raisins, pine nuts, manoura cheese & framboise dressing

RISOTTO & PASTA


Risotto Milanese 24
Saffron Kozanis region, veal sweetbread & jus


Agnolotti 'Pastitsada' 24
Stuffed with corfiot slow cooked Rooster with spices

Gnocchi 19
Handmade gnocchi with truffle sauce, sage & fresh winter truffle

Shrimp's orzo  19
With bisque

MAIN

Corn fed chicken  22
Baby chicken served with Broccolini, corn, baby gem & chicken jus

Lamb & potatoes  29
Slow cooked lamb 24h, potato terrine, red pepper Harissa from Florina region & jus

Beef cheeks 26
Trahanas - goat cheese creme, mushroom, burnt shallot & red wine sauce

Cod ala polita  28
Artichokes, green pea, carrot, egg & lemon foam

Premium cut of the day
With french fries, grilled vegetables & peppercorn sauce

Catch of the Day
Local fresh fish of the day, served with salad & lemon vinaigrette






DESSERT

Chocolate Namelaka  12
With berries jam

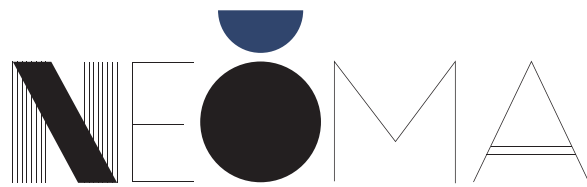
Creme brulee  14

Basque cheesecake 14
With espresso & chocolate

Sourdough bread
With Olives & extra virgin olive oil at 2.5€ per person will be included in your table

• Gluten Free  • Seafood  • Nuts  • Soya  • Sesame 

For any allergies please inform us



All prices include all nominal fees: 13% VAT for food, water and soft drinks, 24% VAT: for Alcohol, 0,5% municipal tax.

We use extra virgin olive oil for salads and dressings, sesame oil for decoration and frying oil for frying.

You can find our complain forms within our restaurant for all complaints.

We do not accept checks. Only Cash and Credit Cards (VISA, Mastercard, American Express)

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED

Store supervisor: Kritikakos Nikolaos

Please inform your waiter of any food allergies and special dietary requirements