



MIRAME

ATHENS

MENU

COVER

1€

SALADS

ROCKET & PARMESAN SALAD

11€

MIXED LEAFY GREENS WITH PARMESAN FLAKES, WALNUTS
AND AGED BALSAMIC VINAIGRETTE

GREEK SALAD

11€

TRADITIONAL GREEK SALAD WITH FRESH VEGETABLES, FETA
CHEESE AND CAROB RUSK

FIG & ANTHOTYRO CHEESE SALAD

12,70€

MIXED GREENS WITH BALSAMIC VINAIGRETTE, ANTHOTYRO
CHEESE AND FIG MARINATED IN MAVRODAPHNE WINE

TROUT SALAD

16€

MIXED GREENS WITH BROCCOLI, CHERRY TOMATOES,
FENNEL AND TROUT FILLET

APPETIZERS

GREEK DIPS

EGGPLANT DIP

7€

CREAMY EGGPLANT DIP WITH FRESH DICED TOMATO AND CRISPY ARABIC PITA CHIPS

TARAMA DIP

7,5€

TRADITIONAL TARAMA DIP, SERVED WITH CRISPY ARABIC PITA CHIPS

TRADITIONAL TZATSIKI

7,5€

CLASSIC GREEK TZATSIKI WITH YOGURT, CUCUMBER, GARLIC AND OLIVE OIL

WARM APPETIZERS

GREEK MEATBALLS

12€

HANDMADE GREEK MEATBALLS WITH TOMATO JAM AND CRISPY FRIED ONION

MAIN COURSES

RISOTTI & VEGETARIAN SELECTIONS

MUSHROOM RISOTTO

CREAMY MUSHROOM RISOTTO WITH TRUFFLE OIL, PARMESAN
TUILE AND SHIMEJI MUSHROOMS

11€

"GEMISTA" RISOTTO

RISOTTO INSPIRED BY TRADITIONAL GREEK STUFFED
VEGETABLES, WITH FRESH VEGETABLES, TOMATO SAUCE,
FETA MOUSSE QUENELLE AND AROMATIC SAFFRON OIL

12€

FISH & SEAFOOD

SAUTÉED SEA BASS

SAUTÉED SEA BASS FILLET WITH SEASONAL GREENS
DRESSED IN OLIVE OIL AND LEMON

18€

SEA BASS EN PAPILLOTE

SEA BASS BAKED IN PARCHMENT, STUFFED WITH FENNEL,
ZUCCHINI, FRESH THYME AND GARLIC

24€

SHRIMP PASTA

SHRIMP PASTA DEGLAZED WITH OUZO AND SCENTED WITH
FRESH HERBS

18€

MEAT DISHES

TRADITIONAL MOUSSAKA

CLASSIC GREEK MOUSSAKA WITH A LIGHT, GOLDEN
BÉCHAMEL

11€

MARINATED CHICKEN THIGH FILLET*

MARINATED CHICKEN THIGH FILLET, SERVED WITH YOUR
CHOICE OF SIDE DISH

12€

GREEK-STYLE BEEF PATTIES*

JUICY GREEK-STYLE BEEF PATTIES, SERVED WITH YOUR
CHOICE OF SIDE DISH

12€

SLOW-COOKED BEEF

OVEN SLOW-COOKED BEEF WITH MUSHROOMS AND
VELVETY POTATO PURÉE

17€

*SIDES

POTATO PURÉE

WITH PARMESAN

SMASHED POTATOES

SMASHED POTATOES MARINATED WITH AROMATIC PAPRIKA

SEASONAL WILD GREENS

SEASONAL WILD GREENS WITH OLIVE OIL AND LEMON DRESSING

DESSERTS

APPLE TARTE TATIN

CARAMELIZED APPLE TARTE TATIN SERVED WITH
VANILLA ICE CREAM

8€

CHOCOLATE SOUFFLÉ

WARM CHOCOLATE SOUFFLÉ SERVED WITH VANILLA
ICE CREAM

9€

MILLE-FEUILLE

CRISPY MILLE-FEUILLE WITH ANISE-SCENTED CREAM
AND CARAMELIZED PUFF PASTRY

9€

