



The Blue menu

autumn edition

2023

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Mia's Restaurant

welcomes you to THE ONE and only,
never ending dining experience,
creating dishes that combine
tradition with the contemporary.

Executive Chef **Avgeria Stapaki**
Chef de Cuisine **Elli Mitrai**

Baker's Bread /
Per Person 5€
Carob, Sourdough, Breadsticks, Cow's
Butter with Greek Herbs

Warm Starters —○

Fish Soup 14€

Grilled Octopus
with Santorinian Fava 38€
Caramelized Onion Chutney,
Oregano oil

Handmade Crispy Potatoes 17€
Goat Cheese Mousse,
Greek Black Truffle

Chickpea Stew 28€
Bone Marrow, Smoked Greek Eel
Toasted Sourdough, Fresh Herbs

Steamed Mussels 26€
Ratatouille, Fennel jus

Cold Starters —○

Oysters Raw or in Jospier m/p
Served with chef's Condiments

Smoked White Eggplant Tart 23€
Cherry Tomato Confit, Tsalafouti Soft
Cheese, Parsley Oil, Rosemary

Beetroot Salad 21€
Grilled Beetroot, Feta Cheese Mousse,
Framboise Vinaigrette,
Carob Dust,
Pistachios from Aegina

Athinaiki 29€
Grilled Catch of the day, Baby Potato,
Baby Carrot, Homemade Mayonnaise
with Gremolata

Greek Salad 19€
Cherry Tomato Confit, Feta P.D.O
Yogurt, Black Olive Biscuit, Parsley Oil

Sea Bass Carpaccio 28€
Pomegranate Dressing, Chive Oil,
Lemon Zest, Fleur de Sel from
Mesolonghi

Sea Bream Ceviche with Watermelon 32€
Chili Peppers, Coriander,
Shaved Fennel, Coriander Oil

Spicy Steak Tartar 38€
Creek Stone Farm Black Angus Filet,
Pickled Mustard Seeds, Chili, Egg,
Potato Chips, Mia's Herb Salt

Bottarga 'Trikalinos'
Premium Grey Mullet
from Greece
16€/20g

Caviar Amour River
Royal Ossetra
95€/30g

Greek Black Truffle
12€/g

Main course ———○

Oxtail Pastitsio 34€
Beef Tail Ravioli, Mousse of Arseniko
Naxian Cheese

Mia's Moussaka 32€
Crispy Potato, Béchamel,
Beef Broth Gravy

Gemista 29€
Orzo, Vegetable Broth,
Xinomyzithra Cheese,
Handmade Sfakian Carob
Rusk, Spearmint Olive Oil

Dolmas 28€
Bulgur Wheat with Herbs & Lemon
Zest, Pistachio Pesto, Parsley Oil

**Crispy Red Snapper
with Couscous 44€**
Saffron, Garlic,
Cuttlefish Ink "Skordalia"

Greek Sea Bass Filet 46€
Brandade de Morue, Asparagus,
Herbs

**Baby Rooster stuffed
with Black Truffle 39€**
Foraged Mushrooms, Yogurt Dip
with Wild Herbs

Baby Goat in Josper 54€
Wild Mushroom, Baby Root
Vegetables, Potato Mousse, Herbs

**Fresh Seafood
from our Josper**

Fish of the Day 120€ / Kg
Steamed Wild Greens & Vegetables

King Crab Legs 190€ / Kg
Aromatic Warm Butter with Estragon,
Olive Oil with Lemon

**Fresh Greek Lobster
150€ / Kg**
Aromatic Warm Estragon Butter,
Olive Oil with Lemon
or

Traditional Santorinian Lobster Pasta
with choice of Linguini or Orzo

Bottarga 'Trikalinos'
Premium Grey Mullet
from Greece
16€/20g

Caviar Amour River
Royal Ossetra
95€/30g

Greek Black Truffle
12€/g

**Creekstone Farm
American Black Angus**

Tenderloin Filet Mignon 68€
250g / 9oz
(272€ / kg)

Outside Skirt 52€
300g / 10.5oz
(172€ / kg)

Flank Steak
(120€ / kg)

○———— **Butcher's
Cuts
from our
Josper**

*(Served
with Mia's
Steak Salt)*

Snake River American Wagyu

Ribeye 105€
300g / 10.5oz
(348€ / kg)

Tomahawk
150€ / kg

Kobe Japanese Wagyu

Filet Mignon Grade A5 180€
250g / 8oz

Ribeye Grade A5 305€
300g,
(990€ / Kg)

Sides 8€

Potato Mousse
with Black Truffle,
Wild Greens,
Grilled Baby Vegetables,
Handmade Crispy Potatoes

Bottarga 'Trikalinos'
Premium Grey Mullet
from Greece
16€/20g

Caviar Amour River
Royal Ossetra
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Greek Black Truffle
12€/g

Health Director: **Afrim Natsi**

In case of food allergies, intolerances kindly inform us.

All above prices are in Euro (€).

All foods are prepared with extra virgin olive oil and finest quality
sunflower oil for any fried meals.

Services & taxes are included 13% & 24%.

The establishment is obliged to have a printed form available in a special
location near the exit for the registration of complaints.

Consumer is not obliged to pay if the notice of payment has not been
received, receipt or invoice.