



# The Blue menu

summer 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 **Elli Mitrai**

Consultant Chef **Avgeria Stapaki**

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

Venus Greek Clams 32€  
Assyrtiko , Chilli, Lime, Grilled  
Sourdough Bread

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

Wild Greens Salad 22€  
Escarole, Romaine, Radish, Asparagus,  
Spring Onion, Gruyere from Naxos,  
Mia's House Dressing with Rosemary  
& Wild Honey

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€  
Roasted Peppers, Coriander, Ginger,  
Chili

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  
95€/30g

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.