METROPOLIS

ELECTRA METROPOLIS ATHENS

ROOFTOP RESTAURANT

HOW TO READ THIS MENU

A mark appears beside a dish only when the house prints it there.

DIETARY MARKS

- Vegetarian
- Vegan option

THE LINE BENEATH A DISH

CHARRED TOMATO TARTAR

Strawberry, goat cheese mousse, carob crumble, strawberry consommé

Please note that some of these products may contain allergens or traces thereof. If you have any food allergies, intolerances, or dietary preferences, please inform our staff, who will be more than happy to accommodate your needs.

THE ALLERGENS THIS MENU DECLARES

MENU

APPETIZERS

	Fish Soup of the day and bottarga	22
⊙	Charred tomato tartar, strawberry, goat cheese mousse, carob crumble, strawberry consommé	18
	Greek crab cabbage rolls with hollandaise fennel sauce, crab salad, cauliflower cous-cous and Greek caviar from Arta	24
	Wild greens tart with goat cheese, fresh truffle and pesto	22
	Fish of the day marinated with tomato consommé, caviar, sea asparagus and pickled cherry tomatoes	28
	Marinated tuna tartare with Greek salad vegetables, olives, capers and water ice cucumber	28

SALADS

	Crunchy leaf salad, asparagus, pickled beet, Greek prosciutto, sour cheese from Limnos island, aged vinegar, hazelnut	20
	Greek salad, roasted Florina pepper dressing, soft feta from Tripoli	20

PASTA

	Handmade orzo pasta with traditional beef kavourma, sunflower root foam, fresh truffle, soft cheese from Tinos	30
	Crayfish with cous-cous and scorched wild greens, citrus fruits and San Michali cheese from Siros island	38
	Fresh pasta with squid, tomato pesto, herbs, hazelnut crumble	34

FISH

	Grouper with peas in lemon sauce and celery root, crunchy potato and beurre blanc sauce with herbs	50

⊙ VEGETARIAN ◎ VEGAN

Prices in €, all legal taxes inclusive.
Deep frozen products: crayfish, chicken, pork
We use extra-virgin Greek olive oil in our dishes and a vegetable oil blend for frying.
This establishment is obliged by Greek law to issue legalization checks.
The guest is not obligated to pay if the notice of payment has not been received (receipt – invoice).
Market Inspection Representative: Dionisis Atanidis

MENU

FISH · CONTINUED

Fresh cod, Jerusalem artichoke, olive, vegetable roots	45
Sea bream with potatoes “plaki”, cooked with fresh tomato, roast broccoli and parsley salad	45

MEAT

Black Angus fillet, grilled celeriac purée, baby carrot salad, sun dried tomato ketchup with raspberries	55
Roast chicken, potato purée with fresh oregano, “kopanisti” spicy cheese from Mykonos, roasted lemon sauce and wild mushrooms	32
Lamb “frikasse”, wild greens, parsnip purée, bulgur	42
Slow cooked pork* with green beans, tomato, “tyraki” cheese from Tinos island and potato froth with “singlino” pork from Mani	35
Meat cut of the day 350gr, potato purée with fresh truffle, red wine sauce	68

DESSERTS

Light lemon mousse, apricot confit, lemon thyme foam and almond ice cream	15
Ekmek with crunchy pistachio, brioche ice cream and mastic mousse	15
⊙ Raspberry and strawberry mousse, lime sorbet, coconut mousse, strawberry consommé	15
Bitter chocolate cream, milk chocolate foam, crème brulee ice cream	15
Seasonal fresh fruits	14
Ice cream or sorbet	14

VEGAN MENU

Cherry tomatoes with red peppers from Florina, carob crouton from Crete and cappers	14

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MENU

VEGAN MENU · CONTINUED

Salad with marinated zucchini, avocado cream with herbs and citrus dressing with soya yogurt	16
Quinoa salad, corn, avocado, lentils, chickpeas, orange, corn pitta bread, kimchi sauce yogurt dressing, sesame paste, coriander and lime	12
Risotto with veggies and herbs	24
Stuffed cabbage rolls with wild mushrooms, tomato sauce and fresh truffle	24

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