ORA

ONE&ONLY AESTHESIS

BY ETTORE BOTRINI

Welcome to ORA by Ettore Botrini. Our restaurant showcases the signature cuisine of Michelin-starred chef Ettore Botrini, one of the most influential Greek-Italian culinary figures of our time. ORA means "time" in Greek and "now" in Italian -- a fitting expression for a menu that honours the chef's heritage while connecting tradition with innovation. Here, simplicity meets precision. Our dishes are crafted with the finest ingredients from the sea and land that surround us, celebrating clarity of flavour and the richness of seasonal produce. We invite you to savour a contemporary expression of Greek coastal cuisine, elevated by genuine hospitality and a refined sense of place.

Breakfast 7am – 11am · Lunch 1pm – 4.30pm · Dinner 7pm – 10.30pm

ONE&ONLY AESTHESIS · GLYFADA · ATHENS

A KISMET MENU · ONE&ONLY AESTHESIS

LUNCH MENU

TO START - SEA & EARTH

SOURDOUGH BREADBASKET *(G)(VG)*
Served with extra virgin olive oil and a variety of olives

COAL-ROASTED EGGPLANT *(D)(V)* 17
Roasted eggplant drizzled with olive oil, garnished with spring onions

'TARAMA' FISH ROE CREAM *(G)(N)(SF)* 16
A creamy blend of Tarama, spinach, Florina peppers and carob, served with pita bread

TZATZIKI *(D)(V)* 15
Greek yogurt, cucumber, garlic, and fennel

BURRATA *(D)(G)(V)* 24
Fresh burrata served with cherry tomatoes, basil pesto, and pine nuts

GREEK COUNTRY SALAD *(D)(V)* 23
A fresh combination of locally sourced traditional ingredients

SPANAKOTIROPITA SALAD *(G)(D)(N)(V)(SE)* 21
A delightful blend of spinach, DOP feta cheese, fennel, crispy phyllo, boiled egg, onion, and shallots

CRAB CAESAR *(SF)(D)(G)(M)* 59
Brown crab, baby gem lettuce, cornichons, croutons, and aged Parmesan

RAW

OYSTER, À LA GRECQUE *(SF)(R)* 13 per piece
Accompanied by tomato water, cucumber, green olives, onion, and vinegar

TUNA TARTARE *(G)(F)(R)* 32
Raw tuna served with avocado, mango, and citrus notes

FISH OF THE DAY 'BOURDETO' *(F)(R)* 31
Signature dish. Tomato émincé with paprika, lemon, and spearmint

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites · (V) Vegetarian
(VG) Vegan - Responsibly Sourced

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of foodborne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Prices are in euro and include all applicable taxes.

LUNCH MENU

PASTA

SPAGHETTI ALLA NAPOLETANA *(G)(D)(V)* — 25
Fresh tomato, stracciatella, Parmesan, and basil

CAVATELLI CON PESTO ALLA TRAPANESE *(G)(D)(N)* — 23
Tomatoes, basil, ricotta salata

SHRIMP GIOUVETSI *(G)(SF)(D)* — 33
Orzo pasta with bisque sauce, confit cherry tomato, and fresh herbs

FROM THE WOOD FIRED OVEN

MEDITERRANEAN PEINIRLI *(G)(D)(E)* — 29
Buffalo mozzarella, Parma ham, baby rocket, and Parmesan Reggiano

EGGPLANT IMAM BAYILDI *(D)(V)* — 28
Traditional Greek dish with tomato sauce, onion, fresh herbs, and feta cheese

LOUROU MILANESE TROUT *(F)(G)* — 31
Greek salmon trout Milanese with herbs and green apple Russian salad

FROM THE PARRILLA GRILL

CATCH OF THE DAY *(F)* — 90 per kilo
Recommended for two. Whole fish, grilled long bean salad, and riganada sauce

BLACK ANGUS RIB EYE STEAK *(D)(A)* — 95
Charcoal-grilled rib eye steak, served with pepper sauce

RIB EYE STEAK *(D)* — 60
Grass-fed Argentine beef rib eye

CHICKEN KEBAB *(D)* — 24
Avocado sauce, yogurt tandoori, and cilantro

GRILLED OCTOPUS *(G)* — 36
Green gazpacho, green apple, and celery

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LUNCH MENU

FROM THE PARRILLA GRILL · CONTINUED

GRILLED SHRIMPS *(G)* 43
Grilled shrimps, Mediterranean pico de gallo, and lime

CUTS OF THE DAY *(D)* per kilo
Please ask your waiter

SIDES

NAXOS POTATO WEDGES *(V)* 11
Baked and fried potato wedges, seasoned with rosemary and sea salt

ZUCCHINI 'LINGUINE' *(V)* 10
Zucchini strands flavoured with spearmint and chili

GARDEN SALAD *(D)(V)* 12
Mesclun salad with chives, Parmesan, and aged balsamic

GRILLED ASPARAGUS *(V)* 17
Finished with butter and herbs

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DINNER MENU

TO START - SEA & EARTH

SOURDOUGH BREADBASKET *(G)(VG)*
Served with extra virgin olive oil and a variety of olives

FAVA FROM SYROS *(V)(F)* 15
A velvety fava bean purée topped with salted capers and sun-dried tomatoes

COAL-ROASTED EGGPLANT *(D)(V)* 17
Charred to perfection, drizzled with olive oil, and garnished with spring onions

'TARAMA' FISH ROE CREAM *(G)(N)(SF)* 16
A creamy blend of tarama, spinach, Florina peppers, and carob rusk, served with warm pita bread

TZATZIKI *(D)(V)* 15
Greek yogurt, cucumber, garlic, and fennel

ATHENIAN SALAD "BETWEEN RUSSIAN SALAD" *(F)(E)* 27
Fish of the day, fresh vegetables, pane carasau

BURRATA *(D)(G)(N)(V)* 24
Creamy burrata cheese paired with basil pesto, peas, and pancetta affumicata

GREEK COUNTRY SALAD *(D)(V)* 23
A fresh combination of locally sourced traditional ingredients

GAMBERI E MELONE *(SF)(D)(P)* 37
Shrimps, melon, coppa, and Porto sauce

RAW

OYSTER, À LA GRECQUE *(SF)(R)* 13 per piece
Fresh oysters served with tomato water, cucumber, green olives, onion, and vinegar

BEEF CARPACCIO LIKE A 'KOKKINISTO' *(R)(D)* 29
Beef carpaccio inspired by Greek kokkinisto flavours, potato straw & Parmesan

FISH OF THE DAY 'BOURDETO' *(F)(R)* 31
Signature dish. Prepared with tomato émincé, paprika, lemon, and a touch of spearmint

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DINNER MENU

RAW · CONTINUED

NEW AGE VITELLO TONNATO *(R)(F)(N)* 33
Beef tartare, tonnato espuma, hazelnuts

PASTA - RISOTTO

GOLDEN MILANESE - BONE MARROW *(G)(D)* 46
Risotto with saffron from Kozani, grilled bone marrow, and gremolata

MARE RUBINO *(D)(G)(R)* 67
Spaghetti, red shrimp, cherry sauce, smoked cheese

ROOSTER “PASTITSADA” *(D)(G)* 38
Rooster ballotine, “spetserika”, lasagna sheets, Parmesan

FROM THE WOOD FIRED OVEN

AURORA PEINIRLI *(G)(D)(E)* 37
A warm peinirli stuffed with Gruyère cheese, asparagus, egg, and Greek truffle

EGGPLANT IMAM BAYILDI *(D)(V)* 28
Traditional Greek dish with tomato sauce, onion, fresh herbs, and feta cheese

SEA BASS ACQUA PAZZA *(F)* 58
Locally sourced sea bass with a variety of tomatoes and fresh herbs

FROM THE PARRILLA GRILL

GRILLED CRAYFISH *(D)(SF)* 79
White miso, fig, and vegetables

CATCH OF THE DAY *(D)(F)* 76
Tarragon beurre blanc, parsnip, asparagus

BLACK ANGUS RIB EYE STEAK *(D)(A)* 95
Charcoal-grilled rib eye steak, served with pepper sauce

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DINNER MENU

FROM THE PARRILLA GRILL · CONTINUED

LAMB "STIFADO" *(D)(E)(A)* — 49
Lamb shoulder, onion purée, and stifado jus

CUTS OF THE DAY *(D)* — per kilo
Please ask your waiter

SIDES

NAXOS POTATO WEDGES *(V)* — 11
Crispy potato wedges, baked and fried, seasoned with rosemary and sea salt

ZUCCHINI 'LINGUINE' *(V)* — 10
Delicate zucchini strands, tossed with spearmint and chili

GARDEN SALAD *(D)(V)* — 12
Fresh mesclun greens with chives, Parmesan, and aged balsamic

GRILLED ASPARAGUS *(V)* — 17
Asparagus spears grilled to perfection and topped with butter and fresh herbs

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