PATIO

THE MARGI

DEGUSTATION

THE MARGI · VOULIAGMENI · ATHENS RIVIERA

A KISMET MENU · THE MARGI

MENU 145

MENU PRICE	WINE PAIRING	PREMIUM WINE PAIRING	NON-ALCOHOLIC WINE PAIRING
145	90	130	45

APERITIFS

Pasteli foie gras

Lobster flower blossom

Wagyu & caviar

Margi's Farm kale

MENU

Oysters
Caviar, lemon, lime

Cuttlefish
Tomato sauce, spinach pesto, bottarga

The Fish and the Farm
Cod sun-dried tomato fennel scented egg-lemon sauce

Wagyu beef
Mushroom, pickled onion

DESSERT

Truffle Hunting
Chocolate, black truffle, pecan praline

Mignardises

MENU 195

MENU PRICE	WINE PAIRING	PREMIUM WINE PAIRING	NON-ALCOHOLIC WINE PAIRING
195	120	180	45

APERITIFS

Pasteli foie gras

Lobster flower blossom

Wagyu & caviar

Margi's Farm kale

MENU

Oysters
Caviar, Lemon, Lime

Loukoumi 2.0
Amberjack, Bottarga, Almond

Aromas over shrimps
Citrus, Lemongrass, Shrimps consommé

Cuttlefish
Tomato sauce, spinach pesto, bottarga

Lobster
Carrot, Mango, Citrus Beurre Blanc

The Fish and the Farm
Cod, sun-dried tomato, fennel scented egg-lemon sauce

Wagyu beef
Mushroom, pickled onion

MENU 195

DESSERT

Bees Hive and Flowers
Honeycomb, brown rice ice cream

Truffle Hunting
Chocolate, black truffle, pecan praline

Mignardises