
The Market Dine Around Menu

The Market delivers high quality food through inventive dishes using fresh market products and original combinations of spices and seasonings. Menus are inspired by Mediterranean-Asian cuisine with choices defined by the availability of the freshest ingredients. The wine list features a unique selection of premium Greek wines, selected from renowned, boutique wineries.

Starters

Guacamole V, DF, EF

Pistachio | Crunchy Tortillas

Arugula Salad V, NF, EF, GF

Mushrooms | Fennel | Parmesan

Broccoli and Kale Salad V, NF

Poached Egg | Parmesan | Fresh Lemon

Tuna Tartare DF, EF

Avocado | Crispy Radish | Ginger Marinade

Crispy Shrimp Satay DF, EF

Sweet | Sour Sauce

Spiced Chicken Samosas EF

Coriander | Yogurt

Black Truffle Pizza V, EF

With Fontina cheese

Mains

Sesame Crusted Salmon **DF, EF**

Heirloom Cherry Tomatoes | Crispy Rice | Miso-Yuzu Broth

Seafood Pasta Linguine **EF**

Clams | Mussels | Pistachio Pesto

Pepper Crusted Beef Striploin **EF, GF**

Smooth Parsnips | Roasted Brussels sprouts | Gravy sauce

Parmesan Crusted Chicken **NF, EF**

Baby Artichokes | Basil-Lemon sauce

Pork Steak **NF, EF, GF option**

Carrot | Miso Mustard sauce

Corn Risotto **EF, V option**

Chanterelle Vinaigrette | Lovage | Pepper

Trofie Pesto **V, GF option**

Summer Beans | Basil-Pistachio | Cherry Tomatoes

Desserts

Cheesecake **V**

with Forest Fruits

Sundae **V**

with Salted Caramel Ice Cream

White chocolate Rice Pudding **V, EF, NF Option**

Strawberry | Coconut ice cream | Peanut Crumble

Sorbet and ice cream

Lime | Strawberry | Vanilla | Chocolate

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef.
Please advise us of any allergies or dietary requirements

V Vegetarian option, **GF** Gluten free option, **NF** Nuts free, **EF** Egg Free, **DF** Dairy Free

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur