

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.

The Market Menu

Soup & Salad

Guacamole V DF EF 15.00€
Pistachio | Crunchy Tortillas

Tomato Gazpacho V DF NF EF GF 17.00€
Summer Flavors | Olive Oil

Shrimp salad DF EF 23.00€
Avocado | Tomato | Soy Dressing

Tomato Passion V DF NF EF GF option 19.00€
Avocado | Cucumber | Passion dressing | Umemboshi sesame

Arugula Salad V NF EF GF 17.00€
Mushrooms | Fennel | Parmesan

Broccoli and Kale Salad V NF 18.00€
Poached Egg | Parmesan | Fresh Lemon

Raw Bar

Tuna Tartare DF EF 22.00€
Avocado | Crispy Radish | Ginger Marinade

Crispy Salmon Sushi DF 24.00€
Chipotle Mayonnaise | Soy Glaze

Daurade Ceviche DF NF EF 25.00€
Lemon | Cucumber | Horseradish

Tuna Spring Roll DF EF 21.00€
Soybean Coulis

Appetizers

Crispy Shrimp Satay DF EF 23.00€
Sweet | Sour Sauce

Crab Roll DF 23.00€
with Tamarind Dipping Sauce

Spiced Chicken Samosas EF 17.00€
Coriander | Yogurt

Black Truffle Pizza V EF 19.00€
with Fontina cheese

Beef Patties Foie Grass NF EF 25.00€
Crispy bread | Caramelized onions

The Sea

Spiced Crusted Sea Bream **DF EF** 38.00€
Boiled Potatoes | Edamame | Sweet Sour Broth

Sesame Crusted Salmon **DF EF** 35.00€
Heirloom Cherry Tomatoes | Crispy Rice | Miso-Yuzu Broth

Seafood Pasta Linguine **EF** 36.00€
Clams | Mussels | Pistachio Pesto

Corn & Shrimp Risotto **EF V option** 29.00€
Chanterelle Vinaigrette | Lovage | Pepper

The Land

Parmesan Crusted Chicken **NF EF** 33.00€
Baby Artichokes | Basil-Lemon sauce

Pepper Crusted Beef Filet Sirloin **EF GF** 43.00€
Smooth Parsnips | Roasted Brussels sprouts | Gravy Sauce

Pork Steak **NF EF GF option** 34.00€
Carrot | Miso Mustard sauce

Ribeye Steak **NF GF DF option** 54.00€
Green Asparagus | Hollandaise sauce

To Share

Black Plate 80.00€
Crab Roll | Tuna Spring Roll | Crispy Salmon Sushi | Shrimp Satay | Chicken Samosa (for 2 people)

Prime Ribeye 1Kg **NF EF GF DF option** 140.00€
Baby Potatoes | Bell Peppers

Whole fish of the day/per kilo **NF EF GF DF option** 125.00€
Baby Potatoes | Bell Peppers

Sides

Ginger rice **V DF NF EF GF** 8.00€

Potato puree **V NF EF GF** 8.00€

Roasted cauliflower **V EF GF** 8.00€

Sauces

Basilic-Lemon **GF NG EF** 7.00€

Miso Mustard **EF** 7.00€

Miso-Yuzu **EF DF** 7.00€

Desserts

Cheesecake V with Forest Fruits	12.00€
Sundae V with Salted Caramel Ice Cream	12.00€
Crepe cake Brulé V with Hazelnut Praline	12.00€
Warm Chocolate Cake V NF with Vanilla Ice Cream	12.00€
White chocolate Rice Pudding V EF NF Option Strawberry Coconut ice cream Peanut Crumble	12.00€
Fresh fruit V DF NF EF GF	12.00€
Sorbet and ice cream Lime Strawberry Vanilla Chocolate	12.00€

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