



MAIN DISHES

Mushroom Risotto

with truffle cream | 22€

Linguini

with prawns and grand-mère sauce | 24€

Lobster Orzo

with bisque sauce | 47€

Sea Bass Fillet

with vegetable couscous | 27€

Chicken Fillet

mustard sauce and carrot mash | 22€

Black Angus Prime Rib USA 500g

potato mash with truffle and pepper sauce | 69€

Pork Belly

slow-cooked, with African spices and potato au gratin | 26€

Movida Burger

truffle mayo, cheese, crispy onion | 27€

Dish of the Day



STARTERS

Traditional Salad

cherry tomatoes, capers, carob rusk, feta cheese mousse | 15€

Chicken Salad

crouton, onion and crispy parmesan | 17€

Salmon Duet

marinated and smoked on quinoa salad | 19€

Tuna Ceviche

with citrus fruit and kumquat | 21€

Octopus

grilled with homemade fava beans | 18€

Prawns

finished with ouzo and avocado | 19€

Kadaifi Cheese

with mango chutney
and sun-dried tomato | 17€

Scallops

prawns with fresh spinach
and mussels' sauce | 23€

Beef Tartare

fresh parsley, onion,
Dijon mustard | 22€



DESSERTS

Lemon Pie | 15€

Chocolate Cake

with hot chocolate sauce and vanilla ice cream | 17€

Crème Brulée

with Aegina pistachio | 16€

General manager: Kontaratos Angelo. / The prices are in Euro and include all legal taxes. / Please inform us of any allergies. / The store has a complaint form and book of smoking report in a visible place. / For all our dishes, we use extra virgin olive oil, except for the fried ones, we use sunflower oil. / The consumer is not obliged to pay, if the notice of payment is not received (receipt-invoice). / Frozen product (*)

