



Greek Creative Cuisine



The Athenian House

At The Athenian House, Christophoros Peskias creates a menu inspired by his favorite cuisine, where sun, salt and mediterranean ingredients mingle into a combination of tastes and flavors. From his childhood roots in the Middle East, to his passion for Japanese and Asian cuisines, Peskias remains faithful to Greek tradition, as he seals The Athenian House dishes with his very own magical touch.

Salads

Santorini Bouquet

Santorini cherry tomatoes, cucumbers, capers, Kalamata olives,
goat cheese & pomegranate molasses dressing

19

The Athenian Fish Salad

the traditional recipe with fresh fish of the day, potato purée,
carrots, peas, housemade mayonnaise, Miso Yuzu & Tobiko

28

Truffle Zucchini Carpaccio

zucchini purée and chips,
Yuzu truffle oil dressing & San Michali cheese from Syros

22

Appetizers

Baby Calamari & Chips

battered baby calamari, potato allumettes,
spicy sweet and sour Greek yoghurt dressing

26

«Tomatokeftedes» & Lobster Bisque

tomato balls, lobster bisque, basil oil, marinated cucumber & brik

28

The Athenian Dolmadakia

grape leaves stuffed with rice and mediterranean herbs,
avocado cream & «Trikalinos avgotaracho» bottarga

25

Egg, Sausage & Summer Truffle

Santorini local pork sausage croutons on poached egg,
tomato chutney & summer truffle on white zucchini purée

27

Greek Style Ceviche

sea bass, tomato, mint, basil & citrus juices

29

Important Notice

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

Main Courses

Organic Chicken Filet

grilled chicken breast, mashed potatoes with olive oil,
mushroom cream, green olive, lemon and cilantro sauce

28

Hunkiar Begiendi

beef braised in tomato sauce
with a creamy Santorini white eggplant purée

34

The Athenian House Lobster Linguini

half lobster cooked in its own juices with linguini pasta

68

Kebab Trilogy

Beef shish kebab, lamb kebab and pork seftalia,
charred onions and oriental tomato sauce with crispy pita bread

38

The Athenian Lamb Chop Moussaka

with smoked Santorini eggplant, tahini,
potato crisps & feta cheese béchamel

36

Legume Feast

Greek giant beans «Gigantes» from Prespes
braised in tomato sauce, celery root purée & crisp celery leaves

25

Fish of the Day

Grilled fillet with zucchini tart & «almirikia» greens,
piccata sauce of capers, green olives, lemon, basil & onion

42

Selection of homemade breads, freshly baked daily

3€ per person

Special Dietary Needs

We welcome guest enquiries concerning particular dish ingredients. Please inform your waiter of any allergy or special dietary requirements.
Kindly ask for our vegetarian, vegan, gluten free and pescetarian menu.



Prices are in euros and inclusive of all taxes
Restaurant manager: Dimitrios Roidis

