

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.



Special Dietary Needs Selection of Dishes

At The Athenian House, we welcome guest enquiries concerning particular dish ingredients. Please inform your waiter of any allergy or special dietary requirements that our team should be aware of when preparing your menu request.

Kindly check our pescetarian (P), vegetarian (V), vegan (VG)
or gluten free (GF) dishes.



Salads

Santorini Bouquet

Santorini cherry tomatoes, cucumbers, capers, Kalamata olives
pomegranate molasse dressing

P | V | Vg | Gf

19

The Athenian Fish Salad

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

P | Gf

28

Truffle Zucchini Carpaccio

zucchini puree & Yuzu truffle oil dressing

P | V | Vg

22

Appetizers

Baby Calamari & Chips

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

P

26

«Tomatokeftedes» & Lobster Bisque

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

P

28

The Athenian Dolmadakia

grape leaves stuffed with rice and mediterranean herbs
& avocado cream

P | V | Vg | Gf

25

Egg with Summer Truffle

Poached egg, tomato chutney & summer truffle on white zucchini purée

P | V | Gf

27

Greek Style Ceviche

sea bass, tomato, mint, basil & citrus juices

P | Gf

29

Main dishes

Summer Linguini

with cherry tomatoes, zucchini & mediterranean herbs

P | V | Vg | Gf with gluten free pasta

27

Santorini Tomato Balls

tomato balls, charred onions and avocado cream on crispy pita bread

P | V | Vg

26

Organic Chicken Filet

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

Gf

28

The Athenian House Lobster Linguini

half lobster cooked in its own juices with linguini pasta

P | Gf with gluten free pasta

68

Kebab Trilogy

Beef shish kebab, lamb kebab and pork seftalia
charred onions and oriental tomato sauce

Gf

38

Legumes Feast

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

P | V | Vg | Gf

25

Fish of the Day

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

P | V | Vg | Gf

42

Selection of homemade breads, freshly baked daily

3€ per person

Gluten Free bread 5€ per person

Our Chef's Vegetarian Menu

Vegan & Gluten Free

Santorini Bouquet

Santorini cherry tomatoes, cucumbers, capers, Kalamata olives
& pomegranate molasse dressing

Vinifera | Cuvée Speciale, Moschofilero, Peloponnese, 2018



The Athenian Dolmadakia

grape leaves stuffed with rice and mediterranean herbs
& avocado cream

Stergiou | Aspri Petra, Bio, Sauvignon blanc, P.G.I Kastoria, N. Greece, 2018



Legumes Feast

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

Haritatos | Mademoiselle, Mavrodafni, P.G.I. Slopes of Aenos, Kefalonia, 2017



Lemon & Basil Panna Cotta

coconut milk, lemon & basil jelly and bergamot sweet preserve

Hatzigeorgiou | Moscato D'Ifestia, Sweet, Semi-sparkling,
Muscat of Alexandria, Limnos



Four course menu per person, excluding wine 75€

Wine pairing, four degustation glasses 40€



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