

MARLEN

Local ingredients, freshness, sustainability, seasonality, creativity, balance, fire. Our menu is shaped by nature, constantly changing and adapting to the seasons. Our cooking knows no borders, it's a form of expression and it could be nothing less in an unconventional space like Marlen.

MENU

Grilled Sourdough bread in wood oven, olive oil, sea salt flakes 3

RAW

Catch of the day Carpaccio with fermented kumquat and olive oil from Sarakina Farm 13

SALADS

Greek salad with variety of local tomatoes, rock samphire, carob, cucumber, caper apple, feta, watermelon, marjoram 12

Green salad, sundried tomato, cured pork, seasonal fruit, grilled manouri cheese 13

APPETIZERS

Fish soup 12

Tzatziki with mint and grilled pita 7

Tarama mousse with grilled pita 7

Pie of the day in the stone oven with homemade filo pastry 15

Char Grilled beetroots, apricot, feta mousse, Aiginian pistachio and tomato confit 14

Grilled octopus over charcoal, fava puree, fermented Florina pepper with capers and olives 17

TO SHARE

- Local goat cheese, seasonal fruit compote 6
- Cured pork with black garlic and rosemary vinegar 5
- Variety of local olives marinated with oregano and confit lemon 5 (V)
- Oven baked chips, butter, lemon, herbs 7
- Octopus Salad, grilled potato, caper, olives, sundried tomato, spring onion, herbs 16
- Marinated anchovies, tomato confit 8

FISH & SEAFOOD

- Chargrilled fillet catch of the day, with lemon and oil emulsion
and seasonal vegetable ***
- Prawns with linguine, cooked in tomato sauce and basil 22
- Grilled Sea bass fillet, summer risotto with courgette, basil and bottarga 23

MEAT

- * All meats grilled over charcoal, served with charcoal baked potato.
- Lamp chops \cong 500gr with grilled potato, herbal butter 20
- Dry-aged flank steak \cong 250gr. 28
- Zakynthian Kokkinisto, slow cooked beef with red sauce 21

DESSERTS

- Charcoal-baked galaktoboureko with walnut–maple ice cream 12

ICE CREAM

- Madagascar Vanilla 3
- Maple & Walnut 3
- Swiss Chocolate 3
- Strawberry Sorbet 3

Please inform our staff of any allergies or dietary restrictions.