

## 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

Wood-oven grilled sourdough bread, olive oil, wild sea salt harvested off the rocks 3

## SALADS

Beetroot with seasonal greens 9

Greek salad with a variety of tomatoes, olives, rock samphire, carob rusk, cucumber, feta, capers and marjoram 11

Green salad with seasonal fruit, dried fig and grilled manouri cheese 14

## MEZES

Selection of marinated olives with oregano and lemon confit 5

French fries with tartar sauce 6

Local goat cheese with traditional spoon sweet 7

Tzatziki with mint and grilled pita bread 7

Tarama mousse with grilled pita bread 8

Marinated anchovies 9

## TO SHARE

Bruschetta with fresh tomato, feta cheese and basil 9

Cured pork with fig marinated in Avgoustiatis wine, local goat cheese and wine rusks 10

Catch of the day carpaccio with fermented kumquat, chilli and chives 13

Prawn saganaki 15

Chargrilled octopus with fava purée, roasted red pepper and olives 17

## FISH & SEAFOOD

Catch of the day, chargrilled fillet with wild greens \*\*\*

Prawns with linguine cooked in bisque, tomato sauce and basil 22

Risotto with grilled sea bass, seasonal vegetables and bottarga 23

## MEAT

\* All meats grilled over charcoal, served with charcoal-baked potato.

Slow cooked beef in tomato sauce with fried potatoes 18

Lamb chops  $\cong$  350g 22

Dry-aged skirt steak  $\cong$  250g 28

## DESSERTS

Charcoal-baked galaktoboureko with walnut–maple ice cream 12

Lemon and lemon verbena cake with vanilla ice cream 9

## ICE CREAM

Madagascar vanilla 4

Maple & walnut 4

Swiss chocolate 4

Strawberry sorbet 4

Ask us for the dishes of the day.

Please inform our staff of any allergies or dietary restrictions.