

Marlen

Marlen's food is based on very good seasonal first material and charcoal.
In the Mediterranean we love to share dishes. We suggest you do the same. Things just taste better.

Grilled Sourdough bread on wooden oven, olive oil, sea salt flakes

Local goat cheese, seasonal fruit compote, almonds
Cured pork, black garlic, aged Sherry vinegar
Hand cut chips fried in olive oil
Smashed local green olives, lemon confit, wild fennel
Marinated Anchovies, strawberry vinegar, rocket and pistachio pesto
Cheviche fish of the day, citrus, taramasalata, basil ***

Cherry tomatoes, watermelon, rock samphire, grilled courgettes, feta cheese
Local tomatoes, cucumber, red onions, olives, fermented strawberries, carob, local goat cheese
Char grilled green beans, apricot, pretza cheese, semi sundried tomato
Grilled beetroot, feta cheese, lactofermented plums, mint
Grilled Aubergine and potato, melon, feta cheese, Florina Pepper, lemon verbena, hazelnuts

Grilled octopus, white bean hummus, smoked paprika, rock samphire
Grilled fish of the day fillet, seasonal vegetables cooked in fish broth,
fig leaf oil ***
Rabbit souvlaki, rabbit croquete, capers, rosemary, grilled onion.
Greek beef Rib-eye ≈ 150gr, grilled potatoes, lemon and olive oil sauce,
wild thyme

Grilled galaktompoureko, lemon verbena cream, maple and pecan ice cream

Inform us for any allergies, vegetarian & other specific diets.