

# 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 wooden oven, olive oil, sea salt flakes 3

## RAW

Marinated red mullet with citrus fruits, tarama mousse, seasonal fruit, basil 14

## SALADS

Cherry tomatoes, cucumber, strawberries, lemon thyme, ladotyri cheese, spring onions, rock samphire, olives 12

Wild rocket salad with spinach, mizuna, cured pork, pangrattato, pine nuts, parmesan, black garlic dressing and grape molasses 12

## STARTERS

Vermicelli, grated tomato and basil pesto soup 8 (V)

Tarama mousse with grilled pita bread 6

Tzatziki with mint and grilled pita bread 6

Chargrilled beets, fermented vanilla plums, toasted almonds, goat's cheese, fig leaf oil 13

Grilled cuttlefish with stewed zucchini and lemony fennel, green olives and wild fennel 15

Marinated sardines with lemon and marjoram, rocket-basil pesto, Aegina pistachio and tomato confit in olive oil 12

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