

AVLI

Avli is shaped by the character of the Greek coast, where seafood is cooked over open flame and brought to the table to be shared. From raw seabass and tuna to refined meze, charcoal-grilled skewers and fish served by the kilo, the menu reflects a way of cooking that values freshness, restraint and the steady heat of the grill.

Cold-pressed extra virgin olive oil runs through the dishes, grounding them firmly in Northern Greek coastal tradition.

SPREADS

- "Avli" spread** | 🍷 🥄 **16.00€**
Smokey aubergine | Feta | Burned Cream
- Red pepper spread** | 🌶️ 🍷 🥄 **17.00€**
Roasted pine nuts | Pomegranate glaze

BITES

*Enhance your experience by adding Caviar 5g /25€

- Signature Tarama stuffed buns** | 🌾 🥄 🐟 🍷 **17.00€**
Herring Caviar | smoked tarama | Dill
- Crunchy Squid** | 🌾 🥄 🐟 🍷 **24.00€**
Lemon mayonnaise with parsley | Burned lemon
- 📍 **Sea food roll** | 🥄 🐟 🍷 **28.00€**
Lettuce stuffed with sea bass and shrimps | Fennel lemon cream
- 📍 **Grilled fish patties** | 🌾 🥄 🐟 🍷 🍷 **24.00€**
Baby gem | Greek yogurt & beetroot tartare sauce
- 📍 **Charred seabass tartar** | 🌾 🐟 🍷 🥄 **22.00€**
Multi-grain Bread | Butter milk | Lemon | Wild greens
- Beef Kebabs** | 🌾 🍷 🥄 **25.00€**
Grilled bread | Tomato confit | Goat cheese spread
- Fire-grilled Artichokes** | 🌾 🍷 **22.00€**
Baked feta cheese | Lemon dressing | Parsley | Truffle
- 📍 **Steak tartar bites** | 🌾 🥄 🍷 🥄 🍷 **25.00€**
Crispy phyllo tart | Almond cream | Chalkidiki gruyere









Gluten free bread is available. Please inform your server if you have any food allergies or special dietary requirements. Although we take great care, traces of allergens may still be present.

🔪 Cellery / 🌾 Cereal containing gluten / 🦀 Crustaceans / 🥚 Eggs / 🐟 Fish / 🌱 Lupin / 🍷 Milk
🍷 Molluscs / 🥄 Mustard / 🥄 Nuts / 🥚 Peanuts / 🌾 Sesame seeds / 🍷 Soya / 🍷 Sulphur Dioxide















📍 Locally Sourced Ingredients

RAW SLICES

*Enhance your experience by adding Caviar per 5g /25€

-  **Seabass slices** |  **24.00€**
Lemon | Green olive cream | Virgin olive oil
-  **Aegean tuna slices** |      **25.00€**
Refreshing cucumber salad | Pine nuts | Cherry dressing

SALADS

-  **Cherry Tomatoes** |     **21.00€**
Goat cheese | Green olives | Toasted pistachio
- String beans fire kissed** |       **22.00€**
Green mint | Citrus breadcrumbs | Lemon chili dressing
-  **Rucola** |   **26.00€**
Aged goat cheese | Pumpkin seeds | Truffle | Carob dressing

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 Locally Sourced Ingredients

OPEN FIRE SKEWERS (120gr each)

*All skewers are served with herbal gremolata

📍 Seabass fillet Lemon 🌿 🥛 🍷	20.00€
📍 Octopus Grape must glaze 🍷 🥛 🍷	25.00€
📍 Prawns Timut pepper butter 🦞 🥛 🍷	22.00€
📍 Chicken fillet Tomato-feta glaze Oregano 🍷 🥛 🍷	20.00€
Beef skewer Grape must glaze 🥛 🍷	30.00€

WARM PLATES

📍 Seabass fillet 🌿 🥛 Greens Creamy lemon sauce	39.00€
📍 Sea bream fillet 🌿 🥛 Grilled broccoli Peas cream	44.00€
📍 Red snapper grilled fillet 🌿 🥛 🍷 Grilled zucchini Tomato jus Spearmint	43.00€
📍 Sea food pasta 🍷 🦞 🥛 🍷 Bisque sauce Mussels Shrimp Scallops	46.00€
Lamb chops 🍷 🥛 🍷 Mint yogurt Grilled haricot beans Harissa cream	46.00€
Strip loin steak 🥛 🍷 Fire smoked potatoes "Avli" signature sauce	47.00€

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📍 Locally Sourced Ingredients

OPEN FIRE GRILL

All choices served by the kilo - Choice of two sides or pasta (🌾 🥚 🍲 🍷)

From the sea

📍 Fish of the day 🍷 🍲	140.00€
Jumbo shrimp 🥚 🍲	160.00€
📍 Lobster 🥚 🍲 🍷	160.00€
Whole grilled calamari 🍷 🍲	95.00€
📍 Langoustines 🥚 🍲	145.00€

From the land

Prime Rib eye steak	140.00€
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Sides

Seasonal mesclun salad 🍷 🍲	9.00€
Roasted potatoes 🍲 🍷	9.00€
French Fries	9.00€
Steamed seasonal veggies 🍲	9.00€
Grilled haricot vert	9.00€
Grilled wild greens 🍲	9.00€

Enhance your experience

Fresh seasonal sliced truffles per 5gr/ 25€

Ossetra caviar 10gr/ 25€

DESSERTS

“Avli phyllo” 🌾 🍲 🍷 🍷	22.00€
Pistachio crème Pistachio ice cream Sour cherry	
Caramelized Milk crème 🌾 🥚 🍲	16.00€
Milk ice cream Biscuit	
Choco nostalgia cake 🌾 🥚 🍲 🍷 🍷	16.00€
Vanilla cream	

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📍 Locally Sourced Ingredients

Please inform our team of any allergies or dietary requirements before ordering. While every care is taken in the preparation of our dishes, some items may contain or come into contact with allergens. An allergen guide is available.

Our team will make every reasonable effort to accommodate dietary needs; however, as food is prepared in centralised kitchens, we cannot guarantee complete separation and cannot accept responsibility for any adverse reactions.

Guests with allergies are kindly invited to speak with the Restaurant Manager or the Chef.

Health Inspector: Christos Plevritis

Executive Chef: Dimos Karadimos

All prices are inclusive of VAT and municipality tax.

The consumer is not obliged to pay if the notice of payment (Receipt – Invoice) has not been received.

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8 Molluscs / **9** Mustard / **0** Nuts / - Peanuts / = Sesame seeds / [Soya /] Sulphur Dioxide