

2025



RIVELIA

DINING EXPERIENCE



  
menu

# Rivelia Dining Experience Menu 2025

Dear guest,

Like every year, we create dishes driven to seasonality,  
sustainability, modern cooking but mostly  
our passion for really tasty food.

We gave so much attention to our raw materials and  
on their correct exploitation.

At Rivelia restaurant we try to feature the  
modern greek cuisine using mostly local products.

This year, making a step ahead, we invite you  
to experience a bit more the Asian cuisine,  
through some dishes that you can find in our menu.

Our expertised staff is here to suggest you the wine  
that not only accompanies with your food but  
can take it to whole other level.

Don't hesitate to ask their help.  
Rivelia Team and me, wish you to have  
a unique gastronomic experience.

Enjoy.

The executive chef of Rivelia  
Stavros Georgiadis





## COLD APPETIZERS

<b>Tzatziki</b>	7€
Traditional recipe, with stained yogurt and Chalkidiki's olives	
<b>White Tarama</b>	8€
With fish roe, lime and botargo powder	
<b>Dakos Cheesecake</b>	11€
With carob rusk biscuit, xinomizithra cream, tomato chutney, semi-dried cherry tomatoes, crispy capers and aged balsamico	
<b>Octopus Carpaccio</b>	23€
With seaweed tartare, fava bean soy sauce, furikake, lemon and green pepper	
<b>Ceviche Sea Bass</b>	19€
Marinated with citrus, leche de tigre, passion fruit, chili, onion, sweet potato and coriander oil	
<b>Langoustine Carpaccio</b>	25€
With tarama, gel kaffir lime, timur berry, botargo powder and tobiko orange	
<b>Beef Tartare</b>	18€
With soutzoukaki aromas, vegetables, cumin, oregano, egg yolk zest, sour cream, tomato crumble and ladopita	
<b>Hot Small Breads with Dip Sauce</b> 	2,5€ /person

## SALADS

<b>Greek</b> 	12€
With tomatoes and cherry tomatoes, cucumber, onion, carob rusk, peppers, feta cheese and Chalkidiki's olives	
<b>Summer</b> 	13€
With marinated zucchini, nectarine, cashew nut, spearmint, handmade ricotta with cranberries and strawberry vinegraitte	
<b>Rivelia</b> 	14€
With mesclun salad, pear, fig, hazelnut, talagani cheese and rakomelo vinegraitte	
<b>Caesar's</b>	15€ / 16€
With iceberg, lettuce, croutons, graviera cheese, crumble bacon, anchovy's dressing and crispy chicken sticks* or shrimp croquettes*	
<b>Buffalo Burrata</b>	17€
With valerian salad, colorful cherry tomatoes, semi-dried cherry tomatoes, beetroot crumble, aged fig balsamico and basil oil	
<b>Mediterranean</b> 	12€
Mixed green salad with artichoke, apricot, quinoa, orange fillets, almond and petimezi sauce	

# HOT APPETIZERS

<b>Smoked Mackerel</b> Grilled, with bulgur, vegetables and Chalkidiki's sapphire	9€
<b>Smoked Eel</b> With white tarama, pickled giant beans and wakame seaweed	17€
<b>Fresh French Fries</b> 	6€
<b>Double-baked Crispy Potatoes</b> 	10€
With herbs, chili-paprika mayonnaise, staka cheese cream	
<b>Fried Zucchini Sticks</b> 	8€
Crispy zucchini sticks with spearmint yogurt	
<b>Cheese Croquettes</b>	10€
With feta cheese, cream with cheeses, pistachio and apricot honey	
<b>Baked Chèvre Cheese</b>	11€
With crispy oat and handmade watermelon jam	
<b>Ladenia</b> 	12€
Greek pizza with tomato, onion, olives cream, goniani cheese and oregano oil	
<b>Steamed Mussels</b>	16€
With chardonnay wine, garlic, fennel, chives, yuzu and chili oil	
<b>Grilled Octopus*</b>	18€
Glazed with unagi sauce, fava cream and crumble teriyaki	
<b>Fried Squid*</b>	15€
With lemon and black garlic mayonnaise	
<b>Shrimp Gyoza</b>	17€
Stuffed with shrimp, vegetables and saganaki sauce with feta cheese	

# PASTA & RISOTTO

<b>Deconstructed Pastitsio</b>	15€
Mafaldine, beef bolognese and béchamel sauce	
<b>Asian Carbonara</b>	17€
With udon noodles, guanciale, egg, pecorino cheese and coconut cream	
<b>Mushroom Risotto</b> 	18€
With trifolati mushrooms, porcini, truffle carpaccio and balsamico pearls	
<b>Shrimp Orzotto</b>	20€
With fresh orzo, tomato San Marzano, herbs and salami from Lefkada	
<b>Langoustine Ravioli</b>	26€
With cacio e pepe cream, baby carrots, lobster oil and truffle caviar	





# FROM THE SEA

<b>Fish Soup</b> Velouté, with vegetables and fresh fish of the day	14€
<b>Grilled Squid*</b> With fava, quinoa tabbouleh and ladolemono sauce	19€
<b>Mylokopi Fish Fillet</b> With parsnip puree, asparagus and champagne sauce with yuzu	23€

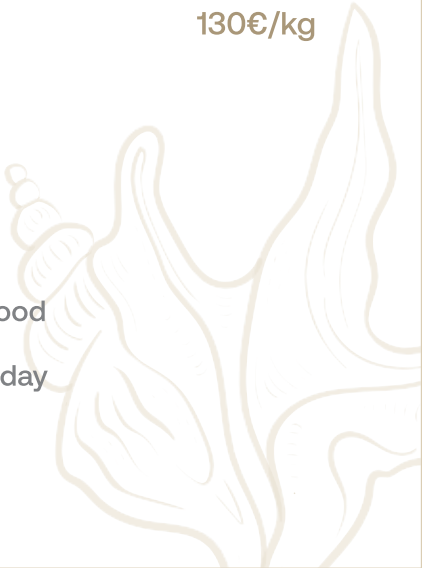
# FRESH FISH & SEAFOOD

The availability changes daily

<b>Fried Anchovies with Aioli Sauce</b>	11€
<b>Grilled Boneless Sardines with Ladolemono Sauce</b>	12€
<b>Dorade or Sea Bass Fish Farming Grilled</b>	50€/kg
<b>Sea Bream Fish Farming Grilled</b>	55 €/kg
<b>Mullets Fried</b>	58€/kg
<b>Cod Fish Fried or Grilled</b>	60€/kg
<b>Dorade or Sea Bass Wild Grilled</b>	65€/kg
<b>Shrimps Grilled</b>	65€/kg
<b>Shimps with Linguine and Red or White Sauce</b>	75€/kg
<b>Dover Fried, Grilled or Steamed</b>	75€/kg
<b>Red Mullets Fried or Grilled</b>	75€/kg
<b>Sea Bream Wild Grilled or Steamed</b>	80€/kg
<b>Scorpion Fish Steamed or Grilled</b>	80€/kg
<b>Grouper Steamed or Grilled</b>	80€/kg
<b>Dentex Grilled or Steamed</b>	85€/kg
<b>Lobster Grilled</b>	120€/kg
<b>Lobster with Linguine and Red or White Sauce</b>	130€/kg

\* Ask us for the rest of daily fish & seafood

\* Our fish is serving with garnish of the day  
and ladolemono sauce





## MAIN COURSES

<b>Chicken Stir-fry</b> Marinated chicken with peppers, onion, ginger, mushrooms, teriyaki sauce and jasmine rice	16€
<b>Deconstructed Mousakas</b> Fried potato gnocchi with beef bolognese and eggplant béchamel	17€
<b>Lamp Ragout</b> Lamp slow-cooked with trahana, thyme and crumble tomato	20€

## ON THE GRILL

<b>Kontosouvli Pork</b>	14€
<b>Beef Patty</b>	13€
<b>Chicken Fillet</b> Coming with french fries, ladopita and sauce	13€

## PRIME CUTS

<b>Pork Steak Tomahawk</b> ≈750gr.	23€
<b>Tagliata Angus Argentina</b> ≈300gr.	28€
<b>Aged Prime Rib Steak</b> ≈650gr.	30€
<b>Rib-eye Wagyu A5 Japan</b>	45€/100gr.

### sides

<b>French fries with parmesan and truffle oil</b>	
<b>Tricolore sweet potato fries</b>	
<b>Sauté vegetables</b>	
<b>Truffle cream</b>	+3€

### saucés

<b>Béarnaise</b>
<b>Pepper</b>
<b>Chimichurri</b>



# KIDS MENU

Pasta Bolognese	7€
Pasta A La Crème	7€
Pasta Napoletana	6€
Pasta With Butter	6€
Chicken Schnitzel	7,5€
Beef Patties	7,5€
Cod Fish Croquettes	9€

\* Served with fresh french fries or rice and ketchup.

# DESSERTS

<b>Tiramisu-Cannoli</b> Cannoli stuffed with authentic tiramisu cream, cocoa and espresso sauce	10€
<b>Pavlova - Mille Feuille</b> Meringue phyllo, patisserie cream with Madagascar vanilla, fresh red fruits and red fruit sauce	11€
<b>Tart - Chocolate Soufflé</b> Soufflé inside chocolate tart, anglaise, chocolate crumble and Ferrero ice cream	12€
<b>Dubai Chocolate Sphere</b> With chocolate crémeux, pistachio praline, roasted kantaifi and hot lava pistachio	16€
<b>Fruit Salad</b>  With seasonal fruits, handmade pastel and apricot honey	9€
<b>Sheep Milk Ice Cream</b> Madagascar vanilla, chocolate, strawberry, pistachio, Banoffee, yogurt with honey and apricot	3€ / ball

Menu by:  
**Executive chef Stavros Georgiadis**

Products marked with \* (asterisk) may be frozen.  
For salads we use extra virgin olive oil and for fried dishes high quality sunflower oil.  
Products marked with  are vegan.  
Products marked with  are vegetarian and after communication can be vegan.  
Infrom us for allergies.





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