



RIVELIA

DINING EXPERIENCE



ME
NU
EN

RIVELIA
DINING
EXPERIENCE



ME
NU 2023

COLD APPETIZERS

Tzatziki 5,5€

With smoked yogurt and Chalkidiki's olives

White Tarama 6,5€

With fish roe, lime and botargo powder

Carpaccio Beef 16€

Shimeji mushrooms, radish, parsnip, Arseniko
Naxos cheese, truffle mayonnaise

Tartare Sea Bream 17€

Tomato gazpacho, cucumber, lime, fennel,
green apple, chives, lobster oil

Ceviche Sea Bass 17€

Marinated with citrus, passion fruit, chili, onion, coriander oil

Cheese & Cold Cuts Platter 16€

Greek dry-aged cheeses and cold cuts, fresh
seasonal fruits, breadsticks, fruits chutney

Bread with Dip Sauce 1,5€ / person

SALADS

Greek 10€

Colorful cherry tomatoes, cucumber,
onion, carob rusk, samphire, feta cheese

Summer 11,5€

Marinated zucchini, strawberry, cashew nut, spearmint,
handmade ricotta with cranberries, apricot vinegraitte

Rivelia 12€

Baby green leaves, pear, fig, hazelnut,
talagani cheese, rakomelo vinegraitte

Caesar's 11€

Iceberg, lettuce, croutons, graviera cheese,
chicken fillet, crumble bacon, anchovy's dressing

Asian 14€

Bok choy, radicchio, carrot, crunchy buckwheat,
kimchi, tropical dressing, shrimps tempura*

Mediterranean 10€

Beetroot, watermelon, valerian salad, walnut pesto,
vinegraitte framboise, Nivato cheese

HOT APPETIZERS

Smoked Mackerel 8€

Grilled, with potato salad and samphire

Smoked Eel 15€

With white tarama, wasabi and pickled giant beans

Handmade French Fries 4,5€ 

Crispy Potatoes with Skin 6€

Double-baked baby potatoes, with herbs and feta cheese mousse

Fried Zucchini 6€

With spearmint yogurt

Roasted Eggplant 8,5€

Imam puree and goat cheese cream

Cheese Croquettes 8€

With feta cheese, handmade tomato marmalade, mushroom puree, hazelnut

Goat Cheese 9€

With crispy oat and handmade watermelon jam

Sauté Scallops 7€ / pcs

Parsnip puree, green apple and chives

Octopus* 16€

Grilled, glazed with unagi sauce, fava and crunchy caper leaves

Fried Squid* 12€

With black garlic cream

Shrimps 15€

Fried, with panko crust and saganaki sauce

Sardines 9€

Grilled, on a bruschetta with tomato sauce, pickled onion kai fresh herbs



PASTA & RISOTTO

Handmade Manti 14€

Stuffed with beef Bolognese and yogurt béchamel sauce

Papardelle 18€

With beef cheeks, sauce from cheeks with wine and xigalo cheese

Risotto “Stuffed Peppers” 11€

With tomato, peppers, feta cheese and spearmint oil

Trahanoto 14€

With trifolati mushrooms, porcini kai truffle

Orzotto 17€

With shrimps, in tomato sauce, herbs and salami Lefkados

Black Tagliolini 20€

With cuttlefish ink, fresh salmon, scallops, crawfish sauce, lobster oil and salmon caviar

CLASSIC SAUCES

Napoletana 8€ 

Bolognese 9€

FROM THE SEA

Fish Soup 12€

Velouté, with fresh fish of the day

Grilled Squid 16€

With quinoa tabbouleh and lemon-oil sauce

Sea Bass Fillet 18€

Sauté, with fregula and herbs, and shellfish sauce

Salmon Fillet 20€

With parsnip puree, asparagus and champagne sauce

FRESH FISH & SEAFOOD

(The availability changes daily)

Dorade or Sea Bass Fish Farming 45€ / kg

Dorade or Sea Bass Wild 60€ / kg

Sea Bream 65€ / kg

Codfish 60€ / kg

Mylokopi 70€ / kg

Dentex 80€ / kg

Koutsomoura 60€ / kg

Red mullet 70€ / kg

Squid 45€ / kg

Shrimps 65€ / kg

Crawfishes 85€ / kg

Lobster 110€ / kg

Lobster with pasta 120€ / kg

Our fish are coming with garnish of the day and lemon-oil sauce.

MAIN COURSES

Mousakas Deconstructed 15€

With braise beef, baby potatoes
and eggplant béchamel

Pork Belly 14€

Slow cooked, glazed with Chinese
BBQ και sweet corn puree

Chicken Fillet 13€

Sauté, with mushrooms, potato
gnocchi and pecorino sauce

ON THE GRILL

Souvlaki 10,5€

Small patties 10€

Chicken fillet 10,5€

Coming with french fries

Pork steak Tomahawk ≈ 700gr. 20€

Beef tagliata from Flat Iron

Angus Uruguay ≈ 300gr. 32€

Strip loin steak France ≈ 350gr. 24€

T-Bone Angus Grain fed USA 110€ / kg

SIDES

**French Fries with Parmesan
and Truffle Oil**

Fried Sweet Potatoes

Sauté Vegetables

SAUCES

Béarnaise

Pepper

Chimichurri

DESSERTS

Banoffee 8€

Chocolate biscuit with crème praline,
banana and salty caramel sauce

Pavlova 8,5€

White chocolate namelaka, red fruit sauce, red fruits,
crumble framboise, hemisphere meringue

Chocolate Passion 9€

Hot chocolate cake, milk chocolate namelaka,
chocolate crumble, chocolate ice cream,
anglaise passion fruit

Fruit Salad 8€

With seasonal fruits, handmade
pasteli and spearmint syrup

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** and many
dishes can be after communication.
Inform us for allergies



RIVELIA

DINING EXPERIENCE

THE CONSUMER IS NOT OBLIGATED TO PAY
IF HE DOESN'T GET THE LEGAL EVIDENCE
(RECEPTION/INVOICE).

CONSUMPTION IS PROHIBITED OF SPIRITS
BY PERSONS UNDER 17 YEARS OLD
UNACCOMPANIED BY PARENTS OR GUARDIANS.

THE PRICES ARE IN EUROS AND INCLUDE
ALL THE LEGAL CHARGES.

THE STORE RESERVES THE RIGHT TO
CHANGE PRICES WITHOUT NOTICE.

MARKET MANAGER:
GEORGE GLAFTSIS.
