



RIVELIA

DINING EXPERIENCE

MENU EN

DINING
EXPERIENCE



RIVELIA

DINING EXPERIENCE

COLD APPETIZERS

Tzatziki

With smoked yogurt and Chalkidiki's olives
4,50 €

White tarama

With fish roe, lime and botargo powder
6,50 €

Athenian

Blue crab, steamed fish, handmade mayonnaise,
potato, carrot, fresh herbs
11,00 €

Carpaccio Beef

Shimeji mushrooms, radish, parsnip, Arseniko Naxos
cheese, truffle mayonnaise
14,00 €

Tartare Sea bream

Fennel, nectarine, avocado, lime, grapefruit sorbet
15,00 €

Ceviche Sea bass

Marinated with citrus, passion fruit, chilly, coriander
14,00 €

Cheese platter

Greek dry-aged cheeses, fresh seasonal fruits,
breadsticks, fig chutney
12,00 €

Bread with dip sauce

1,00 € / person



SALADS

Greek

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

8,00 €

Summer

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

9,00 €

Rivelia

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

9,50 €

Caesar's

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

Mediterranean

Mesclun salad, avocado, grapefruit, nectarine,
shrimps*, citrus vinegraitte

13,00 €

Beetroot

Carpaccio of colorful beetroots, vlita, walnut pesto,
smoked apaki from chicken, tsalafouti cheese

8,50 €



RIVELIA

DINING EXPERIENCE

HOT APPETIZERS

Smoked mackerel

Grilled, with potato salad and samphire
6,50 €

Smoked eel

With white tarama, wasabi and pickled giant beans
13,00 €

Handmade french fries



3,50 €

Crispy potatoes with skin

Double-baked baby potatoes, with herbs
and feta cheese mousse
5,00 €

Fried zucchini

With spearmint yogurt
5,50 €

Cheese croquettes

With feta cheese, handmade tomato marmalade,
mushroom puree, hazelnut
7,00 €

Goat cheese

With crispy oat and handmade watermelon jam
8,00 €

Octopus*

With stifado sauce and fava
14,00 €

Fried squid*

With black garlic cream
10,00 €

Shrimps

Fried, with panko crust and saganaki sauce
14,00 €

Sardines

Grilled, on a bruschetta with tomato sauce,
onion kai fresh herbs
7,50 €



PASTA & RISOTTO

Deconstructed pasticcio

Stuffed conchiglioni with beef Bolognese
and béchamel sauce

8,00 €

Papardelle

With beef cheeks and xigalo cheese

13,50 €

Trahanoto

With trifolati mushrooms, porcini kai truffle

12,00€

Risotto

With shrimps, shells and cuttlefish ink

17,00 €

Linguini

With fresh lobster, shellfish bisque, cherry tomato
sauce and basil

55,00 € / for 2 people

CLASSIC SAUCES

Napoletana



6,00 €

Bolognese

7,00 €



RIVELIA

DINING EXPERIENCE

FROM THE SEA

Fish soup

Velouté, with fresh fish of the day
10,00 €

Grilled squid

With quinoa tabbouleh and lemon-oil sauce
14,00 €

Sea bass fillet

Sauté, with parsnip puree, asparagus and fennel sauce
16,00 €

Cod fish

Fricassee, with seasonal greens, fresh herbs and
avgolemono sauce
17,00 €

FRESH FISH & SEAFOOD

(The availability changes daily)

Dorade	40,00 € / κιλό
Sea bass	40,00 € / κιλό
Sea bream	60,00 € / κιλό
Codfish	55,00 € / κιλό
Swordfish fillet	55,00 € / κιλό
Mylokopi	60,00 € / κιλό
Dentex	70,00 € / κιλό
Koutsomoura	55,00 € / κιλό
Red mullet	65,00 € / κιλό
Squid	45,00 € / κιλό
Shrimps	60,00 € / κιλό
Crawfishes	70,00 € / κιλό
Lobster	90,00 € / κιλό



MAIN COURSES

Mousakas

With braise beef, baby potatoes
and eggplant béchamel

10,00 €

Pork belly

Slow cooked, with carrot cream
and sweet-sour fruit sauce

12,00 €

Chicken fillet

Sauté, with mushrooms, potato gnocchi
and pecorino sauce

9,50 €

ON THE GRILL

Souvlaki 8,00 €

Small patties 7,50 €

Chicken fillet 7,50 €

Coming with french fries

Pork steak Tomahawk

With fried sweet potatoes and béarnaise

17,00 €

Rib-eye Black Angus

With gravy sauce and side of your choice

25,00 €



RIVELIA

DINING EXPERIENCE

DESSERTS

Cheesecake

With cheesecake cream, handmade hazelnut crumble and red fruit sauce

6,00 €

Armenovil

Almond parfait, meringue, granola and chocolate ganache

6,50 €

Banoffee

Feuilletine biscuit with crème praline, banana and salty caramel sauce

7,00 €

Fruit salad


With seasonal fruits, handmade pasteli and spearmint syrup

6,50 €

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



RIVELIA

DINING EXPERIENCE

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE)

CONSUMPTION OF ALCOHOL IS FORBIDDEN TO PEOPLE UNDER 17 WHICH ARE NOT ACCOMPANIED BY PARENTS OR GUARDIANS

PRICES ARE IN EUROS AND INCLUDE ALL LEGAL CHARGES

THE STORE RESERVES THE RIGHT TO CHANGE PRICES WITHOUT WARNING

MARKET REGULATOR: GEORGE GLAFTSIS