



«At Nero Restaurant we create Mediterranean dishes with contemporary techniques. As we only use the freshest of produce, we adapt our menus according to the seasons, and of course, the creative imagination of our Chef. Our high quality dishes prepared with pure ingredients and paired with a carefully selected wine list of labels from big and small independent Greek Vineyards along with the distinctive and personalized service, all create a unique dining experience»

Enjoy!!

**All prices are in €*

Appetizers

*Velouté fish soup with shrimps,
Kozani saffron and chives*

14,00

*Roast smoked cheese from Metsovo
with nuts and kiwi chutney*

14,50

*Shrimp ceviche with ginger, chili, cream
of sweet potato and pickled onions*

18,00

*Beef tartare with radishes, parmesan
cream and tomato tartare*

19,00

*Forest mushrooms served in cocotte with truffle
from Olympus and smoked cheese from Metsovo*

15,00

*Greek blue crab ceviche with flying fish roe,
tomato water jelly and crab stock*

28,00

*Octopus carpaccio with fish roe
mayonnaise, capers and arugula*

18,00

*Smoked sea bream Carpaccio with avocado
cream, Wakame and marinated vegetables*

21,00

*Sesame-crusted salmon Tataki with asparagus,
marinated radishes, arugula and Ponzu sauce*

22,00



Salads

*Caesar salad with chicken fillets, bacon, corn
kernels, cherry tomatoes and crispy croutons*

14,50

*Mesclun salad with shrimps, mango, quinoa, honey,
caramelized hazelnuts and white balsamic vinegar*

15,50

*Modern Greek salad with cherry tomatoes, cucumber,
peppers, whipped Feta, olive powder and barley rusk*

14,00

Pasta & Risotto

*Pink Ravioli stuffed with vegetables
and chickpea served with feta sauce*

17,00

*Tagliatelle with fresh shrimps, baby
spinach and fresh cherry tomatoes*

23,00

*Spaghetti gremolata with lemon, garlic,
parsley, cherry tomatoes and olive oil*

16,00

*Skioufikta with Feta cheese, tomatoes,
olives, spring onion and thyme flavor*

16,00

*Rigatoni with chicken fillets, smoked bacon,
mushrooms, and cream of parmesan*

17,50

*Risotto with variety of wild mushrooms,
parmesan biscuit and truffle oil*

18,00

Meat

Black Angus Rib Eye Steak

39,00

Black Angus Tenderloin Steak

38,00

*Chicken fillet with quinoa, cherry tomatoes
crispy smoked bacon and Dijon mustard sauce*

21,00

*Roast Rack of Lamb with eggplant puree, rosemary
sauce with balsamic vinegar and baby potatoes*

32,00

*Bone-in Steak of Mt. Olympus Black Pig with smoked
mashed potatoes, pearl onions, and au jus sauce*

28,00

*Slow cooked beef cheeks with pappardelle pasta
Mt. Olympus mushrooms and feta cheese cream*

24,00

Fish

*Salmon fillet with black linguine pasta,
saffron sauce, fish roe and lime*
27,00

*Sea bass fillet with purple potato cream,
baby vegetables and lemon sauce*
28,00

*Croaker fish fillet fricassee with spinach,
lime, steamed vegetables and bisque*
26,00



Desserts

Crème Brûlée
10,00

Lemon Pie
11,00

*Chocolate lava cake with vanilla
ice cream and caramel sauce*
12,00

*Traditional orange pie with rose delight
ice cream and citrus sauce*
10,50

Appetizers

"Fish" and Chips
with tartare sauce

13,00

Roast vegetable mille-feuille with
olive jam, basil pesto and walnuts

14,00

Forest mushrooms served in cocotte with truffle from
Mt. Olympus, vegan cheddar and thyme pesto

14,50

Mesclun salad with mango, quinoa, caramelized
hazelnuts and white balsamic vinegar

13,50

Modern Greek salad with cherry tomatoes, vegan feta cheese,
cucumber pappardelle, peppers, olive powder and barley rusk

14,00

Main Courses

*Risotto with mushroom ragu, vegan
cheddar, truffle oil and white wine*

18,00

*Spaghetti gremolata with lemon, garlic,
parsley, cherry tomatoes and olive oil*

16,00

*Plant-based meat balls with fresh tomato,
vegetables and basmati rice with basil*

18,00

*Cauliflower steak with smoked paprika, arugula,
tomato & cucumber tartare, sesame oil and chili*

16,50

*Plant based burger with iceberg lettuce, onion rings,
roast tomato, BBQ sauce, served with crispy fries*

14,00