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RESTAURANT

“ The name Adami comes from the Greek word "adamoma," a cherished Sunday ritual where people gather around a table to celebrate connection. Our menu reflects this spirit, aiming to evoke warmth, comfort, and a sense of togetherness. It's about more than sustenance; it's about the experience of coming together, sharing stories, and enjoying each other's company around the table.  
We hope that when you share a meal with loved ones at your table, it becomes your own "adamoma," filled with the warmth of our flavors and a touch of nostalgia for special moments spent here at Adami. ”

## SALADS

Horiatiki with feta cheese . . . . .	25€
Lentil salad with eel & citrus . . . . .	28€
Lettuce salad with papalines sardines . . . . .	21€
Horta boiled leafy greens with beetroot . . . . .	19€
Ntakos from Lefkada island with olive oil bread roll . . . . .	26€

## TO SHARE

Meze with traditional Greek spreads . . . . .	35€
Wild artichokes Tinos island with goat cheese . . . . .	24€
Tzatziki with zucchini chips . . . . .	17€
Sfakiani pie with honey & sesame . . . . .	22€
Perek with pastourmas & Gruyère cheese . . . . .	24€
Santorini tomato fritters with katiki cheese . . . . .	20€
Frouthalia with pork sausage & french fries . . . . .	25€
Tigania with tuna . . . . .	34€
Trahanas with poached egg & prosciutto from Evritania region . . . . .	34€

## PASTA

Skioufichta garlic pasta with dried Mizithra cheese . . . . .	25€
Hilopites with beef stew . . . . .	30€
Shrimp pasta with cherry tomatoes & wild fennel . . . . .	32€
Pastitsio just out of oven . . . . .	28€
Octopus with 'kofto' macaroni . . . . .	34€

## MAIN COURSES

Kleftiko lamn . . . . .	44€
Chicken kontosouvli . . . . .	36€
Kebab giaourtlou . . . . .	32€
Pork Gyros . . . . .	34€
Moussaka . . . . .	32€
Cod with skordalia . . . . .	40€
Grilled Calamari with macromatika beans & spinach . . . . .	36€
Gemista orfana . . . . .	28€
Beef steak . . . . .	45€
Giouvarlakia fishballs with sauce made from egg & lemon . . . . .	42€
Catch of the day . . . . .	(priced by fish)

## DESSERTS

Bougatsa with vanilla ice cream . . . . .	19€	Rizogalo pudding with chios mastiha & orange . . . . .	19€
Kunefe with pistachio ice cream . . . . .	22€	Profiterole Chocolate, Greek sour cherries & ice cream chocolate . . . . .	22€

Please inform us of any allergies or special dietary restrictions. All prices mentioned above are in euros (€). VAT is included in prices. The EU Food Allergen list is available to all guests. «Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice)». The restaurant / bar is legally required to issue official receipts certified by the relevant tax office. The dishes with octopus, shrimps and squids are from frozen products. The oil used on salads is olive oil. Sunflower seed oil is used for frying. Responsible for implementation of statutory regulations: Ioannis Boubaris.



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