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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€
Froustalia 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 lamb	44€
Chicken kontosouvli	36€
Kebab giaourtlou	32€
Pork Gyros	34€
Moussaka	32€
Cod with skordalia	40€
Grilled Calamari with mavromatika beans & spinach	36€
Gemista orfana	28€
Beef steak	45€
Giouvarlaka fishballs with sauce made from egg & lemon	42€
Catch of the day(price per kilo of fish)

DESSERTS

Bougatsa, crispy phyllo, vanilla custard, cinnamon and vanilla ice cream	20€
Rizogalo, creamy rice pudding, Chios mastiha and orange blossom (gluten free, nut free option available)	20€

Profiterole, Greek coffee choux, Kefalonian mandola ice cream and warm chocolate sauce	22€
Künefe, caramelized kataifi, dil peyniri cheese, hot butter syrup and pistachio ice cream. (Prepared tableside)	22€

Please inform us of any allergies or special dietary restrictions. The EU Food Allergen list is available to all guests: (1) Lactose, (2) Eggs, (3) Nuts, (4) Peanuts, (5) Soy, (6) Molluscs, (7) Crustaceans, (8) Sesame, (9) Sulphur dioxide and sulphites, (10) Cereals containing gluten, (11) Mustard, (12) Lupin, (13) Celery, (14) Fish. All prices mentioned above are in euros (€). VAT is included in prices. 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 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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