



adami

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€
Salatouri from Paros island	31€

TO SHARE

Meze with traditional Greek spreads	35€
Wild artichokes from Tinos island with goat cheese	24€
Tzatziki with zucchini chips	17€
Sfakiani pie with honey & sesame	22€
Perek with pastourmas & Gruyère cheese	24€
Santorinian 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	27€

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

Grilled liver with onion crumble & parsley	42€
Kleftiko lamb	44€
Chicken kontosouvli	36€
Kebab giaourtlou	32€
Pork Gyros	34€
Moussaka	32€
Revithada with sole fish	46€
Cod with skordalia	40€
Grilled calamari with mavromatika beans & spinach	36€
Gemista orfana	28€
Beef steak	45€
Catch of the day	(priced by fish)

DESSERTS

Bougatsa with vanilla ice cream	19€	Karidopita walnut pie with chocolate cream & red fruits	20€
Kunefe with pistachio ice cream	22€	Rizogalo pudding with mastiha & orange	19€



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