



The “crop” of *Imaret*

*La cuisine du soleil familiale et généreuse
simple et expressive*

Imaret’s dining room in it’s “crop”, finds it’s inspiration from the local tradition of homemade food. Products of everyday cooking are cultivated in nearby farms, bred in our mountains or selected from our sea. Extra virgin olive oil from the island of Thasos, local wines, honey and vinegar, Cosmopolitan herbs and spices convert through a simple alchemy the components into delicious flavours.



Vichyssoise	€ 10
Fresh salad with avocado, grapes, hazelnuts, arugula leaves and goat cheese	€ 14
Shrimps with chili, garlic bulgur wheat and garden vegetables	€ 20
Risotto Milanese with scallops	€ 22
Fresh Linguine in pistachio and basil pesto	€ 18
Handmade original "manti" of Imaret	€ 18
Spiced Lebanese chicken with tahini sauce and tabbouleh	€ 24
Fish filet of the day	€ 26
Beef filet with sauce of your choice.	€ 30

In our effort to cater for all our customers we do not serve pork products

Please accept our apology if your selection is not available

Meals are exclusively cooked with extra virgin olive oil

Prices include all legal taxes

Customer is not obliged to payoff the legal notice of payment has not been received (Receipt or Invoice)