

“From Constantinople to Venice”

Spices that will carry you from the famous bazaars of the Orient to the medieval ports of the West.

Imaret’s new menu takes you from Constantinople to Venice with ancient senses, soothing perfumes and secrets that some plants hold in their tissues, in the blossom petals, in their roots and seeds.

The story of spices is as old as human civilisation. From inspiring explorations, to endless wars their existence intertwined with the rise and fall of all past Empires.

Priceless spices that stimulate the sphere of senses promising a journey to taste and to imaginary worlds.



Appetizers

Shrimp bisque with scallops and star anise	14 €
Cream of pumpkin soup with sage and black pepper	10 €
Trahana with feta, turmeric, burned butter and croutons	8 €
Red cabbage salad with Roquefort cheese and cumin	13 €
Salad leaves with warm chèvre cheese, pomegranate and dried nuts in a honey and senape dressing	12 €
Croquettes aux crevettes with lemon confit and fried herbs	16 €
Fried liver strips with sumac and Andrianoupolis salad	14 €
Parmesan nests with chestnuts and Brussels sprouts in a Dijon mustard sauce with green pepper	10 €

Pastries and Pasta

Saffron risotto with green peas and gruyere from Syros	15 €
Penne pasta with smoked salmon in white wine sauce and juniper berries	18 €
Pastry parcels with “kasseri” cheese and pasturma cured beef	12 €
Feta cheese, cream of pomegranate with cloves and black sesame wrapped in Kadaifi dough	15 €
Handmade original “manti” of Imaret with cayenne pepper	16 €

Main courses

Sole meunière with malabar pepper	28 €
Chicken Fesenjann with walnuts, Persian spices and pomegranate	20 €
Authentic Beef Bourguignon with allspice	26 €
Lamb tajine with lemon confit, almonds, green olives and coriander seeds	24 €
Beef filet with Bordelaise sauce and crushed red pepper	30 €

In Imaret gastronomy owes
its existence exclusively in our ingredients.
Quality producers of traditional but also distinct Greek
products, were evaluated and selected to frame our new menu
with award-winning prestigious proposals.