



**spondi**

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## **The Starters**

<b>Foie Gras</b>	37 €
<i>Spices "Five Perfumes"/ Dates/ Grapefruits/ Crust of Citrus Fruits</i>	
<b>Langoustine</b>	58 €
<i>Lemon/ Petrossian Daurenki Caviar/ Grapefruit/ Gentian/ Celery</i>	
<b>Crab</b>	39 €
<i>Turnip/ Acacia Honey/ Tarragon/ Passion Fruit</i>	
<b>Asparagus</b>	38 €
<i>Praliné Financier/ Hazelnut Oil/ Balsamic Vinegar</i>	
<b>John Dory</b>	38 €
<i>Cooked in Salt/ Herb Juice</i>	
<b>Foie Gras</b>	41 €
<i>Pan-Fried/ Rhubarb-Caramelized Pistachio/ Cranberry/ Spicy Opaline Crust</i>	
<b>Wild Mushrooms</b>	36 €
<i>Sabayon Amaretto/ Bitter Cocoa</i>	

If you suffer from a food allergy or intolerance, please let your server know upon placing your order

VAT 24%, municipal tax and waiter charge 11% are included in prices.

Complaint note is provided at the entrance of "Spondi"

«Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice)».

## **The Fish**

### **Wild Turbot**

60 €

*Seasonal Vegetables and Cockle/ Juice of Verjuice-Cockle/  
Pickles Fennel-Citrus*

### **Sea Bass**

47 €

*Mousseline Celery-Lemon/ Meringue/ Matcha Tea*

## **The Meat**



### **Milk Fed Lamb**

52 €

*Eggplant/ Black Olives Tart/ Oregano Juice/  
Middle Neck with Herb & Mustard*

### **Duck from "Challans"**

52 €

*Potato Ravioli/ Yellow Beetroot/ Red Onion*

### **Farm Pigeon**

48 €

*Mousseline Red Cabbage-Black Current/ Caramel Soya-Jerez/  
Stew of its Legs & Wild Mushroom*

### **Veal Sweetbread**

55€

*Arabica "Haiti Kommet"/ Jerusalem Artichoke/ Liquorice*

## **Cheeses from the Trolley**

24 €

## **Menu "Initiation"** 73.00 € /person

**John Dory** *Cooked in Salt/ Herb Juice*

**Mousse of Grouper** *Onions and Oxalis Broth*

**Biologic Chicken** *Morels-Foie Gras/ Juice/ Parsley-Black Trumpet Tart*

**Fine Crusty Puff-Pastry** *Bourbon Vanilla/ Soft Caramel/ "Fleur de Sel"*

Accompanied by 2 glasses of wine: 90, 00 € /person

## **Menu "Discovery"** 140.00 € /person

### **Foie Gras**

*Spices "Five Perfumes"/ Dates/ Grapefruits/ Crust of Citrus Fruits*

\* Alfa Estate, Omega Late Harvest 2014

### **Asparagus**

*Praliné Financier/ Hazelnut Oil/ Balsamic Vinegar*

\* Nopera Estate, Roya 2015

### **Wild Turbot**

*Seasonal Vegetables and Cockle/ Juice of Verjuice-Cockle/ Pickles Fennel*

Gerovasileiou Estate, Chardonnay 2016

### **Duck from "Challans"**

*Potato Ravioli/ Yellow Beetroot/ Red Onion*

\* Papaioannou Estate, Nemea Palia Klimata 2010

### **Cheese**

#### **"Fraisier"**

*Strawberry/ Lemongrass/ Almond/ Crunchy Meringue*

*Fresh White Cheese Ice-Cream and Strawberry Sorbet*

Silva Daskalaki Estate, Liastos 2009

### **Coffee**

*Arabica/ Lemon Thyme / Hazelnut Praline*

\* Santo Wines, Vinsato 2011

Accompanied by 4\* glasses of wines: 178, 00 € by 6 glasses of wines: 215.00 € /person

Upon request it is also possible to combine the Menu with an international wine selection

(We recommend this menu for the whole table)

# *The Desserts*

## *Classics*

**Coffee** 21,00 €

*Arabica/ Lemon Thyme / Hazelnut Praline*

**Fine Crusty Puff-Pastry** 21,00 €

*Bourbon Vanilla / Soft Caramel / "Fleur de Sel"*

## *Fruits*

**"Fraisier"** 21,00 €

*Strawberry/ Lemongrass/ Almond/ Crunchy Meringue  
Fresh White Cheese Ice-Cream and Strawberry Sorbet*

**Grand Marnier Soufflé** 21,00 €

*Sorbet Blood Orange-Ginger/ Citrus Fruits*

## *Chocolate Grand Cru*

**Araguani Chocolate** 22,00 €

*Creamy Chocolate-Caramel/ Hazelnut Crumble/  
Raspberry Sorbet*

## *An Envy of Discovery*

*We propose that you to taste one or more of these desserts in small portion*

<b>Coffee</b>	12,00 €
<b>Puff-Pastry</b>	12,00 €
<b>“Fraisier”</b>	12,00 €

## *A Subtle Accompaniment*

*We take great care, so that each dessert is matched with the following selection of wines served by the glass*

. H & H Madeira Malvasia 10 Year Old for <b>the Coffee</b>	12.00 €
. Moscato Ifestou Gnossi, Chazigeorgiou 2006 for <b>the Puff Pastry</b>	10.00 €
. G Vradiano. Vriniotis Winery 2016 for <b>the “Fraisier”</b>	12.00 €
. Château Pt Vedrines, Sauternes 2013 for <b>the “Soufflé”</b>	14.00 €
.. Vinsanto, Argyros Estate, Santorini 2009 for <b>the Chocolate</b>	10.50 €