

VALAORA

*kitchen led
by the seasons*

FOOD



MENU



HOMEMADE SOURDOUGH COUNTRY BREAD, € 9
taramosalata, extra virgin olive oil / (G)

RAW

OYSTERS, € 8* per piece
cucumber, Greek salad consommé

RED MULLET TARTARE “SAGANAKI”, € 27*
feta, spicy tomato sauce, parsley oil, toasted bread / (G, L)

CATCH OF THE DAY “BOURDETO”, € 26*
grapefruit, lime, paprika, coriander

BEEF TARTARE “KEBAB”, € 24*
sobrassada, roasted tomato ketchup, sumac flavored yogurt,
shallots, pickled mustard seeds, handmade pita bread / (G, L)

*Add Ossetra caviar + €20

FOR THE TABLE

TOMATOES & TSALAFOUTI CHEESE, € 16
cucumber, olives, capers, oregano, carob rusks / (G, L, \varnothing)

CHARGRILLED WILD GREENS & GREEN BEANS, € 17
tomato, Andros Volaki cheese, Thessaloniki koulouri / (G, L, \varnothing)

BETROOTS & STRAWBERRIES, € 19
green leaves, Aegina pistachios, brie from Argos, carob vinaigrette / (G, L, N, \varnothing)

QUINOA SALAD WITH CRAB CROQUETTES, € 22
avocado, sea greens, sesame brittle, sea urchin dressing, grapefruit sorbet / (G)

SCALLOPS, € 29
fava cream, Mani syglino ham, cured egg yolk / (D)

“IMAM BAYILDI” CROQUETTES, € 17
eggplant, caramelized onion, feta ice cream, parsley oil / (G, L, N, \otimes)

“GÖZLEME” CHARGRILLED PITA, € 16
seasonal greens, feta, graviera, yogurt & dill oil / (G, L, \varnothing)

MUTTON “PEINIRLI” OPEN PIE, € 21
graviera, Florina pepper, poached egg, yogurt with basil / (G, L, N)

by the season

S E A

WHOLE FISH OR “BUTTERFLY” GRILLED FISH, € 120 / kg

The fish are lightly dry-aged. Served with your choice of:

Our signature “tsigareli”, wild seasonal greens, string beans, potato, bottarga, sea urchin dressing

or

with orzo pasta, fennel, bottarga

Fish weigh 1+ kg and are served for 2 or more guests

Larger fish may also be served in cuts (head or tail “cutlet”)

CRISPY FRIED COD, € 35

tarama, artichokes, wild greens / (G)

PRAWN “GIOUVETSI”, € 29

orzo pasta, fennel, tomato confit, mussels / (G, L)

HANDMADE “GOGKES” PASTA WITH LANGOUSTINES, € 45

langoustine tartare and broth, celery / (G)

CALAMARI WITH HERB PESTO, € 32

“spanakorizo” cream, rice crisps, Evrytania salami, lemon, verbena / (L, N)

CHARGRILLED OCTOPUS, € 30

white beans, stamnagathi wild greens, wild mushrooms, Mani syglino ham

FISH FILLET OF THE DAY, € 47

Tinos artichokes “tsigareli”, potato terrine, “avgolrmono” egg-lemon sauce, bottarga / (L)

F A R M

RABBIT “STIFADO” RAVIOLI, € 28

baby onions, spicy tomato sauce, graviera Argolida / (G, L)

BLACK PORK “FRIKASSÉ”, € 39

Greek black pork rack, grilled baby lettuce, artichokes, “avgolemono” egg lemon sauce / (L)

ROOSTER “GEMISTA”, € 29

rooster tagliata, couscous flavored with feta, tomato, herbs / (G, L)

MUTTON “MOUSSAKA”, € 35

slow cooked mutton with a side “moussaka” of mutton, potato, eggplant, aged graviera Argolida / (G, L)

PREMIUM CUT OF THE DAY, € 55

seasonal salad, potato terrine / served with: béarnaise sabayon & verde sauce / (L)

L A N D

CHARGRILLED CELERIAC “STEAK”, € 22

celeriac purée, apple, pickled shallots, hazelnuts, vegetable jus / (N, ☉)

“BRIAM RISOTTO”, € 20

potato brunoise cooked like a risotto, eggplant, zucchini, feta, spearmint / (G, L, ☿)

With a passion for authentic flavors and time-honored recipes, Chef Dimitris Paliouras invites you to experience the rich, vibrant tastes of Greece.

Drawing inspiration by his roots in Valaora village, he combines the fresh local ingredients with contemporary cooking techniques to reflect Greek culture in every creation.

Welcome to a dining experience where every bite tells a story of tradition, passion, and the timeless beauty of Greek cuisine.

Please inform your order-taker of any allergy or special dietary requirements.

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

🌿 Dish that can be made vegetarian with small modifications.

🌱 Dish that is or can be made vegan with small modifications.
The cheeses can be substituted for vegan alternatives.

Market Inspection Manager: Dimitrios Paliouras

Prices are in euro.

Municipality tax 0.5% - V.A.T. 13%

The restaurant is required to issue stamped cash register receipts.

The shop is required to have re-printed forms in a special compartment next

to the exit door for making any protest or comments.

We use extra virgin olive oil for the salads, sunflower oil for fried for frying.

