

MAZÌ

APERRO

Dips & olives	18.5
taramas, kopanisti (spicy cheese), tzatziki, fava, olives	
Dolmades	12.5
vine leaves stuffed with rice, dill, lemon gel	
Sardines	9.5
ajo blanco, herb infused olive oil	
Beets and pickles	9
selection of homemade pickles	
Padron peppers	7
Greek cheese board	22
Greek cheese and charcuterie board	27

STARTER & SALAD

Homemade bread	3.5
Spanakopita	17.5
spinach-feta tart, lemon foam	
Santorini meze	14
Fava, sundried tomatoes, capers	
Grilled aubergine	18.5
tomato, zucchini, galomizithra cheese	
Dakos «Cheesecake»	16
Feta mousse, tomato marmelade, olive biscuit	
Niçoise à la grecque	16.5
green beans, potatoes, tomatoes, olives, manouri cheese	
Greek salad	18.5
cherry tomatoes, feta, barley rusk, pointed peppers, olives, cucumbers, capers, onions	
Superfood salad	17.5
Root vegetables, tahini vinaigrette, seeds	
Lavraki ceviche	23.5
sea bass, avocado, strawberry, coriander	
Halibut carpaccio	25
melon, cucumber, dill	
Octopus stifado	31
black garlic, citrus, rosemary	

TRADITIONAL GREEK PASTA

Shrimp giouvetsi	38.5
buffalo milk pasta in rice shape, tomato bisque, strawberries, cacao	
Asparagus trachanoto	30
fermented sourdough pasta, peas, crème fraîche, lemongrass	
Gemista chilopites	26.5
pasta in small squares, tomato, zucchini, peperoni, herbs, galomizithra cheese	

MAIN

Halibut skordalia	44
potato salad, aioli mousse	
Beef short ribs	38.5
eggplant «imam baidi», gravy	
Spare ribs (pork)	36
homemade bbq glaze, cucumber kimchi tabbouleh	
Kotopoulo	32.5
chicken, corn in textures, mushrooms, pistachio gravy	
Mousakas	34
oven casserole with eggplants, zucchini, potatoes and minced beef, bechamel sauce	

SIDE

Asparagus with egg lemon mousse	11
Baby broccoli with lemon vinaigrette	9
Zucchini fritters with tzatziki	13.5
MAZÌ Fries	7.5
Baby potatoes with feta	8.5

DESSERT

Fruit salad	9
Strawberry pavlova with pistachio	13.5
Peach and chocolate	15
with honey, lemon balm, mango	
Ice cream	6
pistachio chocolate caramel vanilla	
Sorbet	6
mango dark chocolate	

MAZÌ

GROUP MENU

For groups of 7 guests or more, only the group menu is served.

Experience culinary surprises with our exclusive MAZÌ group menu. Our kitchen crew has put together a rich selection of seasonal ingredients to create an unforgettable experience - from savory starters and salads to a variety of main courses and delicious desserts.

FIRST COURSE

Selection of appetizers & starters put together by us,
served on the étagère.

SECOND COURSE*

**Groups between 7 – 10 people: choice of 3 main courses
Groups of 11 people or more : ask our staff*

- Spare Ribs (pork) & side dishes
- Short Ribs (beef) & side dishes
- Whole fish & side dishes
- Kotopoulo (whole chicken) from the oven & paccheri-pastitsada
- Gemista Chilopites (greek pasta, tomato, zucchini, peperoni)
- Whole roasted cauliflower with mushrooms and hazelnuts (vegan)
 - Beetroot tart with smoked yoghurt sauce (vegan)
 - Paccheri-Pastitsada (vegan)

THIRD COURSE

Dessert variations put together by us and greek cheese platter

Price per guest
CHF 79