

MEZZE & STARTER

★ **MAZÌ MEZZE à discretion**.....49 p.p.
(served exclusively for the entire table)
halloumi-sticks, zucchini-fritters, boujourdi,
dolmades, dakos, falafel, melitzanosalata,
tzatziki, tirokafteri, olives, Greek salad,
pimientos, pita-bread

Tzatziki with pita.....11.5
Greek yogurt dip with cucumber and garlic

Tirokafteri with pita.....11.5
slightly spicy feta-bell-peppers-dip

Melitzanosalata with pita (vegan).....11.5
smoked eggplant dip

Taramas with pita.....13.5
fish roe mousse

Bouyourdi-Espuma.....19
feta, cherry tomatoes, bell pepper, chili oil,
metsovone cheese chips, pita

Feta-sticks.....18.5
breaded with panko, honey, black sesame

Greek «Capuns».....18.5
trachanas (fermented pasta) wrapped in savoy
cabbage, mushrooms, avgolemono espuma

Calamari.....24
deep fried calamari rings with panko, taramas
dip, lemon

Miso cauliflower.....19.5
roasted cauliflower, miso, tahini, nuts,
nori, chili oil

Chicken Tigania.....24
chicken stir-fry, peppers, garlic, onion,
lemon espuma

Keftedes 23.5
Beef meatballs, graviera cheese, confit
shallots & cherry tomatoes, herb oil, fried capers

MAZÌ fries (vegan).....8

Extra pita (vegan).....3.5

SALAD

Greek salad (vegan possible).....21

MAZÌ salad.....19.5
leaf salad, goat cheese, apple, beetroot, walnuts,
dill, apple vinaigrette

MAIN

★ **MAZÌ FAMILY STYLE MENU**.....69 p.p.
(served exclusively for the entire table)
Let yourself be surprised and experience a
foray through the most popular mezze &
starters, salads, main courses and desserts,
selected carefully by our kitchen crew.

Kontosouvli..... 32
chicken skewer (180g), MAZÌ fries, pita,
mustard-mayo

Giaourtlou kebab.....29
kefte (beef & lamb) mildly spicy, tomato- sauce,
Greek yogurt, fresh herbs, pita

Short-Rib «gyros» 37.5
pulled beef, sweet potato fries, tomatoes,
onions, pita, tzatziki, mustard-mayo

Butterflied Lavraki.....42
grilled sea bass, ladolemono
(lemon dressing), potatoes, vegetables

Kleftiko 42
Slow-cooked lamb, Metsovone cheese,
baby potatoes, vegetables

Truffle Kritharoto.....29
greek buffalo milk pasta, mushrooms, truffle,
parmesan espuma

Octopus.....36
grilled octopus, fava mousse, pickled onions,
caper berries

Traditional mousakas.....34
oven casserole with eggplants, zucchini,
potatoes and minced beef, béchamel sauce

Beef Cheek «Pastitsio».....32
Slow-braised beef cheek, paccheri pasta,
smoked Metsovone cheese

Eggplant «Papoutsaki» (vegan possible).....27
tahini-miso cream, xynotyri cheese, chili oil,
pistachios, dakos crumble

Smashed Bifteki Burger.....34
Potato bun, cream cheese, petimezi, Onion
chutney, truffle mayo, arugula, served with fries

DESSERT

Galaktoboureko (for 1-2 persons).....18
filo pastry, semolina, syrup, vanilla ice cream

Portokalopita.....14
trad. orange cake, syrup, Fleur de Sel,
yogurt ice cream

Lava Cake.....15
with yogurt or vanilla ice cream

Ice cream from Schokolato Zurich.....6
pistachio | salted caramel

Sorbet (vegan) from Schokolato Zurich.....6
mango | dark chocolate