



GREEK CHEFS
ABROAD vol. III

by MAR-BELLA COLLECTION

A TASTE OF FIVE CONTINENTS

Alexandros "Sperxos" Pavlopoulos, Dubai

"A menu celebrating the art of sensory dining experience. This is Mediterranean cuisine inspired by the world & Greece. Enjoy!"

Alexandros

Apaggio, Nido 14th July 2023

Wine pairings by Oenops Wines.
Flights courtesy of flydubai.



@marbellacollectiongreece
#greekchefsabroad

MENU

**with wine pairings
by Oenops wines**



AMUSE BOUCHE

Beetroot choux

beetroot mousseline/goat cheese/
walnut/pearl balsamic

Triangle feta cheese

aged feta/almond/pomegranate/honey

Sea bream ceviche

squid ink tart/citrus dressing/lemon mousse

Lamb kantaifi

lamb loin/ fresh truffle/tzatziki/dehydrated
black garlic

STARTERS (sharing)

Vitello tonnato

slice of veal/tuna/capers/vine leaves/ crunchy
leaves

Grilled octopus

fava beans/stifado pearl onion/chilli butter

MAINS

Seabass

stamnagathi/purple carrot/arbaroriza lemon
butter sauce

Langoustine orzo

orzo pasta/feta cheese mousse/caviar/basil oil

Lamb shank

fresh tomato/fermented pasta/graviera cheese
foam/black tuile

DESSERTS

Pavlova

Greek yoghurt parfait/fresh cherry compote

Karydopita choux

Mastiha ice cream/walnut/mountain tea syrup