



MarBella Elix

GREEK CHEFS ABROAD
culinary series 2021

presents

Yiannis Kioroglou

12th September 2021

*I am inspired by warm Greek
hospitality (Philoxenia) and the
wonder of delicious ingredients
found across the Mediterranean.*

*This is what I call
Meditegrecean cuisine.*

I wish you a wonderful evening!

Yiannis

Wine pairing kindly sponsored by
Katogi Averoff Winery
Metsovo, Greece

MENU

Pissaladière
Ancoïade 2021
Cornbread
crème fraîche / chives / caviar

Fleurs de Côte d'Azur
zucchini blossoms / tomato sauce

Katogi Averoff Rose
XINOMAVRO

T "Art"ichaut
artichoke / foie gras / truffle / metsovone ice cream

Katogi Averoff Rose
XINOMAVRO

Rose "marino"
yellowtail fish / daikon / beetroot

Katogi Averoff Rose
XINOMAVRO

Langoustine in the forest
raspberry / rosemary sauce

Katogi Averoff Alba di Munte
TRAMINER

Seabass spanakorizo
spanakorizo (spinach & rice) sauce / rice chips

Katogi Averoff Inima Athiri
ASSYRTIKO

Black Iberico
black trumpets / porto sauce
Katogi Averoff Rossiu di Munte Yiniets
CABERNET SAUVIGNON

Citron Amalfi

Revani
orange / pineapple sorbet / coriander
/ Szechuan pepper

Mignardises