V I MARIS

SUMMER MENU

2026

APERITIVOS

Sourdough Focaccia, Black cumin, Duqqa, olive oil, preserved lemon 6

Vermouth Olives & Spiced Walnuts 5

Muhamara, Roasted pepper and walnut paste, labneh, sumac, za'atar 8

Padrón Peppers, Pickeld padron & Feta 7

Greek Coppa, Olive oil, almonds 8

Saganaki, Rollo de cabra, tomato matboucha, za'atar, olive oil 12

Dolce Gorgonzola, Fruit marmalade, nigella seeds 11

Taramas, Coriander oil, urfa pepper 7

CRUDO & COLD

Oyster, Spicy cliantro foam, olive oil 6

Vermouth Oyster, Mignonette, elderberry 6

Tomatos, Anthotiro cheese, crispy garlic, olive oil 10

Tuna Crudo, Green aguachile, fermented seasonal fruit, almonds 16

Beetroots, Yogurt, smoked feta, pickled beets, pine nuts 13

Fish Sashimi, Fermented chili, ginger, Persian lemon 15

Green salad, Lightly smoked cuttlefish, homemade almond milk, Aleppo pepper 14

Beef Angus Tartare, Smoked eggplant, pine nuts, tomato seeds, pickled garlic 16

HOT

Carrot, Yogurt, duqqa 12

Scallop, Cauliflower cream, fermented blueberry reduction 18

Chicken Liver, Xorta-parsley purée, lime, chili crisp mayo 14

Spaghetti al Limone, Grilled shrimp, preserved lemon butter, urfa pepper, lime zest 16

Lamb, Tahini, green chili, tomato, pine nuts, sumac, parsley 15

Shrimp toast, Crispy brioche, pimentón aioli, nigella seeds, caviar 18

Shish Barak, Meat dumplings, sour yogurt, pine nuts, mint 16

Citrus Fish Fillet, Seasonal greens, lemon, white wine 18

Grilled Calamari, Mojo verde, mayo, chili oil 15

Anthotiro Gnocchi, Potato foam, crispy potato, black garlic 16