

Health and safety manager
Periklis Koskinas

THE ABOVE PRICES INCLUDE

VAT, municipal taxes

The restaurant is obliged to publish sales receipts.
 Consumer is not obliged to pay if the notice of payment (receipt-invoice) has not been received.




COOKOOVAYA
 WISE CUISINE

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APHERESIS

The best ingredients that our country has to offers from land and sea.
 Seabreams, Groupers, Amberjacks, Dry Aged Beef, Wild Mushrooms, Organic Vegetables, a collection of Award-Winning Olive Oils and an assortment of Cheeses from all over Greece.

Nose-to-Tail, Root-to-Stalk.

Recipes with apheresis at their core.
 Techniques that highlight the quality of the ingredients. Simple and Wise.

Michelin Guide from 2016 to 2023



RAW

Amberjack, Fava Pancakes, Tomato, Marjoram
€ 24,00 C

Seabass, Olive Oil, Lemon, Caper
€ 22,00 C

Mahi-Mahi, Sesame Seeds, Grapes, Kumquat
€ 24,00 C

Scallop, Shrimp, Dorade, Bonito, Sea Fennel, Onion, Olive Oil
€ 29,50 C

Dusky Grouper, Chili, Lime, Coriander
€ 24,50 C

Bread, Artisanal Butter, Trikalinos Bottarga
Extra Virgin Olive Oil
€ 3,50 C / person



ICE CREAMS & SORBETS

Sorbet
(Lemon, Strawberry, Raspberry, Mango)
€ 2,00 C

Ice-Cream
(Vanilla, Cinnamon, Brownies Chocolate)
€ 2,00 C

PIES

Feta PDO, Tyromalama, Graviera Cheese, Anthotyros
€ 16,50 Λ

Wild Greens, Chard, Spinach, Feta, Herbs
€ 17,00 Λ

Minced Beef, Eggs, Spicy Paprika, Red Pepper Flakes, Yogurt
€ 19,00 Λ

Greek Beef Fillet, Black Pork Bacon, Mushrooms, Fresh Truffle
€ 25,00 C



SALADS

Greek Salad, Tomatoes, Xynomizithra Cheese , Extra Virgin Olive Oil,
Black Olives, Pickled Sea Fennel
€ 18,00 C

Chilled Prawn Salad, Jamón Iberico, Organic Lettuce,
Egg, Spicy Mayo
€ 22,00 C A

Organic Lettuce, Spring Onions, Herbs
Thyme Honey Vinaigrette
€ 17,00 C

100% Haloumi Goat Cheese, Cherry Tomatoes, Spearmint,
Spring Onions, Carob Rusk
€ 19,00 C

Athenian Salad, White Grouper, Potatoes, Carrots, Celery
Homemade Mayonnaise
€ 24,00 C

DESSERTS

“Ekmek” with Sweet Mastiha Brioche and Pistachio
€ 10,00 C

Pear tarte tatin
with butterscotch and vanilla ice cream
€ 12,50 C

Bougatsa
crunchy phyllo, vanilla cream and cinnamon ice cream
(for 2 - 4 people)
€ 16,00 C

Chocolate coulant
with vanilla ice cream
€ 10,00 C



WISE TASTING MENUS

Two different Menus.
Two unique gastronomic experiences.

“Wise Classics” Menu
€ 65,00 ^ / person

“Wise Grand” Menu
€ 90,00 ^ / person

The Tasting Menus are offered at the whole table and not individually.

Beverage not Included

APPETISERS

100% Olive Oil Tarama, Lemon, Crispy Phyllo
€ 13,00 C

Octopus, Grilled Bread, Fava, Tomatoes
€ 24,00 C

Scallops, Smoked Eggplant, “Nouboulo”
€ 9,00 C / piece

Fried Zucchini, Tzatziki, Graviera cheese, Oregano
€ 16,00 C

Roasted Bone Marrow, Grilled Bread, Onions, Parsley, Popped Amaranth
€ 18,00 C

Chicken Wings Pastitsada, Spiced Tomato Sauce
€ 18,50 C

Red Mullet “Savoro”, Vinegar, Black Raisins, Rosemary, Almonds
€ 24,00 C



MAIN

Catch of the Day, Wild Greens, Extra Virgin Olive Oil, Lemon
€ 35,00 C

Catch of the Day, Home-made Casarecce Pasta, Fennel, Trikalinos Bottarga
€ 36,00 C

Greek Prawns, Orzo Pasta, Sherry, Smoked Cheese
€ 33,00 C

Grilled Beef Skirt Steak, Mushroom Puree, Black Rice
€ 35,00 C

Grilled Beef Fillet, Risotto, Porcini, Parmesan
€ 34,00 C

Lamb Chops, Tzatziki, French Fries
€ 30,00 C

Organic Chicken Soup, Smoked Eel, Rice Noodles, Poached Egg, Grilled Bread
€ 28,50 C

TO SHARE

One raw Ingredient, Many different preparations
Coal-charred, Pan-boiled, Oven-Cooked, Raw. Choose and combine.

Fish Collars
Grilled, Fried Potatoes, Peppers, Cherry Tomatoes, Basil
€ 70,00 C

Fresh Catch of the Day
(Raw, Bourdeto, Bianco, Rosso, Steamed, Bucatini Buru Buru,
Safran-Chardonnay, Grilled)
€ 95,00 C / kilo

Spanish and American Dry Aged Beef Cuts
(New York, Ribeye, T- Bone, Porterhouse, Cote de Boeuf)
€ 95,00 C / kilo

