



COOKOOVAYA

WISE CUISINE

APHERESIS

The best ingredients that our country has to offer 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

Classic beef tartare, fries
€ 22,00 C

Seabass, olive oil, lemon, caper
€ 22,00 C

Dorade royale carpaccio, wild fennel pollen, yuzu, lemon zest
€ 23,00 C

Fish of the day crudo, grilled wild greens, bottarga
€ 24,00 C

Carabinero prawns, scallops, chili, lime, coriander
€ 25,00 C

Whole fish of the day, tomato, oregano, extra virgin olive oil
€ 28,00 C

Bread, artisanal butter, Trikalinos bottarga
extra virgin olive oil
€ 3,50 C / person

PIES

Feta PDO, tyromalama, graviera cheese, anthotyro
€ 16,50 C

Wild greens, chard, spinach, feta, herbs
€ 17,00 C

Greek beef fillet, black pork bacon, mushrooms, fresh truffle
€ 25,00 C

SOUPS

Organic chicken, egg yolk-lemon broth
€ 14,50 C

Cream of vegetables, hard bread, wild fennel vinaigrette
€ 12,00 C



SALADS

Greek salad, tomatoes, xynomizithra cheese, extra virgin olive oil
black olives, pickled sea fennel
€ 18,00 C

Chilled prawn salad, jamón Ibérico, organic lettuce
egg, spicy mayo
€ 22,00 C

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



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, fleur de sel
€ 18,00 C

Smoked eel, creamed chickpeas, grilled wild herbs
€ 24,00 C

Red mullet "Savoro", vinegar, garlic, black raisin, rosemary, almonds
€ 26,50 C

Crostini, blue crab, dill, cucumber
€ 26,50 C



MAIN

Catch of the day, wild greens, extra virgin olive oil, lemon
€ 35,00 C

Catch of the day, homemade casarecce pasta, fennel, Trikalinos bottarga
€ 36,00 C

Dischi volanti pasta, organic tiger prawns, tomato, basil
€ 34,50 C

Grilled beef skirt steak, mushroom purée, black rice
€ 35,00 C

Grilled beef fillet, risotto, porcini, parmesan
€ 34,00 C

Lamb chops, tzatziki, fries
€ 30,00 C

Organic chicken thigh, rice, goat butter, lemon zest
€ 28,00 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,
Saffron-Chardonnay, Grilled)
€ 95,00 C / kilo

Spanish & American dry aged beef cuts

(New York, Ribeye, T- Bone, Porterhouse, Côte de bœuf)
€ 95,00 C / kilo



WISE TASTING MENUS

Two different menus.
Two unique gastronomic experiences.

“Wise Classics” Menu
€ 75,00 C / person

“Wise Grand” Menu
€ 95,00 C / person

The tasting menus are offered for the whole table and not individually.

Beverage not included.

DESSERTS

“Ekmek”
with sweet mastiha brioche & pistachio
€ 10,00 C

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

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

Brownie
with bitter chocolate mousse, espresso cream & salty caramel sauce
€ 10,00 C



ICE CREAMS & SORBETS

Sorbet

(Lemon, Strawberry, Raspberry, Mango)

€ 4,00 C

Ice cream

(Vanilla, Cinnamon, Brownies Chocolate)

€ 4,00 C



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.



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