



SERVIA
Mediterranean Cuisine

TASTING MENU

“Eight”

Eight (8) tastings from our modern mediterranean menu that gives a twist to culinary traditions.

“Everyday” Mediterranean cooking finds a modern and passionate interpretation.

An authentic coastal Mediterranean table with a contemporary spirit.

80 PER PERSON

MONDAY - THURSDAY

plus applicable taxes
PLEASE NO SUBSTITUTIONS



MEDITERRANEAN DIPS TRIO

hummus, mohammara, carrot lebneh, fresh pita bread

FRESH FIG AND PROSCIUTTO

shredded phyllo dough nest,
creamy marscapone cheese, vincotto

FALAFEL IN JOU-JOU BREAD

tarator sauce, pickled turnips, lettuce, tomato



PEAR MARSCAPONE PELMENI

hand made ravioli with mascarpone cheese & pear,
acid-butter sauce, sweet & spicy fruit 'mostarda'



BLACK SEABASS "ACQUAPAZZA"

poached sea bass filet in lightly herbed broth with
tomatoes, preserved lemon, red onions,
olives, cous-cous

GRILLED LAMB CHOP

vegetable caponata, wild berry compote



BAKLAVA OUR WAY

rolled phyllo dough with spice-soaked nuts,
honey-lemon syrup, pistachio gelato

MILLFEUILLE

with spice-soaked nuts, honey-lemon syrup, pistachio

PLEASE TELL THE WAITER OF ANY FOOD INTOLERANCE



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“Twelve”

Twelve (12) tastings: a dive into the superb Mediterranean gastronomy.

Time honoring and unique ingredients, a combination of new flavors, and perfect taste of an exceptional cuisine.

Therefore, Servia is proposing twelve small plates for a refined dining experience within everyone's reach.

120 PER PERSON

MONDAY - THURSDAY

plus applicable taxes
PLEASE NO SUBSTITUTIONS



MEDITERRANEAN SAMPLER

hummus, mohammara, carrot lebneh, felafel,
spanakopita, sambusek, house made pita

HOUSE CURED BRESAOLA

raspberry, lebneh, arugola, parmesean wafers

STUFFED ZUCCHINI BLOSSOMS

ricotta, mint, parmigiano reggiano cheese filling

TUNA TARTARE

ahi tuna, kataifi, burrata-coconut cream sauce,
ponzu, lime zest

GRILLED OCTOPUS

potato foam, black olive dust, paprika oil



TAGLIERINI & OSETRA CAVIAR

handmade egg pasta, sour cream, vodka pearls

RICOTTA GNOCCHI & TRUFFLE

shitake marmelade, lebneh shaved black truffle



CIOPPINO

with spice-soaked nuts, honey-lemon syrup, pis

GRILLED LAMB CHOP

black seabass, shrimp, clams, mussels in
light tomato sauce & lobster consommé,
crostini & cumin rouille sauce

DUCK & ORANGE GASTRIQUE

mushroom farrotto, garlic & oil wilted broccoli rabe



PASHA PILLOW

phyllo dough filled with white chocolate & almond
mousse, burma syrup, rose petals, pistachio,
24 karat edible gold

THE BLACK PEARL

chocolate mousse, cocoa sable, chocolate ganache,
black cherry gelee

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