

a t o l e

At Atole,

We only use Heirloom Corn for all our corn products. We obtain this corn from several small Mexican farmers that use traditional agricultural techniques to grow organic and sustainable crops. Our tortillas are made from fresh masa every day in the restaurant, for our guests to experience their taste at its best.

For the preparation of all our dishes, we only use Greek extra virgin olive oil GAIA (D.O.P Sitia, D.O.P Kalamata & P.G.I Laconia).

For the preparation of our fried dishes, we only use sunflower oil of the highest quality.

For the preparation of our vegetable, seafood & carnivore dishes, we only use Greek produce of the highest quality.

In many of our dishes you will find a variety of high-quality products from Noma Projects.

Food Service Manager: Dimitris Afentakis

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.
ALL PRICES ARE SHOWN IN EUROS (VAT INCLUSIVE).



a t o l e

antojitos

herb guacamole, maldon salt

9

shrimp tostada, green apple, celery, fennel,
jalapeno, lime

11

beetroot & mango salad, jalapeno, aged vinegar,
pistachio, xinomizithra

14

roasted vegetables, orange, sesame cream,
hazelnut salsa macha

16

crispy ground beef tlayuda, bean crema,
radishes

7

pumpkin tetela, cranberry salsa macha, herbs

11

manchamanteles, roasted potato, fresh cheese

13

spicy roasted free range chicken, salsa verde, herbs

25

iberico pork carnitas, mango salsa, house pickles,
heirloom corn tortillas

29

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tacos

fried seabass, pickled fennel, habanero mayo, red cabbage
12

celery root al pastor, savoy cabbage, Mexican crema,
hazelnut salsa macha
9

chipotle beef cheeks, pickled onion,
jalapeno salsa, cilantro
10

sides

heirloom corn totopos
3

heirloom corn tortillas
3

Black-eyed peas, gooseberry, snow peas,
mushroom garum vinegraitte & chives
5

dulces

dark chocolate hazelnut paleta
4

white chocolate cream, pepitas praline,
pistachio
10

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