

Εθνική
Λυρική
Σκηνή



Greek
National
Opera



For the 55-minute intermission
between the two performances of
Iphigénie en Aulide &
Iphigénie en Tauride,
the GNO, in collaboration with
the SNFCC, offers four options
for a light meal and drink,
subject to availability.

→ Opera Bars

In the foyer of the Stavros Niarchos Hall and the Alternative Stage, you will find the Opera Bars offering three menus for light food and drink, ranging from 12 to 15 euros per person.

Read the detailed menu on page 3.

→ agora N

Located in the heart of the SNFCC, agora N offers menu options for two people at the price of 45 euros and 65 euros, available at the tables in the Agora and inside the restaurant.

Read the detailed menu on page 4.

→ Canal

Next to the picturesque canal of the SNFCC (a 6-minute walk from the GNO), Canal offers a menu for two people at the price of 35 euros, available at the tables by the Canal and inside the restaurant.

Read the detailed menu on page 5.

→ Delta Restaurant

Delta Restaurant, a high-end modern Greek cuisine restaurant awarded 2 Michelin stars, will offer (except on the performance of 22/10) a bar menu at the price of 40 euros for two people in the bar area of the restaurant.

Read the detailed menu on page 6.



Opera Bars

MENU A - 15€ / person

POKE BOWL SALAD

Grilled chicken breast, steamed rice, avocado, cherry tomatoes, pickled cucumber, corn & grated carrot, mint vinaigrette

&

WINE GLASS 150ML

Semeli Harmonia (White – Rosé – Red)
or

PROSECCO GLASS 150ML

Volparessa Extra Dry

MENU B - 15€ / person

QUINOA SALAD

Colorful quinoa, grilled zucchini, roasted tri-color peppers, cherry tomatoes, feta mousse with thyme, balsamic vinaigrette

&

WINE GLASS 150ML

Semeli Harmonia (White – Rosé – Red)
or

PROSECCO GLASS 150ML

Volparessa Extra Dry

MENU C - 12€ / person

TRAMEZZONE WITH SMOKED SALMON

on white and black bread
with cream cheese, cucumber, and dill
&

WINE GLASS 150ML

Semeli Harmonia (White – Rosé – Red)
or

PROSECCO GLASS 150ML

Volparessa Extra Dry

**Make your reservation at +30 6940293050,
daily from 12:00 to 20:00.**

ADDITIONAL INFORMATION

- Telephone pre-booking at least 3 days before the performance. Later pre-bookings will be accepted based on availability.
- Possibility to reserve a stand during pre-booking on a first-come, first-served basis.
- Prepayment of the order on the day of the performance before it starts:
 - With stand reservation: The order will be placed at the stand by the Opera Bars staff immediately before the intermission starts.
 - Without stand reservation: Pick up the order during the intermission from the central bar, from a different service point than the one serving spectators without pre-booking.
- Spectators without pre-booking can be served at the bars on a first-come, first-served basis as usual.



agora N

WINE MENU - 45€ / 2 people

Bruschetta with marinated zucchini flakes in lime and balsam

&

Cacio e Pepe Cheese Croquette with rose chutney

&

Italian Meatballs with beef, smoked pancetta, light tomato sauce, and Mozzarella di Bufala

&

Glass of Wine* per person

FOOD MENU - 65€ / 2 people

Green Power Healthy Salad with baby leaves, avocado, grilled cherry tomatoes, goji berries, sesame, and grape molasses

&

1 choice/person from:

Fungi Risotto with a variety of mushrooms, parmesan, and truffle oil

or

Grilled Chicken Thigh Fillet marinated in herbs with smashed baby potatoes and smoked paprika sauce with Dijon and honey

&

Glass of Wine* per person

* Château Nico Lazaridi, choice of White, Rosé, or Red

** The final price will be adjusted based on the chosen dish or drink.

Make your reservation at +30 216 8091280,
daily from 09:00 to 22:00.

ADDITIONAL INFORMATION

→ Telephone pre-booking and pre-ordering until the start of the performance based on availability.



Canal

MENU - 35€ / 2 people

Orange and Beet Carpaccio with manouri cheese, olives, red onion, walnuts, aged vinegar, extra virgin olive oil, and fresh herbs

Open Olive Oil Pie with handmade dough, Corfu noumboulo, fresh figs, basil-pistachio paste, Syros graviera cheese, galeni cheese, extra virgin olive oil, and fresh herbs

Glass of Wine* or Soft Drink (per person)

*CANAL (White Savvatiano / Rosé Agiorgitiko / Red Merlot – Syrah)

Menu curation: **Stavrani Zervakakou**

Make your reservation at +30 210 9430688,
daily from 10:00 to 16:00.

ADDITIONAL INFORMATION

→ Telephone pre-booking at least 1 day before the performance.



Delta Restaurant

BAR MENU - 40€ / 2 people

Handmade Cold Cuts

Duck breast, pork neck, and sheep prosciutto, variety of cheeses from Naxos, Ios, and aged feta with homemade bread flavored with aged vegetables and handmade butter

Highball

Aged rum, cucumber, fig leaves, and white grape soda

Make your reservation at +30 6986657553,
Monday-Friday 12:00-18:00 &
Saturday-Sunday 16:00-18:00.

ADDITIONAL INFORMATION

- Telephone pre-booking at least 1 day before the performance.
- Delta Restaurant is closed to the public every Monday and Tuesday, so it will not be able to serve on the performance on 22/10.