

# Appetizers



**Tirokafteri**

Feta cheese cream with hot peppers.

7,00



**Taramàs**



Cream of fish eggs and bread.

7,50



**Tzatziki**

Greek yogurt sauce, garlic and cucumbers.

6,50



**Melitzanosalàta**

Pure of grilled roasted eggplant,  
served with fresh tomato,  
garlic, parsley

6,50

**Fava**

Fava bean with lemon and onions

6,50



**Patzarosalàta**



Barbabietole con yogurt greco e maionese.

7,00



**Sarmadàchia**

Rolls covered with vine leaves,  
filled with rice and aromatic herbs.

7,50



All dishes are traditional and prepared by our  
cooks handmade.

# Appetizers



**Feta**

7,00

Feta cheese, olives, oregano.



**Feta psitì**

7,50

Feta cheese with fresh tomato and oregano, grilled.



**Saganàki**

7,50

Fried cheese, generally accompanied by honey.



**Haloùmi**

7,00

Grilled cheese, imported directly from Cyprus.



**Kolokithokeftèdes**

7,00

Fried zucchini balls, flavored with aromatic herbs served with yogurt



**Revithokeftèdes**

7,00

Fried chickpeas balls, flavored with aromatic herbs served with yogurt.



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# Appetizers



**\*Cuttlefish salad** 7,00  
Cuttlefish served with.  
dried tomatoes and Kalamon olives.



**Bougiourdì** 7,50  
Feta cheese with tomato, peppers, onion,  
oil and oregano, baked.

## Briàm

Eggplant, zucchini, peppers,  
onion with tomato sauce, baked. 7,00

## \*French fries

French fries. 4,00

## \*Bamies

Vegetables (also known as Okra,  
special and delicate taste) with onion  
oven-cooked with tomato sauce. 6,50



**Patata Gemistì** 7,00  
Stuffed potatoe with  
Halloumi cheese and bacon.



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\*Quick-frozen foodstuffs

# Appetizers and salads



 *Pita	1,50
Greek bread on the grill.	
<b>Fasòlia</b>	6,00
Baked beans with onion peppers and tomato sauce.	
  Spanakopita	6,00
Fillo pastry filled with spinach, feta, leek and onions	
 Greek salad	11,00
Tomatoes, cucumbers, onions, peppers, Kalamon olives, Feta cheese, oregano.	
  Mixed salad	8,50
Served with tomato, Feta cheese, balsamic vinegar cream and chopped walnuts.	
<b>Kalamon Olives</b>	3,00



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# Specialties



## Moussakàs

12,50

Eggplant timbale with potatoes,  
minced meat and béchamel sauce.



## Vegetarian Moussakà

12,50

Eggplant timbale with potatoes,  
mushrooms and béchamel sauce.



## Pastìsio

13,00

Long pasta (Ziti) with minced meat  
spicy and béchamel sauce.



## Smirnèika

14,50

Seasoned meatballs with tomato,  
served with mashed potatoes or steamed rice.



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# Specialties



## Moschàri kokkinistò

14,50

Greek beef stew served  
with fries or rice  
steamed or mashed potatoes.



## Ghiuvètsi

14,50

Beef stew served  
with risoni and cheese Mizithra,  
grated and baked.



## Terracotta

13,50

A bed of carrots, potatoes, peppers, feta, onion  
covered with baked bread dough,  
served on a terracotta plate.



## Tigania

16,00

Pork cubes cooked in butter with peppers,  
served in a small bread with french fires.



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# Specialties



**Stuffed eggplants** 13,00  
Stuffed eggplants  
of peppers, courgettes and carrots,  
served on a tomato sauce.

**Gemistà** 13,00  
Baked peppers filled with rice and spices,  
accompanied by baked potatoes.

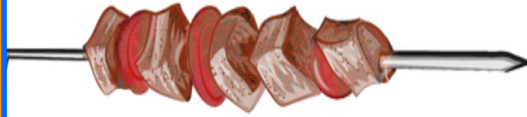
**Imàm baidì** 13,00  
Eggplants with onion filling,  
garlic, oregano and tomato sauce.  
( seasonal dish )

 **Fasolada** 10,00  
Bean soup with carrots and celery



In the absence of fresh product will be used a frozen one.

# Grilled foods



**Souvlàki**

14,50

Pork skewers served with fresh tomato, onion, Tzatziki sauce, French fries and Pita bread, grilled.



**Soutzoùkàkia**

14,50

Beef meatballs (Ćevapcici-like) grilled, accompanied by fresh tomato, onions, Tzatziki sauce, french fries and Pita bread.



**Giaurtloù**

14,50

Sutzukakia served with Pita bread, flavored tomato sauce cinnamon and Greek yogurt.



**\*Paidàkia**

17,50

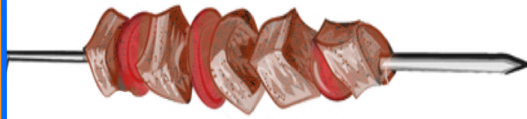
Lamb chops, served with fresh tomato, onion, Tzatziki, French fries and Pita bread.



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# Grilled foods



## \*Kotosouvlàki

15,00

Chicken skewers served with fresh tomato, onion, Tzatziki sauce, french fries and Pita bread.



## \*Loukànika

14,50

Homemade pork sausages, leek served with fresh tomato, onion, Tzatziki sauce and french fries and Pita bread.



## \*Galletto

15,00

Grilled cockerel with butter and spices, served with fresh tomato, onion, Tzatziki sauce and french fries.






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\*Quick-frozen foodstuffs

# Sea foods



  \*Mìdia saganàki 14,50  
Stewed mussels, served with  
tomato sauce and Feta cheese.

  \*Garìdes saganàki  17,50  
Shrimp stews, served with tomato sauce  
and Feta cheese.

 \*Htapòdi ksidato 22,00  
Grilled octopus seasoned with oil  
and served with sauted vegetables.

 \*Ksifìas 17,50  
Baked swordfish  
served with cappers, olives and tomatoes.

Cuttlefish 17,00  
Cuttlefish with chicory



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# Desserts



  **Greek yoghurt** 6,00  
Garnished with honey and walnuts.

  **Halvàs** 6,00  
Toasted and cooked semolina  
in a light syrup and cinnamon.

   **Karidòpita**  6,00  
Walnut cake lightly in syrup  
served with chocolate frosting.

  **Saragli**  6,00  
Very thin and threadlike rolled pasta,  
wrapped in honey and nuts.

  **Revani**  6,00  
Tart based on toasted semolina in syrup  
with orange flavour.



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# Drinks, coffee and greek liquors



Coca cola	3,00	Ouzo	3,00
Coca cola zero	3,00	Ouzo 0.25lt	12,00
Fanta	3,00	Tsipouro	3,00
Sprite	3,00	Metaxà	3,00
Lemon tea	3,00	Rakòmelo	3,00
Peach tea	3,00	Mastiha	3,00
Mineral still or sparkling water 0,75	3,00	Tendouira	3,00
Espresso	1,50	Rose	3,00
Greek coffee	2,00	Herbs	3,00
Coffee frappe	3,00		



Charge is 2,50€ per person.

# Beers



## Greek beers

Weiss 0,5 6,00

Red 0,33 4,00

Mythos 0,33 4,00

Fix bionda 0,33 4,00

Fix dark 0,33 4,00

## Light draft beer

Large beer 6,00

Small beer 3,50



Charge is 2,50€ per person.

# Wines



## White wines

Retsina malamatina 8,00

House wine 16,00/lt  
1/2liter 8,00  
Glass 3,00

Kretikòs 24,00

Makedonikòs 24,00

Moschòfilero 26,00

Assyrtiko 30,00

## Red wine

Housewine 16,00/lt  
1/2liter 8,00  
Glass 3,00

Makedonikòs 26,00

Cava Boutàri doc 28,00

Katògi Avèroff 30,00



Charge is 2,50€ per person.

# To our customers

## INFORMATION TO THE CUSTOMERS THE PRESENCE IN FOOD INGREDIENTS OR PROCESSING AIDS CONSIDERED AS ALLERGENS OR THEIR DERIVATIVES

We advise the kind clientele that,  
in the dishes prepared and administered in this  
exercise and in drinks, may be contained  
ingredients considered allergens.

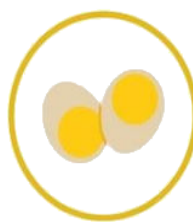
List of ingredients or adjuvants  
consider allergens used in this exercise.



Gluten



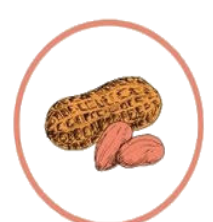
Crustaceans



Eggs



Fish



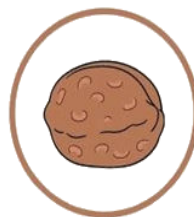
Peanut



Soy



Milk



Nuts



Celery



Mustard



Sesame



Lupin



Shellfish



Sulphur  
dioxide

Charge is 2,50€ per person.

