



COLD MEZEDES

DOLMADAKIA

Stuffed vineleaves with rice, dill and lemon served with Greek yoghurt

7,95

PANTAZARIA

Greek beetroot salad with garlic, green salad, olive oil and Greek mint yogurt

9,95

CHORIIATIKI SALATA

Fresh Greek salad, barrel aged feta, kalamata olives, Greek olive oil & vinegar

10,50

MIXED DIPS PLATTER

Homemade dips: Tzatziki, Spicy feta and Roasted eggplant dip with pita or bread

10,50

HOT MEZEDES

KEFTEDAKIA

Greek meatballs in tomatosauce Grandmother's recipe with kefalotiri cheese

8,95

SPANAKOPITA

*Crispy filodough stuffed with spinach and feta cheese. **Small** portion or **Normal***

7,95 / 9,95

KOLOKITHOKEFTEDES

Zuchinni feta fritters made with dill and mint served with Greek yogurt

9,95

MANITARIA

Mix of mushrooms braised in Mavrodafne wine with fresh herbs and crispy onion

8,95

GARIDES SAGANAKI

Ovenbaked shrimps in tomato sauce, vegetables and feta cheese

13,95

FETA BOUGIOURDI

Ovenbaked feta with fresh tomatoes, bell pepper, kefalotiri cheese and tomatosauce

11,50

CRISPY KALAMARIA

Crispy squidrings with garlic mayo and fresh lemon

12,50

METSOVO BITES

Smoked Metsovo cheesebites with panko crust and sweet&sour tomato jam

11,95

LOUKANIKO

Grilled Greek sausage from Kalamata, served with mustard and coleslaw

10,50

TALAGANI SAGANAKI

Fried haloumi style cheese with Greek honey and green salad

9,95

Mezedes can be shared as a starter or a meal.

*We advise for **Starter** 1 p.p or a **Meal** min. 2 a 2,5 p.p.*

For tables bigger then 4 pers. we recommend the Greek Mezedes Menu

SIDES

***Tzatziki portion** 6,50 ***Pita** 1,95 ***Sourdough bread** 3,95 ***Koulouri Greek Bagel** 2,50

***Kalamata olives** 5,50 ***Barrelaged Feta** 4,95 ***Gigantes beans** 8,95

***Gyros** Thinly sliced roasted pork 9,95

***Paidakia** Lambchops 12,95 ***Souvlakia** Pork skewers 10,95

HOOFDGERECHTEN

MOUSSAKA

Authentic casserole with eggplant, minced meat, potatoe and creamy bechamel
20,95

SOLOMO

Salmon glazed with maple syrup, steamed fennel, hazelnuts and orange saffron gel
23,50

PAIDAKIA

Grilled lamb chops with seasonal vegetables, lemon and oregano
23,50

BIFTEKI GEMISTO

Grilled beef patty stuffed with feta cheese, gyros, tzatziki and pita
21,50

ENTRECOTE

Dutch Grassfed Entrecote 275+ gram with a brown pepper sauce
28,50

MIX GRILL

*Bifteki, chicken, pork souvlaki, gyros, tzatziki and pita +3,95 **Lamb chop***
23,50

BEKRI MEZE

Pork tenderloin with mushrooms, bell pepper, fresh cream sauce with Metaxa
22,50

BBQ CHICKEN SOUVLAKI

Chicken skewer glazed with BBQ sauce, gyros, garlic mayonaise and pita
21,50

MOSHARI STIFADO

Authentic beef stew with gigantes beans, shallots, carrot in tomato sauce
22,50

MELITZANA GEMISTI

Ovenbaked eggplant stuffed with fresh vegetables with feta cheese
21,50

WEEK SPECIALS

We have seasonal specials in limited quantity, ask our staff for more information

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*You can choose **1** side: homemade **fries**, Greek red **rice**, orzo **pasta** of salad*

*We have a **kids menu** (max. 12 y)
For more information ask our staff*

GREEK MEZEDES MENU

A complete Greek experience served in 3 courses with tapas. grill and oven specials and dessert min. 2 persons (2-2,5 hours)
44,50 p.p.

DESSERTS

BAKLAVA

*Homemade with walnuts, pistachio, spices, honey and vanilla icecream (**Vegan option**)*
9,95

BANOFFEE COUPE

Banana and straciatella icecream, toffee cake, warm caramel sauce and whipped cream
11,50

BERRY ME CHOCOLATE

White chocolate cheesecake with raspberry sorbet and red fruits
12,50

GREEK YOGHURT

Greek yogurt with Greek flower honey from Crete, walnuts and cinnamon
8,95

BOUGATSA

Warm crispy filodough with custard, vanilla icecream, whipped cream and fresh fruit
10,50