



Επία Γερκόν

XX
ETERNAL LOVE
XX

XX
FOOD LOVERS
XX



Ελια Γεωργίου

FRESH SALADS

XX

REFRESHING BULGUR WHEAT SALAD Bulgur wheat with fragrant parsley, cherry tomatoes and cucumber, olive oil and lemon	4,25€
KOKKINELI Fresh beetroots sprinkled with walnut crumbs, garlic, white vinegar and extra virgin olive oil, topped with a spoon of traditional Cretan "xigalo" soft white cheese	4,25€
PRASINAKI Fresh salad of baby leaves, a variety of cherry tomatoes, cucumber, fragranced with fresh parsley and dill. It is topped with balsamic vinegar, pomegranate glaze, olive oil and sprinkled with walnut crumbs	4,65€
NANA Crisp iceberg cut by hand, with hearts of lollo rosso, diced grape fruit and orange along with red pepper, sliced parsley and zucchini peels, topped with a honey-mustard sweet lemon dressing and olive oil	5,35€
MAROULA Crisp iceberg cut by hand with bits of bacon, cherry tomatoes and grilled chicken, kneading bread's crunchy croutons in a mustard sauce, honey, sweet lemon and olive oil and Cretan grated gruyere	5,35€
HELIOSTALACHTI Lettuce, lollo rosso leaves, fresh mushrooms, cucumber, grilled chicken, red pepper, boiled egg, aged pungent balsamic and crumbled Greek feta cheese	5,35€
CHEF'S Crisp iceberg and lettuce leaves with a variety of cherry tomatoes, cucumber, red pepper, smoked turkey, "Doirani's" semi-hard yellow cheese, boiled egg and a wonderful cocktail sauce	5,35€
CAESAR'S With grilled chicken, crisp lettuce mixed with Caesars's dressing, kneading bread's croutons, crispy bacon and Cretan grated gruyere	5,35€
KOUKOUVAGIA With Cretan carob rusks, cherry tomatoes, olive paste and feta cheese with olive oil and oregano	3,95€
FUSILLI SALAD (TRICOLORE) Three colored fusilli with grilled chicken, cherry tomatoes, fresh mozzarella and basil mayonnaise	4,85€
GREEK SALAD Tomato, cucumber, onion, parsley, olives, pepper pickle, capers, boiled egg, feta cheese and olive oil	4,95€
ROCKET 'N' ROLLA Spicy rocket leaves with fresh lettuce salad, dried tomato, walnuts, balsamic cream, Cretan grated gruyere and smoked beef loin strips	5,20€
CUCUMBER & TOMATO Tomato, cucumber, peppers and onion with olive oil and oregano	3,55€
WINTER'S "POLITIKI" SALAD Cabbage, carrot, celery, red pepper, radish, olive oil and vinegar	3,35€
ASTIPALEAS'S PANZANELLA With fresh mozzarella, Astipaleas's rusks with seeds, basil pesto, onion, cherry tomatoes and roasted eggplant	4,95€
CAROB RUSK SALAD Carob rusks from Crete with cherry tomatoes, Mediterranean rocket, olive oil, "xigalo cheese" from Sitia and balsamic cream	5,35€

FETAS

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FETA CHEESE WITH OLIVE OIL & OREGANO 2,20€

FETA CHEESE “KARAGIANNI” from ARNEA, Chalkidiki 2,27€

Feta cheese made from sheep's and goat's milk, produced with the old traditional way. It is characterized by its mild taste, specific aroma and hardness of texture

GOAT CHEESE “KALANTARIDI” from CHALKIDIKI 2,33€

Made from fresh goat milk giving it a strong aroma. A white cheese approaching the taste of feta with slightly more intense flavor

ORGANIC FETA CHEESE from MYTILINI 2,75€

Matures while being kept in brine for at least two months. It has a slightly salty and sour taste. A truly organic product from sheep's and goat's milk produced from animals that graze in the traditional way

ORGANIC GOAT CHEESE “MENIKION” from DRAMA 2,75€

KARAGIANNI'S “LOCAL” GOAT CHEESE 2,75€

Hard cheese in texture with a strong taste and the lasting aroma of mount Cholomonta's herbs

STATHORI'S “PETROTO” GOAT CHEESE from CHALKIDIKI 2,59€

Hard, low-fat cheese with low salt content. Recognized by the characteristic shape (tsantila).
A cheese that meets the modern requirements of a healthy diet rooted in our recent tradition

P.D.O. FETA CHEESE “ZIKOS” from KOZANI 2,27€

Traditional P.D.O. feta cheese from Voio of Kozani with natural white color and slightly sour and salty taste. Produced in the traditional way with 70% sheep's milk and 30% goat's milk. It is gathered at 600m altitude

MOUSSES, DIPS & CHEESE SPREADS

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TZATZIKI 2,35€

Handmade with dill, olive oil and garlic

HTYPITI feta cheese dip 2,55€

Handcrafted feta cheese dip, slightly spicy

“RUSSIAN” SALAD – Olivier Salat 2,25€

It doesn't get more “Russian” than this

PAPRIKA DIP 2,25€

Classic homemade paprika

AUBERGINE SPREAD (SUMMERTIME) 3,35€

Greek homemade eggplant spread

FAVA 2,35€

With fresh sautéed onions, lemon juice, olive oil and parsley

HERRING SALAD 3,50€

Smoked herring fillet with bread crumbs, extra virgin olive oil, green onion and lemon juice

CAPERSALAD 3,50€

Santorini's capers with bread, virgin olive oil and onion

SALTED

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SMOKED MACKEREL	4,85€
Grilled with tomatoes and onion	
ANCHOVIES IN SALT	4,25€
TUNA (LAKERDA) FROM CONSTANTINOPLE	8,60€
DRIED SMOKED MACKEREL	4,95€
CHUB MACKEREL FROM LEROS	3,55€
HERRING FILLETS	3,20€
MARINATED ANCHOVY	3,05€
SMOKED COD	4,65€
SMOKED TUNA FROM KALYMNOS	7,25€
ATLANTIC BONITO	5,65€
BOGUE FILLET FROM KALYMNOS	6,50€

PICKLES

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SALTED EGGPLANT STUFFED WITH YOGURT	2,20€
VEGETABLES SUSHI	3,20€
SPICY PICKLES DOLMA SNACK (DOLMA MEZE)	3,20€
BABY RED PEPPERS STUFFED WITH YOGURT	3,20€
GRILLED VEGETABLES	3,20€
“POLITIKI” PICKLES	2,05€

APPETIZERS

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ROASTED EGGPLANT With garlic and olive oil, feta cheese, parsley and vinegar	3,55€
OUR "YALANTZI" (STUFFED VINE LEAVES) "Dolmadakia Yalantzi" that is stuffed vine leaves cooked in pot and served with strained yoghurt and garlic	4,35€
FRESH SAUTEED MUSHROOMS With thyme and kefalotyri cheese	4,55€
GRILLED MUSHROOMS With balsamic dressing	4,55€
CHEESE CROQUETTES Freshly kneaded	3,55€
FRESHLY KNEADED MEAT BALLS (KEFTES) Fried in olive oil	4,35€
FRESHLY KNEADED MEAT BALLS (KEFTES) Served in fresh tomato sauce	4,55€
FRENCH FRIES WITH SALT AND OREGANO	2,25€
FRENCH FRIES WITH KEFALOTYRI CHEESE	2,50€
FRENCH FRIES A'LA CREME	3,20€
TRADITIONAL PONTIAN RECIPE FOR FRIED POTATOES With sautéed onions, sprinkled with grated feta cheese and smoked paprika	3,55€
HOT PEPPER With olive oil, vinegar, tomato and onion	1,05€
SALONICA'S "BOUYOURDI" Variety of greek cheese with fresh tomato, hot pepper and olive oil finished in the oven	4,55€
BREADED FETA CHEESE With sesame and honey	3,30€
"LADOTYRI" FROM ANDROS, P.D.O. IN OLIVE OIL Grilled with tomato and thyme marmalade. Aged in olive oil containing herbs such as oregano and rosemary	4,50€
GRILLED CREAM CHEESE ("MANOURI") FROM TYRNAVOS 100% goat-sheep cream cheese ("manouri") from Tyrnavos grilled with honey and thyme	3,65€
SMOKED CHEESE FROM MOUNT VERMIO Breaded with almond and fried in iron pan	4,85€
DRAMA'S ORGANIC GOAT CHEESE "MENIKION" WITH MINT Grilled with white muscat's balsamic cream	4,35€
"TALAGANI" CHEESE Grilled with Florina's pepper-honey	4,55€
GRILLED KEFALOTYRI SAGANAKI	3,65€
TRADITIONAL "KARAMANLIDIKO" SAUSAGE WITH EGGS	3,55€
SMOKED SCAMORZA (Italian cow's milk cheese) With tomato and basil pesto	4,65€
SCAMORZA BIANCA With tomato and basil pesto	4,55€
"PETROTI" FROM ANDROS With fig molasses	4,65€
"APAKI" (traditional Cretan tenderloin recipe) Sautéed and finished with lemon juice and oregano	4,35€
KAVOURMAS (CONFIT) Sautéed with lemon and oregano	4,00€
BATSOS (salty semi hard to hard cheese with no skin) Grilled with pomegranate chutney	3,80€

VARIETIES* (for 2 persons)

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VARIETY FOR OUZO 7,80€

Tzatziki, split peas ("fava"), olive variety, spicy pickles, "manouri" cheese, mortadella, two meat balls, two "peinirlis" (type of traditional open pie), pickled sardine

ONE MORE FOR OUZO!!! 8,90€

Roasted eggplant, htypiti, "kasseri" cheese, pastrami, eggs with traditional sausages from Trikala, pickled stuffed tomato and marinated anchovy

ROSA 11,90€

Cretan gruyere, "volaki" (cheese from cow's milk) from Andros, smoked cheese from Metsovo, "ladotyri" from Mytilene and Gasparakis "anthotyro" (cream cheese)

WHITE 13,80€

Chevre type cheese (from goat's milk) from Metsovo, "mileiko" Cave cheese (hard yellow cheese from Milos), "kasseri" cheese from Xanthi, Cretan gruyere and "ladotyri" cheese from Andros

BORDEAUX 14,30€

Prosciutto type from Drama, pastrami, ham, "kasseri" cheese from Sohos, "volaki" cheese from Andros and Cretan gruyere

MERLITO 14,80€

Veal shank from Drama, mortadella, "manoura" (soft white cheese) from Milos, Gasparakis "anthotyro" (cream cheese) and smoked cheese from Metsovo

INDIVIDUAL HORS D' OEUVRES 4,90€

With a glass of ouzo / tsipouro

**You can also create your own variety of cold cuts and cheeses from the Bakal's cheese and cut variety*

FROM OUR STONE OVEN...

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ARMENIAN PATTY 4,55€

With Armenian pastrami, Pontian "gaes" cheese, yogurt and fresh tomato

CONFIT (KAVOURMAS) 4,35€

With fried eggs

PASTRAMI 3,80€

With eggs

KNEADED BREAD WITH SPINACH AND CREAM CHEESE 3,50€

Sautéed with olive oil, fresh herbs and "anthotyro" cheese (cream cheese)

KNEADED BREAD WITH AIR-DRIED SALAMI FROM THASOS 4,20€

With "kasseri" cheese, yellow cheese and fresh tomato

KNEADED BREAD WITH SALONICA'S BOUYOURDI 4,55€

KNEADED BREAD WITH "SOUTZOUKI" (traditional sausage) 4,30€

Cretan gruyere, yellow cheese and egg

POTATOES IN THE STONE OVEN 3,80€

With sauce from fresh mushrooms browned with "kasseri" cheese, rich cream and bacon

QUESADILLAS 4,95€

With jalapeño peppers, roasted chicken, smoked bacon, pineapple and variety of melting cheese

FROM OUR STONE OVEN...

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QUESADILLAS BBQ	4,95€
With peppers, caramelized onion, smoked steak, BBQ sauce and melting cheese	
FRESH MUSHROOMS IN THE STONE OVEN	4,65€
Filled with a variety of cheese and bacon	
RIGATONI IN THE STONE OVEN	5,35€
With honeyed pieces of mozzarella, fresh tomato, basil and paste from black olives	
TORTELLINI VODKA AURORA	5,35€
Simmered in vodka, fresh cream, basil and tomato juice	

...IN THE PAN

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CHICKEN BITES	5,65€
Sautéed in olive oil, simmered in wine, light cream with pieces of "feta" cheese, red pepper and thyme	
PAN FRIED BEEF LIVER WITH MUSHROOMS	4,65€
PAN FRIED PORK WITH LEMON JUICE	5,20€
PAN FRIED PORK	5,65€
With mushrooms and diced Cretan gruyere	
PAN FRIED CHICKEN WITH LEMON JUICE	4,80€
"KARAMANLIDIKO" SAUSAGE FROM LAGADAS	4,55€
FRIED PORK CHOPS	4,85€
With red wine sauce, caramelized onions and thyme	
SWEET AND SOUR PORK FILLET	8,65€
Sautéed fillets with fresh vegetables and homemade sweet and sour sauce	
CHICKEN SCHNITZEL / A LA CREME	5,20 / 5,85€
TERIYAKI CHICKEN TULIPS	4,80€
Frosted chicken wings in teriyaki sauce	

...SKEWERED

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CHICKEN KEBAB (KONTOSOUVLI)	5,35€
Skewered lean fillet, marinated in light mustard seed sauce and slowly cooked	
PORK KEBAB (KONTOSOUVLI)	5,35€
Pieces of pancetta, marinated in coarse salt and mountain oregano	
SKEWERED PORK STEAK	5,35€
Juicy and tasty pork neck	
POLITIKO	5,35€
Pork roll from pancetta, slowly cooked	
PORK SHANK	5,80€
SKEWERED CHICKEN	8,90€

MEAT & BURGERS

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BURGER PLAIN With mayonnaise, crispy iceberg, tomato, cucumber pickles and onion rings with fried potatoes	4,85€
BURGER BBQ With barbeque sauce, crispy bacon, iceberg, tomato and caramelized onion with fried potatoes	5,20€
BURGER H&M With mustard and honey sauce, grilled smoked steak, iceberg, tomato and caramelized onion along with fried potatoes	5,55€
BURGER GR With feta sauce, olive paste, iceberg, tomato and onion jam along with fried potatoes	5,35€
CHEESEBURGER US With mayonnaise, iceberg, caramelized onion, tomato, pickle cucumber and cheddar cheese along with fried potatoes	5,20€
BLUE BLANC (BEEF STEAK) The excellent Belgian Blue Blank beef breed in an extra large cut. Enjoy cooked medium with a glass of dry red wine	23€/kg
PORK STEAK Our steak along with the pancetta	6,85€
TAGLIATA (BEEF STEAK) Marinated with olive oil and freshly ground pepper, sliced into thin slices with the selection of our sauces - barbeque, honey and mustard, sweet and sour (choose the degree of cooking)	9,35€
GRILLED "KARAMANLIDIKO" SAUSAGE	4,55€
TRADITIONAL SAUSAGE WITH OREGANO	4,20€
LITTLE KEBABS FROM FLORINA With onion, paprika oil and crushed chillies (bukovo). A traditional recipe from Pisoderi (Florina)	4,95€
STEAK BURGER 300gr Grilled beef burger with fried potatoes and roasted vegetables	5,20€
GRILLED PORK FILLET With olive oil, freshly ground salt and coarse pepper	8,35€
VEAL LIVER Grilled with parsley pesto, garlic and paprika oil	4,65€
GRILLED PORK CHOPS	4,95€
CHICKEN FILLET / ALA CREAM	5,20€ / 5,65€
GRILLED CHICKEN SKEWER (SOUVLAKI)	5,20€
GRILLED CHICKEN CHOPS Boneless chicken thighs	4,90€
SMALL KEBABS (SOUTZOUKAKIA)	3,95€
GRILLED PORK SKEWER (SOUVLAKI)	4,80€
YIAOURLLOU Small kebabs (soutzoukakia) with yogurt, tomato, pita bread and paprika oil	4,95€
PANCETTA WITH BONE	4,80€

PASTA

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CARBONARA A'LA GRECA 5,45€
Spaghetti, bacon, mushrooms, white wine, cream with egg and Cretan gruyere

CARBONARA A'LA ITALIAN 5,75€
Spaghetti, Cretan gruyere, smoked cheeks, egg, brandy

PASTA TWISTS WITH SPINACH AND ANTHOTYRO 4,50€
Fresh spinach sautéed with spices, simmered with wine and sprinkled with cream cheese

VEGETABLE PETOURA WITH FETAAND VEGETABLES 4,70€
Tricolore pasta with peppers, eggplant, zucchini, onion, feta cheese flavored with thyme

PAPARDELLE WITH MEATBALLS 5,20€
Meatballs with sauce and Cretan gruyere

SKIOUFIHTA WITH BRAISED BEEF 5,50€
Freshly cooked beef with vegetables and Cretan gruyere

BUCATINI WITH MINCED MEAT SAUCE 4,70€
With homemade minced meat sauce and Cretan gruyere

SPAGHETTI NAPOLITEN 3,80€
With fresh tomato sauce, flavored with garlic and basil and Cretan gruyere

LINGUINE AGLIO OLIO 3,80€
Red pepper with parsley, crushed chillies (bukovo), white wine, olive oil and Cretan gruyere

FRESHLY COOKED

ASK FOR OUR DISHES OF THE DAY

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“LADERA” Cooked in oil from 2,20€
Stuffed, spinach, okra, green beans, peas, roasted vegetable casserole “imam” or “briam” etc.

CHICKEN from 3,20€
Oven-baked, stew, orzo, pot stew and more

BEEF from 4,50€
With tomato sauce, orzo, pot stew and more

PORK from 4,30€
With mushrooms, cacciatore, “mpekri meze”(Greek appetizer), “spetsofae” (Greek sausage stew), with cabbage and more

MINCED MEAT from 3,65€
Pastitsio, stuffed cabbage rolls, stuffed eggplant, mouzaka and more

LAMB from 4,95€
Fricassee, oven-baked and more

SEA FOOD from 5,50€
Seafood orzo, cuttlefish, mussel orzo, risotto and more

SOUPS from 2,20€
Lentil, chicken, youvarlakia, meat, lamb and many more

DESSERTS*

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**Ask our waiter for the day pastries*

Lemon pie	1,70€
Chocolate log	1,70€
Ekmek kantaefe (Syrupy Shredded Phyllo Custard and Whipped Cream)	1,70€
Chocolate tart	1,70€
Orange Pie	1,70€
“Brunette”	1,70€
Profiterole	1,70€
Cheese cake	1,70€
New York Cheese cake	2,50€
Kneaded bread With warm hazelnut praline and banana	2,20€

COFFEE

XX

Greek coffee	1,50€
Greek coffee (double)	1,90€
Nes café	1,90€
Frappe	1,90€
Espresso	1,50€
Espresso double	2,10€
Espresso freddo	2,20€
Cappuccino	1,90€
Cappuccino freddo	2,25€
Latte	2,50€
Chocolate	2,80€
Tea	1,40€

Μπακάι

Ελληνικό παντοπωλείο

400 Greek wine labels

80 Greek spirits

All Greek wine varieties

80 Greek and international

beers Soft drinks **from all over the Greece**

35 or more cheese varieties

And at least **30** varieties of cold cuts

And from all over the Greece:

Rusks, yogurts, pickles, salted olives, oils, sauces, handmade pasta, legumes, jams, honeys, herbs spices, sweet and savory, breads coffees, pies, fresh fruits and vegetables

*All these and many more are available for
you to enjoy them from the comfort
of your home*

Welcome

Bakal
Greek Grocery

CHEESE*

XX

SMOKED FROM METSOVO “TOSISTAS INSTITUTE” 3,59€

Smoked cheese from pasteurized cows milk. Unique tasty result. Suitable for cold dishes. Served with white tinted wines. Excellent meze, adds unique details in salads.

CRETAN GRUYERE WITH THYME 3,69€

One of the most popular cheeses in Greece. It is known for its excellent quality, the traditional method of manufacture, the pure components, the unique and pleasant flavor. Traditional symbol of the Cretan diet, with huge manufacturing history on the island for centuries, Cretan gruyere is characterized as a very pale yellow, hard table cheese, with asymmetric holes and natural crust, which holds a very pleasant, sweetish and slightly brackish taste, rich aroma of pure milk, causing a feeling of wellbeing and fullness to whoever tastes it.

CRETAN GRUYERE “KOSTAKI” 2,96€

It is an excellent cheese, produced from 1975 at Tzitzifes Apokoronou, an area of Chania Prefecture with tradition in livestock and dairies. From sheep (and goat at a minimum) pasteurized milk.

MATURED CRETAN GRUYERE “KASTELOKOSTAS” 2,75€

A delicious cheese with very sweetish taste. It is made from sheep's milk and is available after maturation. The Cretan Gruyere is one of the most famous Greek cheeses. It has a compact elastic mass with many holes. This cheese-making milk is produced from animals that graze freely in the mountains and the hilly areas of Crete.

CRETAN GRUYERE “GASPARAKI” 2,89€

SMOKED CRETAN GRUYERE 2,75€

GRUYERE FROM TACHEA OF EPIDAVROS 3,25€

Gruyere cheese from sheep's pasteurized milk, with a mild flavor and sweet aftertaste. A traditional, local table cheese.

SPRING GRUYERE WITH PEPPER 2,83€

A great delicacy, if served alone, but it can also accompany various dishes.

GRUYERE CAYENNE FROM AMFILOCHIA 2,85€

Hard cheese with a delicate aroma and mild sweet taste.
Produced from fresh pasteurized s milk.
Maturation period of three months.

PECORINO FROM AMFILOCHIA 2,55€

Hard cheese with a rich aroma and distinctive salty and spicy taste.
Produced exclusively from fresh pasteurized sheeps milk.

PECORINO WITH BLACK TRUFFLE 4,22€

Hard cheese with a rich aroma and intense flavor given by the black truffle.
The traditional pecorino from Amfilochia (sheeps milk) is mixed with real black truffle and its oil, thus creating an exquisite delicacy.

“ARSENIKO” (MALE) FROM NAXOS WITH OIL & HERBS 4,29€

From pasteurized goat's and cow's milk. Matures in olive oil being covered with herbs and peppers of the land of Naxos. It is very tasty, spicy and intense and is ideal for varieties accompanied by a good wine.

*Share quantity and prices of cheeses hold for 100gr

CHEESE*

XX

AGIOS ISIDOROS FROM NAXOS 5,00€

From fresh pasteurized goat milk from livestock of the island of Naxos.
Ideal for pasta, accompanying good wine and strong drinks (whiskey, etc.).
With particular spicy taste, due to the long maturing (18 months to 4 years).

FRESH CRETANANTHOTYRO(CREAM CHEESE) "TZITZIFA" 2,39€

From goat-sheep milk. Characterized as a semi-hard, table cheese, white, without holes and crusty coating, holding a buttery briny taste.
Prepared like sweet cream cheese, with the specificity that immediately after the treatment is placed for several weeks to dry and lose its liquids in specially designed maturing cellars.

DRY ANHOTYRO (CREAM CHEESE) "KASTELOKOSTAS" 2,05€

CRETAN "XYGALO" 2,39€

The «Xygalos Sita» is a cheese product, made from goat or goat-sheep's milk. It is white in color, with no shape and has pasty and / or granular texture and fresh, sourish, slightly salty flavor and pleasant characteristic aroma. It is an exquisite traditional dish which has been recognized and recommended by many Greeks and foreign gastronomes.

"MANOURA" FROM MILOS 2,85€

Goat cheese from local livestock, packaged fresh, thus maintaining intense moisture and a mild flavor. Combined with jams, fruit pulp, dried fruit.

"TYROVOLIA" FROM MYKONOS 3,83€

Fresh, soft, unsalted, cow cheese ideal for pies (onion pie, gingerbread) and vegetable salads.

"VOLAKI" FROM ANDROS 3,05€

Produced from pasteurized cow's milk, it has texture reminiscent to mozzarella with rich, buttery flavor and egg shape. It can be tucked in salads, or eaten with bread, but becomes a special treat for breakfast when combined with sour jams of red fruits and all kinds of honey.

"KOMOS" WITH CRUSHED CHILLIES (BUKOVO) FROM NAXOS 4,89€

From fresh pasteurized cow's and goat's milk.
It is spicy. Ideal for pasta with red sauce or fried in the pan.

*Share quantity and prices of cheeses hold for 100gr

CHEESE*

XX

“KOMOS” WITH HERBS FROM NAXOS 4,82€

From fresh pasteurized cow's and goat's milk.

It has a chilly and spicy taste. Ideal for pasta with red sauce or fried in the pan.

“KOMOS” WITH GARLIC FROM NAXOS 4,86€

From fresh pasteurized goat milk. Ideal for macaroni or fried in the pan.

MATURED “MILEIKO SPILIAS” 4,35€

Intense goat cheese from the island of Milos matured for, at least, 12 months in a specially designed cave environment. It is hard and has intense spicy flavor like the parmesan. Ideal for accompanying strong drinks (whiskey, intensely red wines etc.), or rubbed into spaghetti.

“SAN MICHALIS” P.D.O. (6 MONTHS MATURED) 4,85€

A dairy product with Protected Designation of Origin (P.D.O.).

It is made exclusively from cow's milk in the island of Syros. It is a hard white to yellowish cheese with compact mass, hard and dry skin, characteristic flavor and salty and spicy taste. Matures over a 6 month period, while the “SAN MICHALIS GOLD” follows a 12 month maturation thus having even more intense flavor, aromas and being more spicy with more tougher texture due to the long maturation.

PROVOLONE 3,45€

Semi-hard cheese from unpasteurized cow milk produced following the technique of pasta filata, which gives it its characteristic flexibility.

The provolone is a protected designation of origin (P.D.O. in the Valley of Po, Emilia Romagna, Lombardy, Trentino-Alto Adige and Veneto).

SPICY GORGONZOLA 3,85€

Spicy gorgonzola is made from whole cow's milk and the addition of selected lactobacilli and enzymes.

It has a soft and creamy texture, slightly spicier than the sweet one, and matures over a 80-day period.

It holds high protein content and vitamins such as A, B1, B2, B6, B12 and PP.

The roots of this cheese are tracked back in the early 16th century.

*Share quantity and prices of cheeses hold for 100gr

COLD CUTS*

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TRADITIONAL PASTRAMI

2,85€

The pastrami (or “pastroumas”) is a sausage which is widespread throughout central and western Asia. The name derives from the word “pastirma et” which means “pressed meat” in Turkish, probably because of the habit of the tribes of that region to carry the salted meat in specific pockets of the saddle, placed just below the rider thighs.

It is the same with “salado” of the seafarers.

Its main component is meat from the ribs of the animal, which can be cow, sheep, camel, pig, goat, or buffalo.

AIR-DRIED SALAMI FROM THASSOS

1,75€

Based on a traditional recipe from the island of Thassos. Fine pork. The term is used for a variety of sausages from different meats that are fermented and dried in air. Traditional “salami” was popular in Southern European farmers because it could be kept at room temperature for several days and because it was cheap and easily available.

ITALIAN MORTADELLA 100gr

1,83€

PROSCIUTTO STEAK (BEEF)

6,70€

Pastrami made from the veal’s loins, bloat slightly flavored with whole peppers, spices and lots of coriander that gives it a distinctive, amazing aroma.

SMOKED BEEF STEAK

2,35€

VETRICINA PICANTE

3,15€

Spicy Italian salami from specially selected pieces of pork. The Venticina is a typical product of the Abruzzo region east of Rome.

The orange red color and taste that gives the red and yellow pepper combination make Venticina a uniquely tasty product..

GRILLED SMOKED BREAST

2,90€

BAKED HAM WITH PEPPER

2,30€

ITALIAN PROSCIUTTO

4,15€

AGIONERITIKO SALAMI

2,15€

BEER SALAMI

2,15€

SMOKED SALAMI “ROMIO”

2,15€

MORTADELLA FROM DRAMA

2,15€

PASTRAMI

2,95€

*Share quantity and prices of cold cuts hold for 50gr

Allergens

In order to ensure the effective information of our customers we have created tables with products containing allergens

Under current European legislation ingredients that may cause allergies are the following:

1. CEREALS CONTAINING GLUTEN

(i.e. wheat, barley, oats, rye, etc.) and products based on those cereals

2. CRUSTACEANS (i.e. shellfish, prawns etc)

3. EGGS and products based on eggs

4. FISH and fish-based products

5. GROUNDNUTS (i.e. peanuts) and products based on groundnuts

6. SOY and soy products

7. MILK and milk products (including lactose)

8. NUTS WITH THEIR SHELLS (ie nuts such as almonds, walnuts, hazelnuts, pistachios, etc. and their products)

9. CELERY and products derived from celery

10. MUSTARD and products derived from mustard

11. SESAME SEEDS and products derived from sesame

12. SULFUR DIOXIDE & SULFUROUS COMPOUNDS (preservative containing some foods eg. wine)

13. LUPINE (a plant like legume) and its products

14. MOLLUSCS (ie, octopus, squid etc) and their products

Market Regulator:

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The prices include all legal charges
Municipal Tax: 0,5%, V.A.T. 24%.

The shop is required to have
printed forms in a special compartment next to the
exit, for any protest.

**The consumer has no obligation to pay if you do not
receive the legal document element (proof-invoice)**

We use extra virgin olive oil for our products.





Ελια Λεμονί

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ETERNAL LOVE
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