



Επία Γερκόν

XX
ETERNAL LOVE
XX

XX
FOOD LOVERS
XX



Ελπίς Νεκών

FRESH SALADS

XX

REFRESHING BULGUR WHEAT SALAD 4,25€
Bulgur wheat with fragrant parsley, cherry tomatoes and cucumber, olive oil and lemon

KOKKINELI 4,25€
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

PRASINAKI 4,65€
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

NANA 5,35€
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

MAROULA 5,35€
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

HELIOSTALACHTI 5,35€
Lettuce, lollo rosso leaves, fresh mushrooms, cucumber, grilled chicken, red pepper, boiled egg, aged pungent balsamic and crumbled Greek feta cheese

CHEF'S 5,35€
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

CAESAR'S 5,35€
With grilled chicken, crisp lettuce mixed with Caesars's dressing, kneading bread's croutons, crispy bacon and Cretan grated gruyere

KOUKOUVAGIA 3,95€
With Cretan carob rusks, cherry tomatoes, olive paste and feta cheese with olive oil and oregano

FUSILLI SALAD (TRICOLORE) 4,85€
Three colored fusilli with grilled chicken, cherry tomatoes, fresh mozzarella and basil mayonnaise

GREEK SALAD 4,95€
Tomato, cucumber, onion, parsley, olives, pepper pickle, capers, boiled egg, feta cheese and olive oil

ROCKET 'N' ROLLA 5,20€
Spicy rocket leaves with fresh lettuce salad, dried tomato, walnuts, balsamic cream, Cretan grated gruyere and smoked beef loin strips

CUCUMBER & TOMATO 3,55€
Tomato, cucumber, peppers and onion with olive oil and oregano

WINTER'S "POLITIKI" SALAD 3,35€
Cabbage, carrot, celery, red pepper, radish, olive oil and vinegar

ASTIPALEAS'S PANZANELLA 4,95€
With fresh mozzarella, Astipaleas's rusks with seeds, basil pesto, onion, cherry tomatoes and roasted eggplant

CAROB RUSK SALAD 5,35€
Carob rusks from Crete with cherry tomatoes, Mediterranean rocket, olive oil, "xigalo cheese" from Sitia and balsamic cream

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

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

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 3,50€

It doesn’t get more “Russian” than this

PAPRIKA DIP 3,00€

Classic homemade paprika

FAVA 2,35€

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

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€
HERRING FILLETS	3,20€
MARINATED ANCHOVY	3,05€
SMOKED COD	4,65€
BOGUE FILLET FROM KALYMNOS	6,50€

PICKLES

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SALTED EGGPLANT STUFFED WITH YOGURT	2,20€
VEGETABLES SUSHI	3,20€
BABY RED PEPPERS STUFFED WITH YOGURT	3,20€

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€
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€
“TALAGANI” CHEESE Grilled with Florina’s pepper-honey	4,55€
GRILLED KEFALOTYRI SAGANAKI	3,65€
TRADITIONAL “KARAMANLIDIKO” SAUSAGE WITH EGGS	3,55€
“APAKI” (traditional Cretan tenderloin recipe) Sautéed and finished with lemon juice and oregano	4,35€
KAVOURMAS (CONFIT) Sautéed with lemon and oregano	4,00€

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€

...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	
SKEWERED CHICKEN	8.90€

MEAT

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BEEF STEAK with BONE	15,90€
BEEF CHUCK STEAK	12,90€
PORK STEAK Our steak along with the pancetta	7,85€
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)	10,90€
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

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

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	2,90€
Kneaded bread With warm hazelnut praline and banana	2,20€

COFFEE

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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€

CHEESE*

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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.

MATURED CRETAN GRUYERE “KASTELOKOSTAS” 2,75€

A delicious cheese with very sweetish taste. It is made from sheeps 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.

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.

*Share quantity and prices of cheeses hold for 100gr

CHEESE*

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

CRETAN "XYGALO" 2,39€

The «Xygalo Sitia» 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.

"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.

DANISH BLUE CHEESE 2,40€

*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.

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€

BEER SALAMI

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 Γερών





Ελια Λεμονί

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ETERNAL LOVE
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