



TO PATRIKO MAS

Greek Mediterranean Restaurant

menu

Homemade bread

1,50€

Olive oil/ Extra Virgin Olive Oil (50ml)

2,00€

Cool Soup

Cool cucumber soup garnished with dill, yogurt and avocado.

Fresh cucumber slices and basil leaves enhance the tasting experience.

9,00€

Appetizers

"FORMAELA" FROM ARACHOVA (2 pieces)

Medallions of local goat cheese, served with homemade tomato marmalade (or other marmalade of the day).

8,00€

"DOLMADAKIA"

Grape leaves staffed with a mix of rice, ground beef and fresh aromatic herbs. Served with a refreshing egg-lemon creamy sauce.

11,00€

TRADITIONAL LOCAL LEEK PIE

Homemade kneaded "Filo dough" filled leek sprouts, green onions (scallions), fresh aromatic herbs and a mix of local feta cheese and gruyere cheese. Served with a mix green salad and mousse made from the pie filling.

10,50€

HOMEMADE SMOKED EGGPLANT SALAD

Garnished with green olive oil.

6,50€

EGGPLANT "À LA GRECQUE"

With caramelized onions and fresh tomatoes. Garnished with mornay sauce and parsley.

11,00€

CEVICHE WITH FISH OF THE DAY AND SHRIMP* Marinated with fennel (finocchio), chili pepper, lime and orange.

14,50€

MUSSELS* (8 pieces)

Sautered in a spicy fresh tomatoes sauce, flame reduced with ouzo.

16,50€

Garnished with a cream made from smoked cheese native to the region of Metsovo.

Salads

GREEK SALAD

With tomatoes, cucumber, onions, local feta cheese, carob rusks, olives, balsamic vinegar and extra virgin olive oil.

13,00€

VEGAN SALAD

With baby green beans, green onions (scallions), parsley, mint, dill and avocado dressing

11,50€

OCTOPUS* SALAD With mixed green vegetables, sweet red peppers native to the region of Florina, an oliveoil and lemon dressing, with drops from an aromatic herbs oil extract.

16,50€

Pasta

SEAFOOD BARLEY

Made with shrimps*, mussels*, octopus*, squid*, finocchio, saffron, dill and lime, reduced with ouzo, tomato sauce.

26,00€

FRESH TAGLIATELLE WITH SLOWLY COOKED OXTAIL (VEAL)

26,50€

Porcini mushrooms, Truffle oil and lemon zest.

FRESH TAGLIATELLE WITH RED TOMATOES SAUCE

Saffron and parsley.

15,00€

Local traditional dishes

FRICASSEE

Made with slowly cooked Lamb. Garnished with a chickpeas sauce, with grilled tomatoes, parsley and an aromatic herb extract oil.

23,00€

TRADITIONAL HOMEMADE MOUSSAKA

With ground beef. Cooked and served in an individual clay pot.

15,00€

ZUCCHINI STUFFED WITH RICE AND FRESH HERBS

Garnished with a creamy egg-lemon sauce with fennel sprouts.

11,00€

TRADITIONAL "STIFADO"

With slowly stewed rabbit in baby onions and a mix of herbs and spices.

17,50€

SEA BASS

Served with green sprouts, saffron sauce, carrot chips and red olive oil (beetroot extract).

22,00€

VEAL FILLET

Served medium-rare, garnished with a mousse of finocchio, asparagus and a hint of black garlic, along with a Porto red wine sauce.

36,00€

On the Grill

BIFTEKI

With ground beef lightly herbed, served with French fries.

16,00€

LAMB CHOPS (400 gr)

Individual serving, with French fries.

22,00€

LAMB CHOPS (ordered by kilo)

48,00€

LAMB SOUVLAKI (skewer)

21,00€

Served with oven roasted baby potatoes. Side dip with yoghurt and mustard.

VEAL STEAK (young calf) Served with buttered vegetables.

28,00€

VEAL T-BONE STEAK (young calf) (600gr)

44,00€

Served with grilled corn.

OCTOPUS* ON THE GRILL

26,00€

Served with a mousse from Santorini fava-beans, fried capers and a vinegar dressing.

GRILLED SQUID*

22,00€

Served with couscous and a green sauce from parsley and garlic.

GRILLED SALMON

26,00€

Served with buttered black rice.

VEGETARIAN SOUVLAKI

Skewer on the grill with zucchini, eggplant, mushrooms, various colored peppers, tomatoes and onions, along with a warm balsamic sauce.

13,50€

Desserts

TRADITIONAL BAKLAVA with a scoop of ice-cream.

5,50€ - 8,00€

CHOCOLATE PANNACOTTA

With homemade peanut granola, caramel ice cream and white ganache.

8,00€

ICE CREAM (per scoop)

3,00€

Trays with Greek cheeses and fruits

FIVE TRADITIONAL GREEK CHEESES Tray with an assortment of fresh fruit, sun-dried fruit, breadsticks, homemade marmalade of the season and nuts.

23,00€

FRUIT TRAY With fruits of the season.

9,00€

Refreshments and Beers

MINERAL WATER 1lt	3,00€
PELLEGRINO 750ml	5,00€
ACQUA PANNA 750ml	4,00€
SOUROTI 750ml	5,00€
COCA COLA / SPRITE / ORANGEADE / SODA / SPARKLING WATER / TONIC	3,00€
FRESH ORANGE JUICE	5,00€
FRESH LEMONADE	5,00€
DRAFT MYTHOS BEER 300ml	4,00€
DRAFT MYTHOS BEER 500ml	5,00€
MYTHOS BEER 0,5lt	4,50€
FIX BEER 0,5lt	4,50€
KAISER BEER 0,5lt	5,00€
CARLSBERG BEER 0,5lt	5,00€
NISSOS BEER 0,5lt	5,00€
FIX DARKBEER 330ml	4,00€
FIX ANEF BEER 330ml (alcohol free)	3,00€

Coffees

ESPRESSO	3,00€
CAPPUCCINO HOT	3,50€
CHOCOLATE ICED	4,50€
CHOCOLATE	4,50€
TEA	3,50€
ICE TEA	3,50€

Prices include V.A.T. and all other taxes.

Tips are not included in the prices.

Restaurant Manager: Ioannis K. Konstas.

Olive oil is local and extra virgin. For frying we use corn oil.

The meat and the vegetables are fresh.

**Frozen.*