

ESTABLISHED 2011
697th OLYMPIAD
YEAR Γ'

NOON - EVENING - NIGHT

EDITION

Elliniko

greek meze

PRICE LIST - YEAR 2022 - 700th OLYMPIAD - YEAR Β'



MEZEDES

Mezedes were created to tickle the palate and whet the appetite, but also to stimulate interesting conversation in a convivial atmosphere. The tradition of eating and serving Mezedes is rooted in the ancient symposia and the sharply seasoned appetizers served during formal dinners, while the word itself is derived from the Persian 'maza', which means 'taste'. A meal of mezedes is quite an experience - almost a ritual - that is widespread throughout the Mediterranean region and the Balkans. Unlike appetizers, mezedes are not served before a main dish, but are a meal in their own right, a puzzle of flavours. Even the order in which the individual dishes are served is not coincidental: First to arrive at your table are the milder bites, followed by the more piquant dishes, and finally the mellow flavours.



toellinikocy.com ~ 7777 8300

Allergy information is available. Please ask a team member.

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TASTY ROADS WITH OUZO, WINE, BEER

COLD APPETIZERS

DOLMADAKIA GIALANTZI (6 pieces)	5.80
WHITE TARAMAS white cod roe mousse with lemon and olive oil	5.80
TZATZIKI	4.80
TYROKATERI spicy cheese spread with peppers	5.30
MELINTZANOSALATA AGIORGITIKI smoked aubergine spread with peppers	5.80
TRILOGY OF SPREADS Tzatziki / Tyrokateri / Melintzanosalata	7.80
BYZANTINE BEETROOT SPREAD with strained yoghurt and green apple	7.50
FAVA yellow split pea puree with caramelized onions and capers	6.80
GAVROS marinated anchovy with vinegar and Cretan olive oil	6.30
ARMENIAN PASTOURMAS air-dried cured beef, thinly sliced	6.80
FASOLIA MAVROMATIKA black eyed peas with parsley, dill, dry onion, and peppers	5.50
SEASONAL GREENS wild leafy greens served with olive oil	7.50

SALADS

CRETAN DAKOS with barley rusk, tomatoes, feta, olives, and olive oil	9.50
AGGOUROTOMATA tomato and cucumber salad with onion, peppers, olives, and Cretan olive oil	8.00
VILLAGE SALAD with feta, tomatoes, cucumber, onion, peppers, olives and Cretan olive oil	9.50
POLITIKI SALAD cabbage, carrots, celery, fresh red peppers	8.50
GRANDFATHER'S GARDEN with arugula, spinach, sundried tomatoes, cheese and pomegranate sauce	9.80



Meze Taverns in Thessaloniki

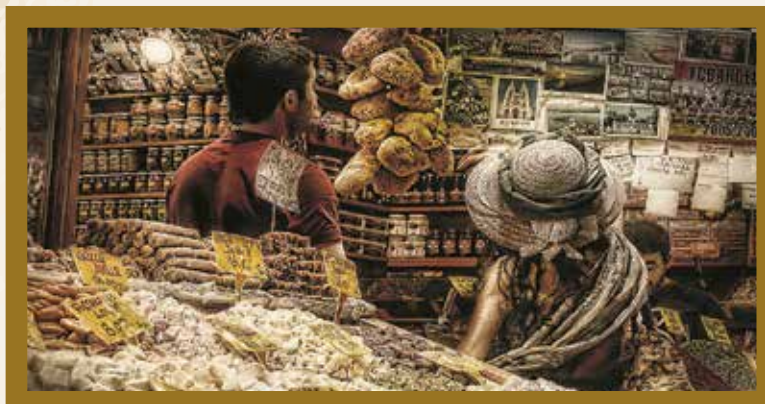
During the Byzantine Empire and continuously until our years, more than 700 meze taverns were created in Thessaloniki. In them, musicians, mimes, singers, jesters, poets and people of art gathered and spent their time eating, drinking and talking. In the years that followed and due to the evacuation of many rural areas and internal migration, Thessaloniki became a modern metropolis of one million inhabitants.



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DELICATESSEN CHEESE

FETA, GREEK CHEESE P.D.O EPIROS	5.50
CRETAN KEFALOTYRI	6.80
LADOTYRI TRADITIONAL CHEESE of Mytilene Island	6.80
GRILLED HALLOUMI CHEESE with fig jam	7.50
CRETAN GRAVIERA	6.60
hard cheese with a mild taste	
CHEESE SERVED PAN FRIED: Cretan Kefalotyri , Ladotyri, Cretan Graviera	
CHEESE SERVED GRILLED: Halloumi	

HOT APPETIZERS & MEZE

PASTOURMALI (3 pcs) pastry filled with smoked cheese, sundried tomato and pastourma	7.80
SMOKED MACKEREL grilled with olive oil	8.50
KOLOKITHOKEFTEDES (6 pcs) zucchini balls stuffed with feta cheese and yoghurt sauce	7.20
BAKED EGGPLANT topped with feta cheese, tomato and olive oil	7.20
SCRAMBLED EGGS with spinach and leeks	7.50
FRESH FRIED POTATOES	4.80
RAVIOLI with cheese and tomato sauce	7.80
GRILLED PLEUROTUS MUSHROOMS	8.30
TYROLOUKOUMADES (4 pcs) fried with cheese, served with honey and sesame	7.80
FETA WRAPPED IN PHYLLO PASTRY served with honey and pistachios	7.80



MEAT DISHES

GRILLED MEATBALLS pork and beef mince meat, with fries	12.50
KEBAB YIAOURLTLOU skewers of pork, beef, lamb mince meat with yoghurt sauce, and Florine pepper paste	13.00
GRILLED CHICKEN THIGH with Greek pitta and fries	13.00
MARINATED PORK PANCETTA with feta and retsina sauce, Greek pitta and fries	12.00
CHICKEN THIGH SOUVLAKI with Greek pitta and fries	12.50
TRADITIONAL SAUSAGE grilled with fries	9.80
PORK SOUVLAKI with Greek pitta and fries	12.00
TIGANIA AGIORGITIKI with pork, chicken and sausage with mustard sauce	10.50
KOTSI slow cooked pork shoulder with red wine sauce	14.50
PORK CHOPS with Greek pitta and fries	13.50

SEAFOOD DISHES

FRIED GARIDAKI crispy Aegean baby shrimp	10.30
FRIED GAVROS crispy anchovy fillets	10.50
GRILLED CUTTLEFISH with bulgur wheat	13.80
FRIED CALAMARI with fries	12.50
GRILLED OCTOPUS with fava of Santorini	14.80
GRILLED CALAMARI with bulgur wheat	15.30
GARIDES SAGANAKI with tomato sauce, peppers and feta cheese	15.50
BAKED SEA BREAM stuffed with spinach, with boiled potatoes	15.30
SEAFOOD KRITHAROTO barley with octopus, calamari, shrimps and mussels	15.50



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TSIPOURO

Tsipouro to Idoniko (20cl)	12.50
Tsipouro to Idoniko with anise (20cl)	12.50
Apostolakis with anise (20cl)	12.00
Apostolakis without anise (20cl)	12.00
Tsipouro Papajim (20cl)	12.50
Tsilili without anise (20cl)	11.00
Tsipouro Zinos (20cl)	13.00

OUZO

Ouzo Giannatsis 40	12.50
Ouzo Giannatsis 42	12.50
Ouzo Giannatsis 45	12.50
Plomari (20cl)	11.50
Plomari Adolo (20cl)	12.00
Varvagianni Blue (20cl)	12.00
Varvagianni Green (20cl)	12.00
Ouzo Papajim	12.00

ZIVANIA

Loel (20cl)	9.50
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BEERS

KEO (330ml)	4.00
CARLSBERG (330ml)	4.00
FIX (330ml)	5.00
ALFA (330ml)	4.50
CARLSBERG 0.0% (330ml)	3.50

WHITE WINES 75cl

White Wine by the glass	6.50
Petritis Kyperounda Xinisteri	23.00
Samaropetra Kir Yianni Sauvignon Blanc/Roditis	24.50
Moschofilero Boutari	26.50
Paranga Kir Yianni Roditis	24.50
Mavro Provato White Lazarides	25.50
Sauvignon Blanc/Semillion	
Ktima Gerovasiliou Malagouzia	35.00
Ktima Alpha Malagouzia	35.00
Ktima Alpha Sauvignon Blanc	36.00
Ktima Alpha Assyrtiko	42.00
Alimos Kyperounda Chardonnay	30.00
Aes Ambelis Morokanella	27.00

RED WINES 75cl

Red Wine by the glass	6.00
Mavro Provato Red Lazarides Merlot/Syrah	25.00
Paranga Kir Yianni Merlot/Syrah/Xinomavro	23.00
Nemea Agiorgitiko	24.00
Epos Cabernet Sauvignon/Syrah	38.00
Ktima Alpha Axia Xinomavro	29.00
Ktima Gerovasiliou Merlot/Syrah/Limnio	33.00
Skopos Kyperounda Shiraz	28.50
Aes Ambelis Maratheftiko/Shiraz	21.00

ROSE WINES 75cl

Kyperounda Rosé	23.50
Akakies Kir Yianni	24.00
Bava Malvasia	31.00

WINE IN CARAFE

To Elliniko White Dry (250ml)	4.50
To Elliniko White Dry (500ml)	8.50
To Elliniko Red Dry (250ml)	4.50
To Elliniko Red Dry (500ml)	8.50

RETSINA

Malamatina (500ml)	10.00
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WHISKEY

Johnnie Walker Black Label (5cl)	7.00
Johnnie Walker Black Label (20cl)	25.00
Chivas Regal (5cl)	7.00
Chivas Regal (20cl)	25.00

LIQUER

Mastic Liqueur (5cl)	5.00
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SOFT DRINKS

Soft drinks	2.50
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WATER

Still Water (1L)	3.00
Sparkling Water (25cl)	3.50
Sparkling Water (0.75L)	4.00

COFFEE

Espresso	2.50
Double espresso	3.00
Cyprus coffee	2.00
Double Cyprus coffee	2.50

