

Elliniko

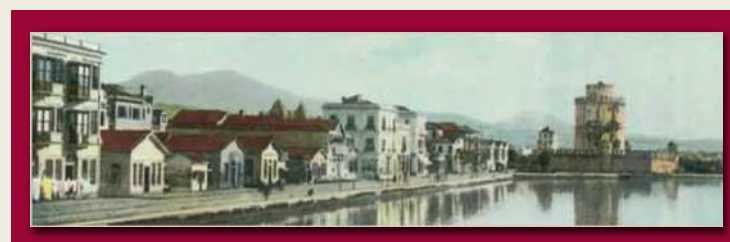
greek meze

PRICE LIST - YEAR 2024 - 700th OLYMPIAD - YEAR B'



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.



toellinikoc.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) stuffed vine leaves with rice, onion, dill and mint	6.30
WHITE TARAMAS white cod roe mousse with lemon and olive oil	6.30
TZATZIKI yoghurt dip, with cucumber, dill and garlic	5.30
TYROKAFTERI spicy cheese spread with peppers	6.30
MELINTZANOSALATA AGIORGITIKI smoked aubergine spread with peppers	6.30
TRILOGY OF SPREADS Tzatziki / Tyrokateri / Melintzanosalata	8.80
FAVA yellow split peas purée with caramelized onions and capers	7.80
GAVROS marinated anchovy with vinegar and Cretan olive oil	6.80
FASOLIA MAVROMATIKA black eyed peas with parsley, dill, dry onion, and peppers	6.00
POTATO SALAD with fresh onion, dill, mayonnaise and capers	8.50

SALADS

CRETAN DAKOS with barley rusk, tomatoes, feta, olives and olive oil	10.50
AGGOURONTOMATA tomato and cucumber salad with onion, peppers, olives and Cretan olive oil	9.50
VILLAGE SALAD with feta, lettuce, tomatoes, cucumber, onion, peppers, olives and Cretan olive oil	10.50
POLITIKI SALAD with cabbage, carrots, celery and fresh red peppers	9.50
GRANDFATHER'S GARDEN with arugula, spinach, sundried tomatoes, cheese and pomegranate sauce	10.50



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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NOON - EVENING - NIGHT - EDITION



DELICATESSEN CHEESE

FETA, GREEK CHEESE P.D.O. EPIROS	5.50
CRETAN KEFALOTYRI hard cheese with a mild taste	7.50
GRAVIERA A hard cheese with a strong taste	9.00
SMOKED CHEESE	9.00
CHEESE SERVED PAN FRIED: Cretan Kefalotyri, Graviera, Smoked Cheese	

HOT APPETIZERS & MEZE

HALLOUMI CHEESE on charcoal served with jam	9.00
PASTOURMALI pastry filled with smoked cheese, sundried tomato and Armenian pastourma	8.50
SMOKED MACKEREL on the grill with olive oil	9.50
KOLOKITHOKEFTEDES (6 pieces) zucchini balls with yoghurt sauce	8.50
BAKED EGGPLANT topped with feta cheese, tomato and olive oil	7.80
GRILLED PLEUROTUS MUSHROOMS	8.50
TYROLOUKOUMADES (4 pieces) cheese balls served with honey and sesame	7.80
FETA WHAPPED IN PHYLLO PASTRY served with honey and pistachios	8.50
CHEESE BOUYOURDI oven baked variety of Greek cheeses, tomato, spicy peppers	8.30
GRILLED VEGETABLES	8.50
FRESH FRIED POTATOES	5.50



MEAT DISHES

GRILLED MEATBALLS pork and beef minced meat, with fries	14.00
KEBAB YIAOURTLOU skewers of pork, beef, lamb minced meat, with yoghurt sauce, Florine pepper paste and fries	15.00
TIGANIA AGIORGITIKI with pork, chicken and sausage in mustard sauce	12.00
GRILLED CHICKEN THIGH with Greek pitta and fries	14.00
KOTSI slow cooked pork shoulder with red wine sauce	16.00

MEAT ON CHARCOAL

PORK CHOP 500 gr. with Greek Pitta and fries	15.50
BEEF SOUVLAKI with Greek Pitta and fries	15.50
BEEF LIVER	11.00
SHIETALIES (4 pieces) pork mincemeat with onion, parsley and cinnamon	9.50
TRADITIONAL SAUSAGE	9.80
PASTOURMAS Cypriot traditional spicy sausage	9.80
PORK SOUVLAKI with Greek pitta and fries	13.00
CHICKEN THIGH SOUVLAKI with Greek pitta and fries	13.50
PORK FILLETS with honey sauce and fries	14.50
MARINATED PORK PANCETTA with feta and Retsina sauce, Greek pitta and fries	12.50

SEAFOOD DISHES

GRILLED CALAMARI with bulgur wheat	16.00
FRIED CALAMARI with fries	13.50
GRILLED CUTTLEFISH with bulgur wheat	14.30
GRILLED OCTOPUS with fava - yellow split peas purée - and bulgur wheat	15.80
FRIED GARIDAKI crispy Aegean baby shrimp	10.80
FRIED GAVROS crispy anchovies fillets	10.80
SHRIMP SAGANAKI with tomato sauce, peppers and feta cheese	16.80
BAKED SEA BREAM stuffed with spinach, with boiled potatoes	15.80
SEAFOOD KRITHAROTO orzo with octopus, calamari, shrimps and mussels	15.80

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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)	13.00
Tsilili without anise (20cl)	12.00
Tsipouro Zinos (20cl)	13.00

OUZO

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

ZIVANIA

Loel (20cl)	10.50
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BEERS

KEO (330ml)	4.00
CARLSBERG (330ml)	4.00
CARLSBERG non alcoholic (330ml)	3.50
FIX (330ml)	5.00
ALFA(330 ml)	5.00
MAMOS (500 ml)	6.50

WINE IN CARAFE

To Elliniko White Dry (250ml)	5.50
To Elliniko White Dry (500ml)	10.00
To Elliniko Red Dry (250ml)	6.00
To Elliniko Red Dry (500ml)	11.00

RETSINA

Malamatina Kechrimpari (500ml)	15.00
Malamatina (500ml)	12.00

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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WHITE WINES 75cl

Kyperounta Winery, Petritis, Xynisteri	24.00
Kyperounta Winery, Alimos, Chardonnay	30.00
Aes Ambelis, Morokanella	27.00
Kir Yianni, Samaropetra, Sauvignon Blanc/Roditis	25.00
Kir Yianni, Tesseris Limnes, Chardonnay / Gewurztraminer	38.00
Boutari, Moschofilero	27.00
Kir Yianni, Paranga, Roditis	25.00
Nico Lazarides, The Black Sheep, Sauvignon Blanc / Semillion	26.00
Douloufakis, Aspros Lagos, Vidiano	44.00
Ktima Gerovasilou, Malagouzia	36.00
Ktima Gerovasilou, Viognier	48.00
Alpha Estate, Malagouzia	35.00
Alpha Estate, Sauvignon Blanc	36.00
Gavalas Winery, Santorini, Assyrtiko	48.00

RED WINES 75cl

Kyperounta Winery, Psila Klimata, Cabernet Sauvignon	32.00
Kyperounta Winery, Epos, Syrah/Cabernet Sauvignon	39.00
Nico Lazarides, The Black Sheep, Merlot/Syrah	26.00
Kir Yianni, Paranga, Merlot/Syrah/Xinomavro	25.00
Domaine Skouras, Akres, Cabernet Sauvignon/Agiorgitiko	24.00
Douloufakis, Aspros Lagos, Cabernet Sauvignon	45.00
Domaine Papagiannakos, Meliör, Merlot	28.00
Alpha Estate, SMX, Syrah/ Merlot/ Xinomavro	56.00
Alpha Estate, Axia, Xinomavro	30.00
Ktima Gerovasilou, Merlot/Syrah/Limnio	34.00

ROSE WINES 75cl

Nico Lazarides, The Black Sheep, Xinomavro/Syrah	28.00
Kir Yianni, Akakies, Xinomavro	25.00
La Tour Melas, Idylle d'Achinos, Syrah/Grenache/Agiorgitiko	36.00
Bava, Malvasia, Sparkling Rosé	32.00

WATER

Still Water (1L)	3.00
Sparkling Water (25cl)	3.50
Sparkling Water (75cl)	4.00

COFFEE

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

