

Elliniko

greek meze

PRICE LIST



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) stuffed vine leaves with rice, onion, dill and mint	7.30
WHITE TARAMAS white cod roe mousse with lemon and olive oil	6.50
TZATZIKI yoghurt dip, with cucumber, dill and garlic	5.50
TYROKATERI spicy cheese spread with peppers	6.50
MELINTZANOSALATA smoked aubergine spread with peppers	6.30
TRILOGY OF SPREADS Tzatziki / Tyrokateri / Melintzanosalata	9.30
FAVA yellow split peas purée with caramelized onions and capers	9.00
GAVROS marinated anchovy with vinegar and Cretan olive oil	7.30
POTATO SALAD with fresh onion, dill, mayonnaise and capers	9.50
TAHINI with garlic and lemon	4.50
FETA, GREEK CHEESE P.D.O. EPIROS	5.80

SALADS

CRETAN DAKOS with barley rusk, tomatoes, feta, olives and olive oil	11.50
AGGOURONTOMATA tomato and cucumber salad with onion, peppers, olives and Cretan olive oil	9.80
VILLAGE SALAD with feta, lettuce, tomatoes, cucumber, onion, peppers, olives and Cretan olive oil	11.00
ROCKET SALAD with dried fruits, hazelnuts, fried halloumi and pomegranate with lemon vinaigrette	12.50
GRANDFATHER'S GARDEN with arugula, spinach, sundried tomatoes, cheese and pomegranate sauce	11.50



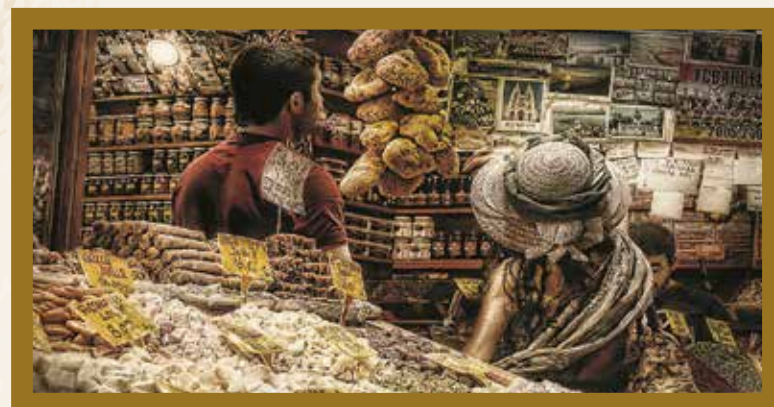
Meze Taverns in Thessaloniki

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.





HOT APPETIZERS & MEZE

HALLOUMI CHEESE on charcoal served with jam	9.50
PASTOURMALI pastry filled with smoked cheese, sundried tomato and Armenian pastourma	9.80
SMOKED MACKEREL on the grill with olive oil	10.30
KOLOKITHOKEFTEDES (6 pieces) zucchini balls with yoghurt sauce	9.50
BAKED EGGPLANT topped with feta cheese, tomato and olive oil	9.00
GRILLED PLEUROTUS MUSHROOMS	9.30
TYROLOUKOUMADES (4 pieces) cheese balls served with honey and sesame	8.80
FETA WHAPPED IN PHYLLO PASTRY served with honey and pistachios	9.00
CHEESE BOUYOURDI oven baked variety of Greek cheeses, tomato, spicy peppers	9.50
GRILLED VEGETABLES	9.00
FRESH FRIED POTATOES	5.50
GRAVIERA SAGANAKI fried hard cheese with a strong taste	9.30
MUSHROOM TIGANIA fried mushrooms in mustard sauce	9.50
BEANS with celery and carrots in tomato sauce	8.80
SCRAMBLED EGGS with spinach and leeks	9.00



MEAT DISHES

KEBAB YIAOURLTLOU skewers of pork, beef, lamb minced meat, with yoghurt sauce, tomato paste and fries	15.50
GRILLED CHICKEN THIGH with Greek pitta and fries	14.50
KOTSI slow cooked pork shoulder with red wine sauce	17.50
HANDMADE STUFFED BURGER with cheese, caramelized onion, tomato sauce and fries	15.50
SLOW COOKED PORK BELLY sliced 'Gyros' style with Greek pita, sweet potato, tomato, tzatziki and mustard	14.00
ORZO WITH BEEF CHEEKS with feta cheese and tomato sauce	17.80

MEAT ON CHARCOAL

BEEF LIVER	11.50
SHIEFTALIES (4 pieces) pork mincemeat with onion, parsley and cinnamon	9.80
TRADITIONAL SAUSAGE	9.80
PORK BACON MARINATED IN WINE	12.50
PORK CHOP 500 gr. with Greek Pitta and fries	15.50
BEEF SOUVLAKI with Greek Pitta and fries	17.50
PORK SOUVLAKI with Greek pitta and fries	13.50
CHICKEN THIGH SOUVLAKI with Greek pitta and fries	14.50
PORK FILLETS with honey sauce and fries	15.30
MARINATED PORK PANCETTA with feta and Retsina sauce, Greek pitta and fries	13.00

SEAFOOD DISHES

GRILLED CALAMARI with bulgur wheat	17.50
FRIED CALAMARI with fries	14.50
GRILLED OCTOPUS with fava - yellow split peas purée - and bulgur wheat	17.00
FRIED GARIDAKI crispy Aegean baby shrimp	12.00
FRIED GAVROS crispy anchovies fillets	12.00
SHRIMP SAGANAKI with tomato sauce, peppers and feta cheese	17.00
BAKED SEA BREAM stuffed with spinach, with boiled potatoes	16.80
SEAFOOD KRITHAROTO orzo with octopus, calamari, shrimps and mussels	17.00
SWORDFISH SOUVLAKI with grilled vegetables	17.50

TSIPOURO

Tsipouro to Idoniko (20cl)	14.00
Tsipouro to Idoniko with anise (20cl)	14.00
Apostolakis with anise (20cl)	13.50
Apostolakis without anise (20cl)	13.50
Tsilili without anise (20cl)	14.00
Tsipouro Zinos (20cl)	14.00
Agioneri Aged (20cl)	14.00

OUZO

Ouzo Giannatsis 40 (20cl)	14.00
Ouzo Giannatsis 42 (20cl)	14.00
Ouzo Giannatsis 45 (20cl)	14.50
Plomari (20cl)	12.50
Plomari Adolo (20cl)	13.00
Varvagianni Blue (20cl)	13.50
Varvagianni Green (20cl)	13.00

ZIVANIA

Loel (20cl)	12.00
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BEERS

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

WINE IN CARAFE

To Elliniko White Dry (250ml)	6.00
To Elliniko White Dry (500ml)	11.00
To Elliniko Red Dry (250ml)	6.50
To Elliniko Red Dry (500ml)	12.00

RETSINA

Kechrimpari (500ml)	15.00
Malamatina (500ml)	12.50

SPIRITS

Johnnie Walker Black Label (5cl)	8.00
Chivas Regal 12 Y (5cl)	8.00
Glenmorangie 12 Y (5cl)	10.00
Mastic Liqueur (5cl)	5.00
Metaxa 7* Brandy (5cl)	7.00

SOFT DRINKS

Soft drinks	3.00
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WHITE WINES 75cl

Vlassides Winery, Sauvignon Blanc	32.00
Kyperounta Winery, Petritis, Xynisteri	25.00
Kyperounta Winery, Alimos, Chardonnay	32.00
Aes Ambelis, Morokanella	30.00
Kir Yianni, Samaropetra, Sauvignon Blanc	30.00
Tselepos, Mantinia Moschofilero	28.00
Kir Yianni, Paranga, Roditis/Malagouzia	27.00
Nico Lazarides, The Black Sheep, Sauvignon Blanc/Semillion	28.00
Douloufakis, Aspros Lagos, Vidiano	46.00
Ktima Gerovasiliou, Malagouzia	38.00
Alpha Estate, Sauvignon Blanc	40.00
Gavalas Winery, Santorini, Assyrtiko	52.00
Ktima Tselepos, Melissopetra, Gewurztraminer	40.00
Wine Art Estate, Techni Alipias, Sauvignon Blanc/Assyrtiko	35.00

RED WINES 75cl

Vlassides Winery, Shiraz	34.00
Kyperounta Winery, Psila Klimata, Cabernet Sauvignon	32.00
Kyperounta Winery, Epos, Syrah/Cabernet Sauvignon	42.00
Nico Lazarides, The Black Sheep, Merlot/Syrah	29.00
Kir Yianni, Paranga, Merlot/Syrah/Xinomavro	27.00
Douloufakis, Aspros Lagos, Cabernet Sauvignon	45.00
Alpha Estate, SMX, Syrah/Merlot/Xinomavro	58.00
Alpha Estate, Axia, Xinomavro/Syrah	32.00
Ktima Gerovasiliou, Merlot/Syrah/Limnio	37.00
Wine Art Estate, Techni Alipias, Cabernet Sauvignon/Agiorgitiko	38.00

ROSE WINES 75cl

Nico Lazarides, The Black Sheep, Xinomavro/Syrah	30.00
Kir Yianni, Akakies, Xinomavro	27.00
La Tour Melas, Idylle d'Achinos, Syrah/Grenache/Agiorgitiko	39.00
Bava, Malvasia, Sparkling Rosé	35.00

WATER

Still Water (1L)	3.50
Sparkling Water (25cl)	3.50
Sparkling Water (75cl)	5.00

COFFEE

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

