

By Executive Chef Sotiris Evengelou

# Menu

S | A | L | O | N | I | K | A

## ALMOST RAW

### OYSTERS

Raw or Roasted

6€/piece

A: 6, 12, 14

### SALMON SASHIMI

29€

A: 1, 4, 6

### TUNA TAR TAR

Green lemon, fresh coriander

29€

A: 2

### FISH OF THE DAY CARPACCIO

Olive oil, lemon

27€

A: 4, 6

### BONITO

Cucumber, olive oil, lemon

27€

A: 4, 12

### BOTTARGA

Crispy breads with butter and lemon

30€

A: 1, 4, 7, 8, 11

### “KOILADOS” PRAWNS

Grapefruit, black salt

29€

A: 2

## TO SHARE by SALONIKA

### SALONIKA'S EGGPLANT SALAD

Prepared at your table

20€

A1, 3, 4, 7, 8, 9, 10, 11

### THE TARAMOSALATA

With white tarama and extra virgin olive oil

19€

A: 1, 7

### “TIROKAFTERI” SPICY CHEESE

Kalathaki from Limnos

19€

A: 1, 7

### BATZOS SAGANAKI

Lemon

19€

A: 1, 7

### GOAT HALLOUMI CHEESE

“MAROULAS”

With tomato salad

25€

A: 1, 7, 12

### PEREK

Feta cheese from Ellassona in the pan

19€

A: 1, 7

### GRILLED SQUID

Basil pesto

28€

A: 8, 12, 14

### BOUYIOURDI OF THESSALONIKI

With shrimps

29€

A: 8, 12, 14

### SUN-DRIED OCTOPUS

Olive oil, oregano

31€

A12, 14

### JAMON IBERICO

Baked bruschettas, tomato

28€

A: 1, 7

### BEEF TAR TAR

Bottarga, truffle

35€

A: 3, 4, 10, 12

### ROAST FARMER'S SAUSAGES

Sweet and spicy mustards

26€

A: 1, 10, 12

### THE STIR-FRY

Lamb offals in the pan for 2 persons

(Depending on availability)

45€

A: 12

## SALADS

### TRADITIONAL GREEK SALAD

Rusks, olives, capers, oregano

19€

A: 1, 7, 11, 12

### PEPERONATA

Stracciatella, olives, capers

26€

A: 7, 12

### OUR GARDEN'S SALAD

Avocado, buckwheat, shrimps, grilled chicken

29€

A: 1, 12

THE BOILED SALAD  
With greens and vegetables of the season  
20€

THE CRETAN "KOUKOUVAGIA"  
Barley rusks, tomato, xigalo soft cheese from Sitia  
19€  
A: 1, 7, 11, 12

## PASTA & RISOTTO

RISOTTO ACQUERELLO  
Roast vegetables and mozzarella  
28€  
A: 1, 7, 12

AGNOLOTTI  
With goat cheese and truffle  
29€  
A: 1, 7

RIGATONI ARRABBIATA WITH PRAWNS  
32€  
A: 1, 2, 3, 6, 7, 10

PENNE WITH EGGPLANT, MOZZARELLA  
AND BASIL  
26€  
A: 1, 3, 6, 7, 12

SPAGHETTI WITH GUANCIALE AND TRUFFLE  
29€  
A: 1, 3, 6, 7, 10

LINGUINI WITH LEMON AND  
FISH OF THE DAY TAR TAR  
32€  
A: 1, 3, 4, 6, 7, 10

SPAGHETTI VONGOLE  
Baby zucchinis, botargo and lemon  
35€  
A: 1, 3, 4, 6, 7, 10

\*\*All pasta dishes can be also prepared  
with whole wheat

## FROM OUR OVEN

BEEF TAIL WITH ORZO PASTA GIOUVETSI  
33€  
A: 1, 3, 7, 9, 12

SLOW-COOKED BEEF CHEEKS  
WITH PAPPARDELLE AND MUSHROOMS  
35€  
A: 1, 3, 7, 9, 10, 12

CHICKEN WITH TARRAGON  
AND WHEAT TRAHANA  
31€  
A: 1, 7, 9, 10, 12

PORK SHANK AND POTATOES  
WITH ONIONS SWEET GARLIC CREAM  
AND OREGANO  
32€  
A: 1, 7, 9, 10, 12

ROAST LAMB WITH POTATOES IN THE POT  
(for 2 persons)  
Aromatic herbs  
70€  
A: 7

## FISH MARKET

(Please ask our service staff for availability)

KAKAVIA SOUP WITH FISH OF THE DAY  
40€  
A: 2, 4, 7, 9, 12

FRESH FISH OF THE DAY  
110€/ kg  
A: 4

PRAWNS  
110€/ kg  
A: 2, 4

LANGOUSTINES  
120€/ kg  
A: 2

LOBSTER  
120€/ kg  
A: 2

\*\*We prepare them for you: grilled or steamed or  
giouvetsi or fricassée with greens

## FROM THE GRILL

ORGANIC FARMING PIGLET STEAK  
38€

LAMB OR MUTTON CHOPS  
80€/kg

BEEF FILLET  
50€

BLACK ANGUS RIB EYE 350 gr.  
55€

GREEK BEEF STEAK  
Dry Aging 40 days  
75€/kg

BLACK ANGUS T-BONE STEAK  
110€/ kg

## NOTES

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef.

The restaurant/bar is legally required to present complaint/comment forms in a special box next to the exit.

Prices include all taxes.

The restaurant/bar is legally required to issue receipts in retail trade.

Consumer is not obliged to pay

If the notice of payment has not been received (receipt – invoice)

Persons under 18 years of age are prohibited to consume alcoholic beverages.

Dishes marked with \* have been frozen.

The oil used on salads is extra virgin olive oil.

Sunflower seed oil is used for frying.

Responsible for implementation of statutory regulations: Charalampidis Nikos

## DESCRIPTION OF ENCODED ALLERGENS

1. Cereals containing gluten
2. Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
3. Eggs and products based on eggs
4. Fish and products based on fish
5. Groundnuts (peanuts) and products based on peanuts
6. Soybeans and products based on soy
7. Milk and products based on milk
8. Nuts (e.g. almonds, hazelnuts, walnuts, cashews, etc.)
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulphur dioxide (SO<sub>2</sub>) and sulphites
13. Lupine and products based on lupine
14. Mollusks and products based on mollusks

ATTENTION: All the products are composed of multi various ingredients and produced in similar production areas, so there is the possibility of existence of more than one allergen in the aforementioned plates.

