

By Executive Chef Sotiris Evangelou

# Menu

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

ALMOST RAW

OYSTERS

6€/piece

A: 6, 12, 14

TUNA

Carpaccio or Tartare, green lemon, fresh coriander

29€

A: 4, 6

FISH OF THE DAY

Carpaccio or Tartare, olive oil, lemon

27€

A: 4, 6

BOTTARGA FROM MESSOLONGI

Crispy breads with butter and lemon

30€

A: 1, 4, 7, 8, 11

BEEF FILLET

Carpaccio or Tartare, truffle

35€

A : 3, 4, 10, 12

APPETIZERS & SALADS

JAMON IBERICO

Baked bruschettas, tomato

28€

A: 1, 7, 8, 11

“MAROULAS” HALLOUMI CHEESE

FROM GOAT MILK

With tomato salad

25€

A: 1, 7, 12

PAN-FRIED PITA

With Feta cheese from Ellassona

19€

A: 1, 7

BOUYIOURDI

21€

A: 3, 7

GRILLED SQUID

Basil pesto, baby potatoes, “throumbes” olives  
from Halkidiki

28€

A: 8, 12, 14

OCTOPUS

Yellow split peas purée, onion, caper

31€

A:12, 14

SALONIKA’S EGGPLANT SALAD

Prepared at your table

20€

A: 1, 3, 4, 7, 8, 9, 10, 11

THE TARAMOSALATA

White tarama and extra virgin olive oil

19€

A: 1, 4, 10

“TIROKAFTERI” SPICY CHEESE

Kalathaki from Limnos

19€

A: 1, 7

TRADITIONAL GREEK SALAD

Rusks, olives, capers, oregano

19€

A: 1, 3, 7, 8, 11, 12

TENDER GREEN LEAVES  
WITH KARIKI OF TINOS CHEESE

Tarragon and grapes

19€

A: 7, 10, 12

CAESAR’S SALAD

Grilled prawns and chicken

29€

A: 1, 2, 7, 12

THE BOILED SALAD

Vlita greens, zucchinis potatoes, green beans

20€

A: -

THE CRETAN “KOUKOUVAGIA”

Barley rusks, tomato, xigalo soft cheese from Sitia

19€

A: 1, 7, 11, 12

SOUP OF THE DAY

20€

Our daily soup is prepared with fresh ingredients  
Please ask our Staff

PASTA & RISOTTO

RISOTTO ACQUERELLO

Prawns, zucchinis, saffron

28€

A: 2, 7

PACCHERI

Gorgonzola, prosciutto, sage

32€

A: 1, 6, 7, 10

RIGATONI ARRABBIATA

Mozzarella and roast cherry tomatoes sauce

32€

A: 1, 6, 7, 10

FUSILLI

Chicken bolognese, mushrooms

26€

A: 1, 3, 6, 7, 12

PENNE

Shrimps, tomato, feta cheese

35€

A: 1, 2, 6, 7, 10

SPAGHETTI AGLIO E OLIO

With sea-urchin or bottarga

(subject to availability)

35€

A: 1, 4, 6, 10, 12

LINGUINE

Linguini with lemon and fish of the day tartare

32€

A: 1, 3, 4, 6, 7, 10

MAFALDINE

With beef cheeks

29€

A: 1, 6, 7, 9, 10, 12

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

THE FISH

Fresh fish of the day

Kakavia / Grilled or steamed / In the pan /

Giouvetsi / Fricassée with greens

FISH OF THE DAY / GREEK FRESH SHRIMPS

110€/kg

A: -

LOBSTER / LANGOUSTINES

120€/kg

THE MEAT

CHICKEN

Mushrooms, potato gnocchi

31€

A: 1, 7, 9, 10, 12

ROAST FARMER'S SAUSAGES

Sweet and spicy mustards

26€

A: 1, 10, 12

PORK PLUMA IBERICO

40€

A: -

LAMB RACK

70€

A: -

SLOW - ROASTED LAMB SHOULDER

Roast potatoes, onions, rosemary, thyme

(For 2 persons)

65€

A: -

BEEF FILLET

50€

A: -

DRY-AGED STEAK

(subject to availability)

40-days dry-aging

90€/ kg

A: -

VEAL STEAK

75€/ kg

A: -

BLACK ANGUS RIB EYE

55€

A: -

BLACK ANGUS T-BONE STEAK

110€/ kg

A: -

SAUCES

Barbeque

Chimichurri

Pepper sauce

Mushroom sauce

Olive oil with lemon

## NOTICE

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 from consuming 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: Charalam-pidis 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 it is unavoidable the possibility of existence more than one allergen in the aforementioned plates.