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

MENU

by chef Sotiris Evaggelou

APPETIZERS

CAVIAR Osciètre
180€/50gr
A: 3, 4, 6

CAVIAR Beluga
450€/50gr
A: 3, 4, 6

OYSTERS
Fine de Claire
6€/Piece
A: 12, 14

AVGOTARAXO FROM MESSOLOGI
27€
A: 1, 4, 7, 8, 11

CARPACCIO
From our catch of the day
27€
A: 4, 6

TARTARE
From our catch of the day
27€
A: 4, 6

"KOILADOS" PRAWNS
30€
A : 4, 6

SMOKED SEABASS
With Greek salad juices
27€
A: 4,6, 12

GRILLED SQUID
28€
A: 12, 14

GRILLED OCTOPUS
29€
A: 12, 14

SHRIMPS SAGANAKI
28€
A: 12, 14

XAMON JOSELITO
40€
A : -

BEEF FILLET TARTARE
29€
A : 3, 7, 8, 10, 12

PAN-FRIED LAMB OFFAL
26€
A: 1, 12

ROAST SAUSAGES
24€
A: -

PAN-FRIED PEREK CHEESE PIE
19€
A: 1, 7

SALADS

TRADITIONAL GREEK SALAD
18€
A: 1, 3, 7, 8,11, 12

DAKOS
Barley rusk with tomato
and xigalosoft cheese
18€
A: 1, 7, 8, 11,12

SALONIKA'S EGGPLANT SALAD
Prepared at your table
19€
A: 7, 10, 12

THE WHITE TARAMOSALATA
18€
A: 1, 4, 12

"TIROKAFTERI" SPICY CHEESE
Prepared at your table
18€
A: 7, 12

TOMATO SALAD
With grilled halloumi and mint
24€
A: 7, 12

TENDER GREEN LEAVES
WITH SEAFOOD
29€
A: 2, 7, 10, 12, 14

THE BOILED SUMMER SALAD
18€
A: -

SOUP OF THE DAY

SOUP OF THE DAY
19€
A: -

PASTA & RISOTTO

SPAGHETTI
Spaghetti with fish of the day tartar and avgotaraho
30€
A: 1, 4, 6, 7, 10, 12

LINGUINE VONGOLE
32€
A: 1, 6, 7, 10, 12, 14

RISOTTO
With roast cherry tomatoes, mozzarella and basil
29€
A: 1, 7, 9, 12

VEAL CHEEKS WITH PAPPARDELLE
31€
A: 1, 7, 9, 10, 12

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

FROM SALONIKA'S SOYVLA, GRILL and WOOD-FIRED OVEN

Please ask us
about today's selections

THE FISH

FRESH FISH OF THE DAY
Grilled, steamed or fricassée
120€/kg
A: 3, 4

LOBSTER / PRAWNS / LANGOUSTINES
120€/kg
A: 2

THE MEAT

CHICKEN TAGLIATA
29€
A: -

ROAST DUCK IN TWO WAYS
For 2 persons
82€
A: 7, 12

PORK PLUMA IBERICO
38€
A: -

RACK OF LAMB
45€
A: -

BEEF FILLET
48€
A: -

BLACK ANGUS RIB EYE STEAK
130€/kg
A: -

BLACK ANGUS T-BONE STEAK
130€/kg
A: -

SIDE DISHES

French fries
Baked potato with yoghurt
Steamed or grilled seasonal vegetables
Boiled greens
Rice

SAUCES

Barbeque
Chimichurri
Pepper sauce
Mushroom sauce
Olive oil with lemon

THE CHEESE SELECTION

ARSENIKO CHEESE FROM NAXOS
12€

CAVE-AGED CRETAN GRAVIERA
13€

SMOKED METSOVONE CHEESE
10€

ROQUEFORT
12€

AIR-DRIED MANOURI CHEESE
11€

THE COLD CUTS

MORTADELLA BOLOGNA
12€

AIR-DRIED SALAMI FROM LEFKADA
11€

BRESAOLA
14€

PROSCIUTTO CRUDO PARMA
12€

CULATELLO
25€

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: 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 (SO2) 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..