



TAWERNA GRECKA

SIGNATURE COCKTAILS



AMORGOS - 24 zł

gin, tonic, cucumber juice with mint



RODOS - 25 zł

metaxa, fresh lime juice, fresh orange juice, orange



KORFU - 28 zł

tsipouro, ouzo, frozen strawberries

MENU

COLD STARTERS

TZATZIKI – 18 zł

yogurt with garlic and cucumber

TARAMOSALATA – 18 zł

cod roe and potato mousse

MELITZANOSALATA – 18 zł

eggplant mousse with walnuts

CHTIPITI – 18 zł

feta cheese, red pepper and garlic mousse

FAVA – 18 zł

yellow pea and olive oil puree

ELIES – 18 zł

an assortment of marinated olives

PIKILIA – 54 zł

an assortment of cold starters for 2 people

SALADS

CHORIATIKI – 26 zł

traditional Greek salad

PANTZARIA – 26 zł

beetroot salad with lamb's lettuce
and fried feta cheese

HOT STARTERS

KALAMARAKIA TIGANITA – 36 zł

fried squid

KALAMARI SCHARAS – 32 zł

grilled squid

GARIDOPITAKIA – 29 zł

phyllo pastry with shrimp and feta cheese

SPANAKOPITAKIA – 26 zł

phyllo pastry with spinach and feta cheese

PANTZAROKEFTEDES – 23 zł

beetroot pancakes, with feta cheese,
kefalograviera and mint

KOLOKHITOKEFTEDES – 24 zł

zucchini fritters with dill and feta

KEFALOGRAVIERA SAGANAKI – 26 zł

kefalograviera cheese baked with
oyster mushrooms and tomatoes

FETA PSITI – 22 zł

grilled feta cheese with tomato and oregano

HALLOUMIPITAKIA – 29 zł

halloumi baked in phyllo pastry with sesame

KEFTEDAKIA – 26 zł

spicy pork and lamb meatballs

ZESTI PIKILIA – 69 zł

an assortment of hot starters for 2 -3 people

SOUPS

SOUPA NTOMATAS – 16 zł

tomato soup with Greek yoghurt

MAIN DISHES

ARNI SANTORINIS – 58 zł

lamb baked with feta cheese and tomatoes

ARNI KLEFTIKO – 56 zł

lamb with vegetables baked in parchment

KATZIKAKI SFAKIANO – 61 zł

goat slowly cooked in olive oil and herbs

MUSAKA – 41 zł

minced meat, eggplant and béchamel casserole

SOUVLAKI – 39 zł

pork skewers with fries and tzatziki

BIFTEK LACHANIKON – 38 zł

vegetable burger served in pita, with fries

BIFTEK SCHARAS – 43 zł

pork and lamb burger stuffed with feta cheese,
served in pita with fries

PAIDAKIA – 72 zł

grilled lamb chops, baked potatoes, grilled
vegetables, tzatziki

CHTAPODI SCHARAS – 81 zł

grilled octopus with grilled zucchini,
marinated beetroot and black lentils

MELITZANES FURNOU – 41 zł

eggplant stuffed with vegetables, baked with
manouri cheese, served with black lentils

TSIPURA FURNOU – 54 zł

sea bream baked with potatoes and mix greens

MIX GRILL KREAS – 129 zł

plate of grilled meat for 2 people

MIX GRILL TALASINA – 179 zł

plate of grilled seafood for 2 people

EXTRAS

PITA – 5 zł

FRENCH FRIES - 12 zł

DESSERTS

MILFEI – 21 zł

mille-feuille, phyllo pastry with cream
and strawberry mousse

BUGATSA – 17 zł

macedonian cream pie with cinnamon

SOKOLATA ME SYKA - 18 zł

chocolate mousse with figs and brandy

KIDS MENU

SOUPA NTOMATAS – 12 zł

tomato cream soup with orzo noodles

KRITARAKI ME TOMATOSALSA – 19 zł

orzo noodles with tomato sauce

KRITARAKI ME KIMA – 24 zł

orzo noodles with tomato sauce and meat

PIZZA MIKRI – 21 zł

pita bread with tomato sauce and kefalograviera
cheese, from the oven

KOTOPULO STO TIGANI – 26 zł

fried chicken breast served with vegetables
(side to choose: potatoes or fries)

SOUVLAKI – 25 zł

chicken or pork skewers
(side to choose: potatoes or fries)

The products used in our dishes may contain allergens and their derivatives. Ask your waiter for the details. For recipe and grammage information please contact the manager.

The price of dishes and fruit juices includes 8% VAT
The price of alcoholic beverages, dishes with seafood
and non-alcoholic beverages includes 23% VAT

We add 10 % service charge to groups of 8 or more.