



TO PATRIKO MAS  
*Greek Mediterranean Restaurant*

MENU



## *Traditional hand-kneaded bread*

With a dip of the day

## *Olive oil*

Extra Virgin Olive Oil (50ml)

## *Soup* of the day

## *Appetizers*

### **HOMEMADE SMOKED EGGPLANT SALAD**

Served with tortilla chips flavored with sweet paprika and a cool sauce made with red Florina peppers.

### **GRILLED FORMAELA CHEESE FROM ARACHOVA (2 medallions)**

Served with a side of flavored honey with truffle oil.

### **TRADITIONAL CHEESE PIE**

Based on a local Roumeli recipe, with 3 types of cheese (gruyere cheese, anthotyro, galotyri) and hand-kneaded filo-dough. Served with baby spinach. .

### **GRILLED VEGETABLES**

Pleurotus mushrooms, zucchini, eggplant, peppers of various colors with a special gruyere cream.

### **CABBAGE LEAFs STUFFED**

With ground beef (75%), ground pork (25%) and herbs. Served with an egg-lemon creamy sauce.

### **STAMNAGATHI GREENS**

Sautéed with onions, chervil, spearmint, lemon, wine and olive oil.

## *Salads*

### **GREEK SALAD**

With tomatoes, onions, cucumber, capers, carob rusks, feta cheese, olives, balsamic vinegar, oregano and olive oil.

### **“PATRIKO” SALAD**

Fresh greens with “Apaki” chicken (chicken fillet marinated in vinegar with herbs and smoked with sage and thyme leaves), radish, roasted pine nuts, black raisins and vinaigrette flavored with fresh oregano.

### **LENTIL SALAD**

With fresh coriander, red Florina peppers, diced cucumber and tomatoes, garlic, carrot flakes and a lemon-olive oil cream with spearmint.

## *Pasta*

### **RISOTTO**

With an artichoke puree and crispy parmesan flakes.

### **LINGUINI BOLOGNESE**

With ground beef.

### **LINGUINI**

With fresh tomato, garlic, onion, basil, spearmint and olive slices.



## *Traditional/Local Cuisine*

### **VEAL FILLET ARROSER TILL MEDIUM RARE**

*Served with sweet potato puree, roasted leek and a Mavrodaphne sweet wine sauce.*

### **TRADITIONAL STIFADO OF WILD BOAR**

*With baby onions.*

### **LAMB WITH VEGETABLE BRUNOISE**

*(Baby onion, potato, carrot, celery) wrapped with herbs and slowly cooked in a low oven fire.*

### **VEAL RAGOUT**

*Slowly cooked with Porto wine, Champignon mushrooms and baby fondant potatoes.*

## *On the Grill*

### **CHICKEN BREAST SERVED WITH ITS SKIN CRUST**

*and a side of roasted corn, carrot puree, and smoked sauce with thin slices of Apaki (chicken fillet marinated in vinegar with herbs and smoked with sage and thyme leaves).*

### **PORK SHOULDER STEAK**

*With French fries and a cool yogurt sauce with cumin.*

### **VEAL STEAK**

*With grilled vegetables.*

### **VEAL T-BONE STEAK (600 gr)**

*Served with grilled vegetables.*

### **LAMB CHOPS (400 gr)**

*Served with French fries.*

### **LAMB CHOPS (per kilo)**

### **PORK SOUVLAKI WITH A SMOKEY TEXTURE (400 gr)**

*Served with roasted potatoe, grilled pepper, onion, mini pita bread and cool yogurt sauce with cumin.*

### **MUSHROOMS**

### **FROM THE "VASILIKI TROMPETA" VARIETY**

*Served with a truffle and nutmeg flavored potato cream.*

## *Desserts*

### **TRADITIONAL ORANGE PIE with chocolate ice-cream.**

### **MOUSSE**

*Espresso cream, chocolate shavings and white chocolate cookies.*

### **ICE CREAM (per scoop)**

## *Greek cheese plate*

### **DISK WITH A VARIETY OF 5 TYPES OF GREEK CHEESES**

*with dried fruits, fresh fruits, breadsticks, nuts and a side of homemade marmalade.*



## *Refreshments and Beers*

MINERAL WATER 1lt	3,00€
PELLEGRINO 750ml	5,00€
ACQUA PANNA 750ml	4,00€
SOUROTI 750ml	5,00€
COCA COLA / SPRITE / ORANGEADE / SODA / SPARKLING WATER / TONIC	3,00€
FRESH ORANGE JUICE	5,00€
DRAFT MYTHOS BEER 300ml	4,00€
DRAFT MYTHOS BEER 500ml	5,00€
MYTHOS BEER 0,5lt	4,50€
FIX BEER 0,5lt	4,50€
KAISER BEER 0,5lt	5,00€
CARLSBERG BEER 0,5lt	5,00€
NISSOS BEER 0,5lt	5,00€
FIX ANEF BEER 330ml (alcohol free)	3,00€

## *Coffees*

ESPRESSO	3,00€
CAPPUCCINO	3,50€
HOT CHOCOLATE	4,50€
ICED CHOCOLATE	4,50€
TEA	3,50€

Prices include V.A.T. and all other taxes.

Tips are not included in the prices.

Restaurant Manager: Ioannis K. Konstas.

Olive oil is local and extra virgin. For frying we use corn oil.

The meat and the vegetables are fresh.

\*Frozen.