



**TO PATRIKO MAS**  
Greek Mediterranean Restaurant

**MENU**

## *Traditional homemade bread*

### *Olive oil*

Extra Virgin Olive Oil (50ml)

### *Cool soup*

Cool cucumber soup garnished with dill, yogurt, avocado and fresh herbs.  
Served with cucumber flakes.

## *Appetizers*

### **HOMEMADE SMOKED EGGPLANT SALAD**

With aromatic green olive oil and tortilla chips.

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

Served with homemade marmalade of the day.

### **HOMEMADE WILD LEAFY GREENS PIE**

With feta cheese.

### **EGGPLANT "À LA GRECQUE"**

With caramelized onions, fresh tomatoes and feta cheese.

### **"DOLMADAKIA"**

Grape leaves stuffed with a mix of rice, ground beef and fresh aromatic herbs.  
Served with a refreshing egg-lemon creamy sauce.

### **KING TRUMPET MUSHROOMS**

Served with potato cream, flavored with truffle oil and nutmeg.

## *Salads*

### **GREEK SALAD**

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

### **REFRESHING COOL MIXED SALAD**

With grapes, radishes, roasted almonds and pistachios, served with a dressing from prunes and semi sweet wine.

### **LENTIL SALAD**

With dices of tomato, cucumber, cilantro, garlic and carrots, with a spearmint flavored olive oil and lemon dressing.

**Pasta** In all our pastas we use parmesan cheese when prepared.

### **CUTTLEFISH RISOTTO\***

With mussels\*, cooked in a bisque with lime, dill, parmesan and butter.

### **LINGUINE BOLOGNESE**

With ground beef.

### **LINGUINE**

With tomato sauce and basil.

Please inform our staff if you have any food allergies or dietary requirements.

## *Traditional Local Cuisine*

### **BEEF FILLET "ARROSER" IN TAGLIATA CUT**

*Served with chickpea puree, roasted corn and cold sweet and sour oyster sauce.*

### **TRADITIONAL MOUSSAKA**

*In a clay pot with ground beef.*

### **SLOWLY ROASTED BABY GOAT**

*In a parchment paper pouch with vegetables and fresh herbs.*

### **RABBIT STEW**

*With baby onions.*

### **STUFFED ZUCCHINI**

*With a variety of fresh herbs, rice and fresh tomato,  
Served with a refreshing lemon sauce.*

## *On the Grill*

### **PORK SHOULDERSTEAK (800 gr)**

*Served with French fries and a yogurt dip with cumin.*

### **VEAL STEAK**

*Served with baby baked potatoes.*

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

*Served with oven baked baby potatoes.*

### **LAMB CHOPS (individual serving, 400 gr)**

*Served with French fries.*

### **LAMB CHOPS (ordered by kilo)**

### **CHICKEN SOUVLAKI**

*Served with French fries, mini pita bread, grilled pepper,  
mustard sauce and sweet paprika.*

### **GRILLED SEA BREAM FILLET**

*Accompanied with sea asparagus sprouts and green aromatic oil.*

### **GRILLED CALAMARI\***

*With couscous salad and a cool coriander sauce.*

### **VEGETARIAN SOUVLAKI**

*Served with a grilled iceberg salad and green aromatic oil.*

## *Greek Cheese Tray*

*With an assortment of five traditional Greek cheeses, fresh fruit, sun-dried fruit,  
breadsticks, homemade marmalade of the season and nuts*

## *Fruit Tray*

## *Desserts*

### **TRADITIONAL ORANGE PIE**

*With chocolate ice-cream.*

### **TRADITIONAL BAKLAVA**

*With a scoop of ice-cream.*

### **VANILLA CREAM MOUSSE, ICED COOKIE**

*Garnished with warm dark chocolate sauce and caramel ice cream.*

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