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€*
HOMEMADE LEMONADE	*6,00€*
FRESH ORANGE JUICE	*6,00€*
ICE TEA	*3,00€*
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€*

Kafés

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 extra virgin.
For frying we use sunflower oil.
The meat and the vegetables are fresh.

**Frozen.*



TO PATRIKO MAS

Greek Mediterranean Restaurant

MENU

Traditional homemade bread *served with the dip of the day*

Olive oil

Extra Virgin Olive Oil (50ml)

Soup of the day

Appetizers

TRADITIONAL TZATZIKI
Made with strained yogurt, cucumber, garlic, dill and olive oil .

GRILLED ARACHOVA FORMAELA CHEESE *(2 medallions)*
Served with our homemade marmalade of the day.

GRILLED VEGETABLES
(Mushrooms, zucchini, eggplant, bell peppers of various colors) and warm salad.

CABBAGE ROLLS
Stuffed with a blend of 70% ground beef and 30% ground pork, dressed with a creamy egg-lemon sauce.

SPINY CHICORY SPROUTS
Sautéed with onion, chervil, mint, lemon, wine, and olive oil.

TRUMPET MUSHROOMS *(Royal Trumpet variety)*
Served with a potato purée infused with truffle and nutmeg.

ROASTED EGGPLANT STUFFED
with slowly cooked veal and a cream of gruyere cheese.

Salads

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

PATRIKO SALAD
Fresh green leaves with goat cheese, pears, walnuts, and vinaigrette sauce.

LENTIL SALAD
With fresh coriander, Florina peppers, diced tomatoes and cucumber, carrot flakes, and mint-infused olive oil.

Pasta and Risotto

MUSHROOM RISOTTO
With fresh champignon mushrooms, butter and parmesan cheese. Garnished with dried Porcini mushrooms powder and cream cheese.

LINGUINE BOLOGNESE
With ground beef.

LINGUINE
With tomato sauce and basil.

In all our pastas we use parmesan cheese when prepared.

Traditional Local Dishes

TRADITIONAL WILD BOAR STEW WITH BABY ONIONS (STIFADO)

SLOWLY COOKED LAMB SHANK
Served with clove sauce and celery root purée.

SLOWLY COOKED EWE (MUTTON)
Served with egg noodles from Arachova.

VEAL RAGÚ
With Mavrodaphne sauce.

On the Grill

WILD BOAR PATTY
Served with sautéed, crushed baby potatoes.

CHICKEN SOUVLAKI
Served with French fries, mini pita bread, roasted Florina pepper and a mustard sauce with sweet paprika.

PORK SHOULDER CHOP *(800 gr)*
Served with French fries and a refreshing yogurt-cumin sauce.

VEAL STEAK
Served with sautéed, crushed, herb-infused baby potatoes.

VEAL T-BONE CUT *(600 gr)*
Served with grilled champignon mushrooms.

LAMB CHOPS *(portion, 400 gr)*
Served with French fries.

LAMB CHOPS *(ordered by kilo)*

Greek Cheese Platter

Featuring five varieties of Greek cheeses, dried fruits, fresh fruits, breadsticks, nuts, and homemade marmalade.

Dessert

MILLE-FEUILLE
Deconstructed mille-feuille, caramelized puff pastry with cinnamon and sugar, vanilla cream and dark chocolate ganache.

CHOCOLATE PIE
With Philadelphia cheese icing, orange jelly and cocoa powder.

ICE CREAM
(per scoop)

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