








KRITIKOS

cocina griega.

STARTERS

Pikilía  	Assortment of Greek tapas	10,00
Pikilía grande  	Assortment of Greek tapas for two people	18,00
Roasted feta 	Roasted Greek sheep feta with oregano, kalamata olives, tomato, red onion and grated kefalotyri (curd cheese)	10,50
Tyropita	Phyllo pastry filled with an assortment of Greek cheese	9,50
Spanakopita	Phyllo pastry filled with spinach and feta	9,50
Tyri saganaki	Fried Greek kefalotyri cheese (curd cheese)	11,00
Htapodi  	Greek style grilled octopus with taramosalata	18,00
Grilled vegetables	Grilled vegetables with olive oil and pomegranate syrup	12,00

MEZEDES

Greek Tapas

Hummus 

chickpea cream

Melitzanosalata

aubergine cream

Falafel

chickpea croquettes

Tzatziki

yogurt cream with cucumber and garlic

Feta 

Greek sheep cheese

Kolokithokeftedes

greek style zucchini fritters with parsley and dill

Carrot Tzatziki  

sautéed carrots and garlic with yogurt and walnuts

Dolmadakia

vine leaves stuffed with rice

Kyopolou  

roasted eggplant with yogurt and garlic topped with tomato sauce

Tirokafterí

feta cream, slightly spicy

7,50/plate



SALADS

Greek 

Tomato, green peppers, cucumbers, onions, olives and feta

9,50

Bulgur

Bulgur (from wheat) with feta, tomato, pickles, green onion, pomegranates, parsley, mint, walnuts and pomegranate syrup

9,50

Mykonos  

Mixed green salad with prawns, avocado, salmon, vinaigrette and taramosalata

11,50

Paximadia

Double-baked bread from the island of Crete with tomato, green peppers, onion, feta and balsamic

9,50

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GREEK SPECIALITIES

Mousaka	<i>Aubergine, potatoes and ground beef layers topped with béchamel</i>	14,00
Giouvetsi	<i>Greek pasta and veal meat in tomato sauce, with grated feta and mozzarella</i>	12,50
Soutzoukakia	<i>Spiced Greek meatballs with tomato sauce, French fries and tzatziki</i>	12,00
Dolmades	<i>Vine leaves stuffed with rice and minced meat</i>	11,00
Exohikó de cordero	<i>Greek pie stuffed with roast lamb, vegetables and feta</i>	14,00
Exohikó de pollo	<i>Greek pie stuffed with roast chicken, vegetables and feta</i>	14,00
Plato Kritikos	<i>Mousaka, soutzoukakia and gyros</i>	17,00
Imam Baildi 🌾	<i>Aubergine stuffed with vegetables grated with feta and mozzarella</i>	10,50
Vegi Mousaka	<i>Aubergine, potato and zucchini layers topped with béchamel</i>	13,00

MEAT

Gyros 🌾 🌿	<i>Roasted pork meat with French fries and tzatziki</i>	13,50
Lamb Chops 🌾 🌿	<i>Grilled lamb chops with baked potato and tzatziki</i>	16,00
Bifteki Gemistó	<i>Hamburger filled with tomato, green peppers and feta</i>	13,50
Greek Style Chicken 🌾 1/2	<i>1/2 grilled chicken with mustard sauce, served with vegetables and potatoes</i>	12,50
Meat Barbecue 🌾 🌿 (for 2 people)	<i>Gyros, chicken brochettes, loukaniko (Greek sausage), soutzoukakia, lamb chops served with tzatziki</i>	29,00

SEAFOOD

Garides Mikrolímano 🌾	16,50
<i>Prawns cooked Mikrolimano style</i>	
Greek Style Monkfish 🌾	16,50
<i>Monkfish sautéed with mussels, tomato sauce and feta</i>	
Bacalao Salónica	15,00
<i>Crumbled cod fish served with garlic mashed potatoes</i>	
Psari Plaki 🌾	14,00
<i>Grouper fillet with vegetables and oven-baked potatoes</i>	

HILOPITES

greek homemade tagliatelle

Greek Style
with tomato, olive paste, oregano and feta











Vegetables
with sautéed vegetables, basil and feta

10,50/plate

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GREEK WINE

Red	 	White	 
Noussa Alta 2015 (Macedonia) <i>Bouquet: Truffle, cherry, strawberry, dried tomato</i> <i>Pairing: Eggplants, pasta, cheese</i>	28,00	Kalogeri 2016 (Ática) <i>Bouquet: Margarita, white flowers, honey</i> <i>Pairing: Pasta, curd cheese, vegetables, white fish</i>	27,00
Dafnios Liatiko (Creta) <i>Bouquet: Berries, blueberry, cherry</i> <i>Pairing: Ground meat</i>	26,00	Dafnios Vidiano 2017 (Creta) <i>Bouquet: Apricot, nectarine, chabacana</i> <i>Pairing: Vegetables, shellfish, pasta, chicken and fish</i>	26,00
Naoussa Tsantali (Macedonia) <i>Bouquet: Cherry, raspberry</i> <i>Pairing: Meat</i>	4,00 23,00	Santorini Assyrtiko (Santorini) <i>Bouquet: White fruits, nuts, minerals</i> <i>Pairing: Fish, shellfish, lactose food</i>	4,50 24,00
Makedonikos Tsantali (Macedonia) <i>House wine</i>	3,50   	Malamatina (Thessaloniki) <i>Resinated wine</i>	12,00   
		Makedonikos Tsantali (Macedonia) <i>House wine</i>	3,50 8,00 16,00
		Rose	
		Makedonikos Tsantali (Macedonia) <i>House wine</i>	3,50 8,00 16,00

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SPANISH WINE

Red	 	White	 
Rioja		Rueda	
<i>Viña Eguía</i>	3,50 20,00	<i>Bornos Verdejo</i>	3,50 19,00
Ribera		<i>Perro Verde</i>	23,00
<i>Protos Roble</i>	4,00 23,00	Rias Baixas	
Bierzo		<i>Mi Mama Me Mima</i>	26,00
<i>Petit Pitaccum</i>	20,00	<i>Pazo Do Mar</i>	3,50 22,00
<i>Cepas Viejas</i>	28,00		
		Rose	
		Ribera	
		<i>Protos Roble</i>	3,75 21,00







Other Beverages

Beer		Water and Refreshments	
Greek		Sparkling Water	
<i>Mythos</i>	3,00	<i>Perrier (33cc)</i>	2,50
<i>Alfa</i>	3,50	<i>Aguaviva (1L)</i>	2,00
Mahou		Mineral Water	
<i>Draft beer / Alcohol free</i>	2,80	<i>Solan de cabras (50cc)</i>	2,50
<i>Draft beet (0.5L jar)</i>	4,90	<i>Aguaviva (1L)</i>	2,00
<i>Gluten-free / 0.0 toasted</i>	3,70	Refreshments	3,00
<i>Maestro</i>	3,70		
<i>Alhambra</i>	3,70		

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Deserts

Baklava	6,00
<i>Greek pastry stuffed with pistachio in honey syrup with Greek yogurt ice cream</i>	
Ravani	6,00
<i>Traditional coconut dessert in orange syrup with vanilla ice cream</i>	
Yiaurtopita	7,00
<i>Greek yogurt cake with Greek yogurt ice cream and marmalade</i>	
Chocolate coulant	7,00
<i>Chocolate coulant with vanilla ice cream</i>	
Halvas 	7,00
<i>Baked Greek nougat</i>	
Greek Yogurt 	5,50
<i>With honey & walnuts or honey & fruits</i>	
Yogurt Ice Cream 	5,00
<i>Greek yogurt ice cream</i>	
Varieties of Ice Cream 	4,50
<i>Chocolate and vanilla flavoured ice cream</i>	
Dessert Selection  	10,50
<i>Assortment of Greek desserts (two people)</i>	

DAILY SPECIAL MENU

includes a starter, a main course, a drink, dessert or coffee



First Plates

Pikilía

Assortment of Greek tapas

Tyropita

Phyllo pastry filled with an assortment of Greek cheese

Spanakopita

Phyllo pastry filled with spinach and feta

Dolmadakia

Wine leaves stuffed with rice

Hummus

Chickpea cream

Melitzanosalata

Aubergine cream

Carrot Tzatziki

Sautéed carrots and garlic with yogurt and walnuts

Greek Salad

Tomato, green peppers, cucumbers, onions, olives and feta

Second Plates

Gyros

Roasted pork meat with French fries and tzatziki

Giouvetsi

Greek pasta and veal meat in tomato sauce with grated feta and mozzarella

Soutzoukakia

Spicy Greek meatballs with tomato sauce, French fries and tzatziki

Greek style baked chicken

Chicken thigh or breast with mustard sauce, vegetables and baked potatoes

Imam Baidi

Aubergine stuffed with vegetables grated with feta and mozzarella

Gemista

Peppers stuffed with rice and herbs

Papoutsakia

Aubergine stuffed with minced meat, topped with bechamel