

# GREEK BRUNCH

18,50€  
per person



## Mini Salad

*Cherry tomatoes, cucumber, Italian pepper and parsley*

## Greek olives with olive oil and spices

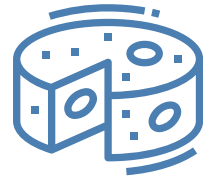
## Eggs to choose

*Fried eggs with Soutzouki (Greek sausage) and feta  
or*

*Strapatsada (Scrambled eggs with tomato, Italian pepper, onion,  
tomato paste and feta)*

## Greek Sausages

## Greek Cheese Plate



## Greek Pastries

*Spanakopita (phyllo filled with spinach and feta)  
Sousamito (pyhllo filled with greek olives and tomato)*

## Varieties of Greek Jams & Clotted Milk Cream



## Bougatsa

*Greek pastry with cream*

## Yogurt with fruits, muesli and honey

## Greek Breads

## Orange Juice

## Coffee or Tea



# KRITIKOS

*cocina griega.*

## STARTERS

<b>Pikilía</b> 🌾🌾	Assortment of Greek tapas	10,00
<b>Pikilía grande</b> 🌾🌾	Assortment of Greek tapas for two people	18,00
<b>Roasted feta</b> 🌾	Roasted Greek sheep feta with oregano, kalamata olives, tomato, red onion and grated kefalotyri (curd cheese)	10,50
<b>Greek pastries</b>	Spanakopita (Phyllo filled with spinach and feta) ; Tyropita (Phyllo filled with Greek cheese); Sousamito (kalamata and tomatoes) with yoghurt sauce	9,50
<b>Tyri saganaki</b>	Fried Greek kefalotyri cheese (curd cheese)	11,00
<b>Htapodi</b> 🌾🌾	Greek style grilled octopus with taramosalata	18,00
<b>Grilled vegetables</b> 🌾	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** 🌾 9,50  
Tomato, green peppers, cucumbers, onions, olives and feta

**Bulgur** 9,50  
Bulgur (from wheat) with feta, tomato, pickles, green onion, pomegranates, parsley, mint, walnuts and pomegranate syrup

**Mykonos** 🌾🌾 11,50  
Mixed green salad with prawns, avocado, salmon, vinaigrette and taramosalata

**Paximadia** 9,50  
Double-baked bread from the island of Crete with tomato, green peppers, onion, feta and balsamic

# KRITIKOS

*cocina griega.*

## GREEK SPECIALITIES

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

## MEAT

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

## SEAFOOD

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

# KRITIKOS

*cocina griega.*

## GREEK WINE

<b>Red</b>	 	<b>White</b>	 
<b>Romeo&amp;Juliet (Nemea)</b> <i>Bouquet: Black cherry, berry, tobacco, spices, pepper and cinnamon</i> <i>Pairing: Meat</i>	24,00	<b>Santorini Assyrtiko (Santorini)</b> <i>Bouquet: White fruits, nuts, minerals</i> <i>Pairing: Fish, shellfish, lactose food</i>	26,00
<b>Naoussa Alta (Paros)</b> <i>Bouquet: Red fruit, Oak, vanilla, tobacco, earthy flavours</i> <i>Pairing: Meat, Cheese</i>	25,00	<b>Malamatina (Thessaloniki)</b> <i>Resinated wine</i>	12,00
<b>Dafnios Liatiko (Creta)</b> <i>Bouquet: Berries, blueberry, cherry</i> <i>Pairing: Ground meat</i>	23,00	<b>Makedonikos Tsantali (Macedonia)</b> <i>House wine</i>	   3,50 8,00 16,00
<b>Naoussa Tsantali (Macedonia)</b> <i>Bouquet: Cherry, raspberry</i> <i>Pairing: Meat</i>	23,00	<b>Rose</b>	  
<b>Kotsifali (Creta)</b> <i>Bouquet: Berries</i> <i>Pairing: Meat</i>	4,00 16,00	<b>Makedonikos Tsantali (Macedonia)</b> <i>House wine</i>	3,50 8,00 16,00
<b>Makedonikos Tsantali (Macedonia)</b> <i>House wine</i>	  		

# KRITIKOS

*cocina griega.*

## SPANISH WINE

<b>Red</b>	 	<b>White</b>	 
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>Abadía de San Campio</i>	4,00 24,00
<i>Petit Pitaccum</i>	20,00		
<i>Cepas Viejas</i>	24,00		
		<b>Rose</b>	
		Ribera	
		<i>Protos Roble</i>	3,75 21,00

## Other Beverages

<b>Beer</b>		<b>Water and Refreshments</b>	
Greek		Sparkling Water	
<i>Mythos</i>	3,50	<i>Perrier (33cc)</i>	2,50
<i>Alfa</i>	3,75	<i>Aguaviva (1L)</i>	2,00
<i>Fix</i>	3,75	Mineral Water	
Mahou		<i>Solan de cabras (50cc)</i>	2,50
<i>Cinco Estrellas (33cc)</i>	3,50	<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		








# KRITIKOS

*cocina griega.*



## Deserts



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



# KRITIKOS

*cocina griega.*

## DAILY SPECIAL MENU (Tuesday to Friday, except holidays)

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

#### **Sousamito**

Phyllo pastry with kalamata and tomato

#### **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