

M E N U

Ravintola Jaia

S T A R T E R S

MIX KEFTEDES- zucchini and tomato fritters with tyrokafteri & honey yoghurt dip 10,5

GRILLED HALLOUMI- cheese 9,5

KALAMARI- crunchy calamari 9,5

GARIDES- garlic and chili prawn pot 10,5

ESCARGOT- greek style escargot snails with feta and garlic 10,5

DOLMADES- rice-filled vine leaf rolls stewed in tomato sauce 9

SWEET FETA- oven-baked salty feta cheese wrapped in phyllo dough served with sweet fig compote or a drizzle of honey 10.5

MEZEDAKIA- a combination of greek cheeses, sausages, olives etc. Perfect to share 27

D I P S

TZATZIKI- greek yogurt, fresh cucumber, garlic and mint dip served with pita bread 10

MELINZANO- mayonnaise-based dip made from roasted eggplant, garlic and herbs served with pita bread 10

HUMMUS- Traditional hummus served with pita bread 10

TYROKAFTERI- mildly chili soft cream cheese dip served with pita bread 10

ELIOTI- delicious feta and cream cheese-olive dip with pita bread 10

MIX DIPS- a combination plate of four dips and pita bread 19.9

E X T R A S

Olive cup - Kalamata olives 5

Pita bread 1.5 / Gluten free pita 3.2

Mini peppers with cheese filling 1.5

Extra tzatziki 3.5

Halloumi or feta cheese slice 3.5

kindly inform our staff about allergies

S A L A D S

LARGE HORIATIKI- greek salad, tomato, cucumber, red onion, paprika, olives and authentic feta cheese with pita bread 19.9

- grilled chicken fillet or lamb roast 25.9
- grilled salmon 28.9

We also recommend adding tzatziki 3.5

HALLOUMISALATA- authentic Cypriot halloumi cheese on a bed of green salad, cucumber, paprika, watermelon, strawberry balsamic sauce and pita bread 22.5

V E G E T A R I A N

SPITIKO- eggplant, paprika, zucchini, tomato, garlic and herbs homemade stew topped with a touch of feta cheese. Served with rice and Greek salad 23.9

TIGANITA- zucchini based patty and tomatokeftedes fried in olive oil with hummus and honey yoghurt dip. Served with salad 24.5

VEGAN MOUSAKA- Layers of eggplant, zucchini, potato and fava bean (härkis). Topped with a creamy oat milk white sauce 23.9

PIATELLA- greek salad, grilled halloumi, vine leaf rolls, tzatziki, eggplant dip, mini peppers with cheese filling and pita bread 25.5
+ a grilled chicken skewer or roasted lamb 6

S E A F O O D

TSIPOURA seasonal: whole golden bream fried in olive oil approx. 400g.
Served with Greek salad, beetroot hummus and melinzano sauce 38

KALAMARI- deep-fried calamari rings, melinzano dip and Greek salad 24.9

SOLOMOS- grilled salmon, cauliflower pure with an orangy beurre blanc sauce 30

All main course dishes include the side dish of your choice: homemade potato wedges, homemade creamy-garlic oven potatoes, rice
Grilled vegetables + 3,5

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M E A T

SOUVLAKI - for the dish, you can choose two marinated chicken- or pork fillet skewers or one of each. Served with a Greek salad 23.5

We also recommend tzatziki 3.5

GREEK KEFTEDES- ground beef patties seasoned with herbs served with our delicious herbal feta sauce and salad 24.9

GYROS- greek spiced fried chicken strips, greek salad, tzatziki and pita bread 25.5

PITABURGER - Greek burger patty made of ground beef approx. 180g in a pita pocket with fresh salad, tomato slice, mint mayonnaise, feta cheese and marinated red onion served with french fries and tzatziki 21.5

MOUSAKAS - a traditional Greek delicacy stewed in a clay pot.

Layers of eggplant, zucchini, potato and ground beef.

Topped with a velvety white sauce. Served with Greek salad 23.9

KLEFTIKO- our specialty. Melt-in-the-mouth, tender roasted lamb.

Served with a Greek salad 26.5

We also recommend tzatziki 3.5

APHRODITES CHICKEN- grilled chicken fillet and grilled halloumi with cheese paprica sauce. Served with salad 26,5

SAMARIAN LAMB SKEWERS - Cretan style lamb sirloin marinated in wine and herbs on a skewer. Served with warm vegetables, tzatziki, tyrokafteri dip and house potato wedges 32

TAVROS- beef sirloin steak approx. 200g with grilled seasonal vegetables and the house's own pepper or cheese-paprica sauce 36

GAIA'S MEZE (for two). As an appetizer, Greek salad, vine leaf rolls, mini peppers, grilled halloumi cheese, eggplant dip, tzatziki and pita bread.

As a main course, chicken gyros and pork fillet skewer, Greek ground beef patties, roast lamb and feta sauce 84

D E S E R T S

PAGOTO- a big scoop of homemade creamy strawberry ice cream 8

KORMOS - a traditional Greek chocolate-biscuit piece of cake with vanilla ice cream 9.5

LUKUMADES- deep-fried Greek "honey doughnuts" with vanilla ice cream, also available as vegan 9.5

PANNA COTTA- soft cream pudding with thyme syrup and pistachio crumbs 10

PORTOKALOPITA- luscious greek orange filo dough cake with creamy vanilla ice cream 10,5

K-18 Deserts

METAXA SOUR - cocktail 13

METAXA KAFES - coffee, metaxa, whipped cream 11.5

FINCA ANTIQUA MOSCATEL - dessert wine, goes especially well with panna cotta and portokalopita 6.5