

Appetizers



Tirokafteri

Feta cheese cream with hot peppers.

7,00



Taramàs



Cream of fish eggs and bread.

7,50



Tzatziki

Greek yogurt sauce, garlic and cucumbers.

6,50



Melitzanosalàta

Pure of grilled roasted eggplant,
served with fresh tomato,
garlic, parsley

6,50

Fava

Fava bean with lemon and onions

6,50



Patzarosalàta



Barbabietole con yogurt greco e maionese.

7,00



Sarmadàchia

Rolls covered with vine leaves,
filled with rice and aromatic herbs.

7,50



All dishes are traditional and prepared by our
cooks handmade.

Appetizers



Feta

7,00

Feta cheese, olives, oregano.



Feta psitì

7,50

Feta cheese with fresh tomato and oregano, grilled.



Saganàki

7,50

Fried cheese, generally accompanied by honey.



Haloùmi

7,00

Grilled cheese, imported directly from Cyprus.



Kolokithokeftèdes

7,00

Fried zucchini balls, flavored with aromatic herbs served with yogurt



Revithokeftèdes

7,00

Fried chickpeas balls, flavored with aromatic herbs served with yogurt.



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Appetizers



***Cuttlefish salad**
Cuttlefish served with.
dried tomatoes and Kalamon olives.

7,00



Bougiourdì
Feta cheese with tomato, peppers, onion,
oil and oregano, baked.

7,50

Briàm

Eggplant, zucchini, peppers,
onion with tomato sauce, baked.

7,00

*French fries

French fries.

4,00

*Bamies

Vegetables(also known as Okra,
special and delicate taste) with onion
oven-cooked with tomato sauce.

6,50



Patata Gemistì
Stuffed potatoe with
Halloumi cheese and bacon.

7,00



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cooks handmade.

*Quick-frozen foodstuffs

Appetizers and salads



*Pita

Greek bread on the grill.

1,50

Fasòlia

Baked beans with onion peppers
and tomato sauce.

6,00



Spanakopita

Fillo pastry filled with spinach, feta,
leek and onions

6,00



Greek salad

Tomatoes, cucumbers, onions, peppers,
Kalamon olives, Feta cheese, oregano.

11,00



Mixed salad

Served with tomato, Feta cheese,
balsamic vinegar cream and chopped walnuts.

8,50

Kalamon Olives

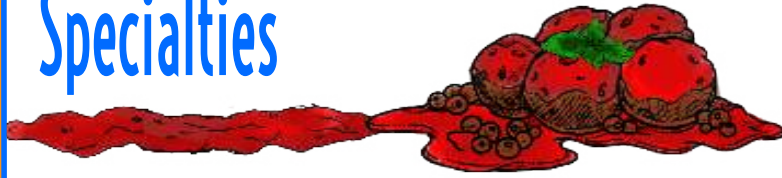
3,00



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*Quick-frozen foodstuffs

Specialties



Moussakàs

12,50

Eggplant timbale with potatoes,
minced meat and béchamel sauce.



Vegetarian Moussakà

12,50

Eggplant timbale with potatoes,
mushrooms and béchamel sauce.



Pastítsio

13,00

Long pasta (Ziti) with minced meat
spicy and béchamel sauce.



Smirnèika

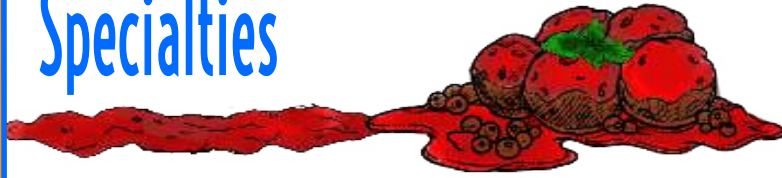
14,50

Seasoned meatballs with tomato,
served with mashed potatoes or steamed rice.



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Specialties



Moschàri kokkinistò

14,50

Greek beef stew served
with fries or rice
steamed or mashed potatoes.



Ghiuvètsi

14,50

Beef stew served
with risoni and cheese Mizithra,
grated and baked.



Terracotta

13,50

A bed of carrots, potatoes, peppers, feta, onion
covered with baked bread dough,
served on a terracotta plate.



Tigania

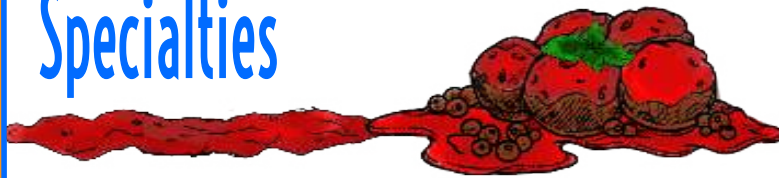
16,00

Pork cubes cooked in butter with peppers,
served in a small bread with french fires.



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Specialties



Stuffed eggplants

13,00

Stuffed eggplants
of peppers, courgettes and carrots,
served on a tomato sauce.

Gemistà

13,00

Baked peppers filled with rice and spices,
accompanied by baked potatoes.

Imàm baidì

13,00

Eggplants with onion filling,
garlic, oregano and tomato sauce.
(seasonal dish)



Fasolada

10,00

Bean soup with carrots and celery



In the absence of fresh product will be used a
frozen one.

Grilled foods



Souvlàki

14,50

Pork skewers served with fresh tomato, onion, Tzatziki sauce, French fries and Pita bread, grilled.



Soutzoùkakia

14,50

Beef meatballs
(Ćevapcici-like) grilled,
accompanied by fresh tomato, onions,
Tzatziki sauce, french fries and Pita bread.



Giaurtloù

14,50

Sutzukakia served with Pita bread,
flavored tomato sauce
cinnamon and Greek yogurt.



***Paidàkia**

17,50

Lamb chops, served with fresh tomato,
onion, Tzatziki, French fries and Pita bread.



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Grilled foods



*Kotosouvlàki

15,00

Chicken skewers served with fresh tomato, onion, Tzatziki sauce, french fries and Pita bread.



*Loukànika

14,50

Homemade pork sausages, leek served with fresh tomato, onion, Tzatziki sauce and french fries and Pita bread.



*Galletto



15,00

Grilled cockerel with butter and spices, served with fresh tomato, onion, Tzatziki sauce and french fries.



In the absence of fresh product will be used a frozen one.

*Quick-frozen foodstuffs

Sea foods



*Mìdia saganàki

14,50

Stewed mussels, served with tomato sauce and Feta cheese.



*Garìdes saganàki



17,50

Shrimp stews, served with tomato sauce and Feta cheese.



*Htapòdi ksidato

22,00

Grilled octopus seasoned with oil and served with sauted vegetables.



*Ksifàs

17,50

Baked swordfish served with cappers, olives and tomatoes.

Cuttlefish

17,00

Cuttlefish with chicory



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*Quick-frozen foodstuffs

Desserts



Greek yoghurt

6,00

Garnished with honey and walnuts.



Halvàs

6,00

Toasted and cooked semolina
in a light syrup and cinnamon.



Karidòpita



6,00

Walnut cake lightly in syrup
served with chocolate frosting.



Saragli



6,00

Very thin and threadlike rolled pasta,
wrapped in honey and nuts.



Revani



6,00

Tart based on toasted semolina in syrup
with orange flavour.



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cooks handmade.

Drinks, coffee and greek liquors



Coca cola	3,00	Ouzo	3,00
Coca cola zero	3,00	Ouzo 0.25lt	12,00
Fanta	3,00	Tsipoùro	3,00
Sprite	3,00	Metaxà	3,00
Lemon tea	3,00	Rakòmelo	3,00
Peach tea	3,00	Mastìha	3,00
Mineral still or sparkling water 0,75	3,00	Tendouira	3,00
Espresso	1,50	Rose	3,00
Greek coffee	2,00	Herbs	3,00
Coffee frappe	3,00		



Charge is 2,50€ per person.



Taverna Sapor Greci



@Tavernasaporigrecioofficial

Beers



Greek beers

Weiss 0,5 6,00

Red 0,33 4,00

Mythos 0,33 4,00

Fix bionda 0,33 4,00

Fix dark 0,33 4,00

Light draft beer

Large beer 6,00

Small beer 3,50



Charge is 2,50€ per person.



Taverna Sapor Greci



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Wines



White wines

Retsina malamatina 8,00

House wine 16,00/lt
1/2liter 8,00
Glass 3,00

Kretikòs 24,00

Makedonikòs 24,00

Moschòfilero 26,00

Assyrtiko 30,00

Red wine

Housewine 16,00/lt
1/2liter 8,00
Glass 3,00

Makedonikòs 26,00

Cava Boutàri doc 28,00

Katògi Avèroff 30,00



Charge is 2,50€ per person.

To our customers

INFORMATION TO THE CUSTOMERS THE PRESENCE IN FOOD INGREDIENTS OR PROCESSING AIDS CONSIDERED AS ALLERGENS OR THEIR DERIVATIVES

We advise the kind clientele that,
in the dishes prepared and administered in this
exercise and in drinks, may be contained
ingredients considered allergens.

List of ingredients or adjuvants
consider allergens used in this exercise.



Charge is 2,50€ per person.

