

the
★ greco's ★
project
-QUALITY FOOD-

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project

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SYNTAGMA SQUARE 1960



8,90

GRILLED
MASTELO
CHEESE

TZATZIKI
traditional

5,90



7,90

beetroot
SALAD



SEAFOOD

- Fresh fish of the day with boiled vegetables & greens 19,90
- Octopus* roasted in oven with crunchi zucchini & fish roe cream 16,90
- Fried squids* with season boiled greens 15,90

Fresh fish
OF THE DAY



19,90



16,90


octopus
roasted in oven



FRIED SQUIDS



15,90



COLD APPETIZERS

	Traditional homemade tzatziki with yogurt, cucumber & garlic	5,90
VEGAN	Smoked aubergine salad from Mt. Athos	6,90
VEGAN	Fava	4,90
	Feta cheese P.D.O.	4,90
	Dolmades gialantzi (Cretan recipe)	7,90
VEGAN	Middle Eastern Hummus made from chickpeas, tahini, lemon & garlic	5,90

HOT APPETIZERS

	Homemade prasokeftedes (leek) with aromatic xigalo & yogurt dip	7,90
VEGAN	Fried crunchy mini zucchini with Aioli sauce	6,90
	Eggplant patties with Greek cheeses	7,50
	Grilled Mastelo cheese from Chios with tomato marmalade	8,90
	Moussaka vegetarian	12,90
VEGAN	Grilled pleurotus mushrooms grilled on charcoal with aged balsamic sauce	8,00
VEGAN	Grilled fresh vegetables with apple cider vinegar mixed with honey	7,90
VEGAN	French fries (fresh of course) with oregano	4,90

PASTA

	Spaghetti with homemade tomato sauce, scented with basil	7,90
	Pastitsio vegetarian	12,90

SALADS

		SMALL	REGULAR
	Mini ntakakia with fresh tomato, Cretan mizithra cheese & kritamo	6,50	9,50
VEGAN	Chickpeas with quinoa, chopped vegetables, avocado & lemon juice		9,90
VEGAN	Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar	5,50	8,90
	Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette	6,90	9,90
	Caprese I mozzarella di bufala, rucola & cherry tomatoes		13,90
	Greek I greek salad with feta cheese & caper leaves from Santorini	6,90	9,90
VEGAN	Boiled I zucchini, carrots, broccoli, mixed or separated	5,90	8,90
	Droseri I with cabbage, lettuce, manouri cheese & grated tomato		8,50
	Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce		8,90
VEGAN	Season boiled greens		6,90
	Beetroot salad with yogurt sauce		7,90

SEAFOOD

	Fresh fish of the day with boiled vegetables & greens	19,90
	Octopus* roasted in oven with crunchi zucchini & fish roe cream	16,90
	Fried squids* with season boiled greens	15,90

SOUVLAKI WITH PITA

	Pita bread with grilled vegetables & yogurt sauce	3,30
	Pita bread with grilled mastelo cheese , tomato chutney, grilled vegetables, lettuce, tomato	5,50
	Pita bread with dolmades gialantzi , yogurt, pepper purée	3,90
VEGAN	Pita bread with grilled pleurotus mushrooms , roasted pepper sauce, tomato, onion	3,90

6,90



S M O K E D
aubergine
SALAD



COLD APPETIZERS

Traditional homemade tzatziki with yogurt, cucumber & garlic	5,90
Tirokafteri with greek cheese P.D.O (Product Designation of Origin)	5,90
Smoked aubergine salad from Mt. Athos	6,90
Fava	4,90
Feta cheese P.D.O.	4,90
Dolmades gialantzi (Cretan recipe)	7,90
Middle Eastern Hummus made from chickpeas, tahini, lemon & garlic	5,90



fava
bean

4,90

DOLMADES
gialantzi

7,90



greek
MOUSSAKA



12,90



CRISPY
FETA
WITH HONEY
& SESAME

7,90

HOT APPETIZERS

Crunchy feta cheese wrapped in puff pastry with honey & sesame	7,90
Homemade prasokeftedes (leek) with aromatic xigalo & yogurt dip	7,90
Meat balls with diced tomato & yogurt	8,90
Fried crunchy mini zucchini with Aioli sauce	6,90
Eggplant patties with Greek cheeses	7,50
Grilled Mastelo cheese from Chios with tomato marmalade	8,90
Traditional Greek Moussaka in clay pot	12,90
Moussaka vegetarian	12,90
Grilled pleurotus mushrooms grilled on charcoal with aged balsamic sauce	8,00
Grilled fresh vegetables with apple cider vinegar mixed with honey	7,90
French fries (fresh of course) with oregano	4,90
Fried eggs in crunchy potato nest	8,90
Traditional Karditsa sausage grilled on charcoal. Juicy & delicious.	7,90

ACCOMPANIMENTS

Pita bread small serving (portion)	1,00
Pita bread large serving (piece)	0,50
Bread serving (portion)	0,90



MEAT BALLS
WITH DICED TOMATO
& YOGURT

8,90

PASTA

- Spaghetti with fresh cut minced meat
- Spaghetti with homemade tomato sauce, scented with basil
- Pastitsio with delicious bechamel & fresh cut minced meat
- Pastitsio **vegetarian**



8,90
7,90
12,90
12,90



7,90



12,90



PASTITSIO

WITH DELICIOUS BECHAMEL
& FRESH CUT MINCED MEAT





Greek salad

9,90



GRECO'S PROJECT SALAD

9,90



SALADS



SMALL



REGULAR

Mini ntakakia with fresh tomato, Cretan mizithra cheese & kritamo

6,50

9,50

Chickpeas with quinoa, chopped vegetables, avocado & lemon juice

9,90

Gardener's

5,50

8,90

various vegetables, herbs & vinaigrette from apple cider vinegar

Greco's Project

6,90

9,90

lettuce hearts, with anthytyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette

Caprese

mozzarella di bufala, rucola & cherry tomatoes

13,90

Greek

6,90

9,90

greek salad with feta cheese & caper leaves from Santorini

Boiled

5,90

8,90

zucchini, carrots, broccoli, mixed or separated

Caesar's

with chicken fillet, parmesan, croutons & the original sauce

12,50

Droseri

with cabbage, lettuce, manouri cheese & grated tomato

8,50

Tabbouleh

with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce

8,90

Season boiled greens

6,90

Beetroot salad with yogurt sauce

7,90



6,90



crunchy
ZUCCHINI
Sticks

fried
EGGS
on a crunchy
potato nest

8,90



7,90

homemade
**LEEK
BALLS**
PRASOKEFTEDES





pork
souvlaki

12,90



HANDMADE & FRESH MARINATED
SOUVLAKI
MADE FROM FRESH MEAT

Pork souvlaki portion	12,90
with traditional tzatziki, tomato, onion, fresh french fries & pita bread	
Chicken souvlaki portion	12,90
with Greco's sauce, tomato, lettuce, fresh french fries & pita bread	
Veal souvlaki portion	17,90
with tomato, onion, paprika, fresh french fries & pita bread	
Pork souvlaki	2,90
Chicken souvlaki	2,90
Veal souvlaki	4,50
Kebab	2,90
Chicken kebab	2,90
Chicken wrapped with bacon	3,90

chicken
souvlaki

12,90





GRILLED MASTELO CHEESE

5,50

Pita bread
with grilled mastelo cheese,
tomato chutney, grilled vegetables,
lettuce, tomato



Vegetarian SOUVLAKI WITH PITA

3,90

DOLMADES GIALANTZI

Pita bread
with dolmades gialantzi,
yogurt, pepper purée



3,90

GRILLED MUSHROOMS

Pita bread
with grilled pleurotus mushrooms,
roasted pepper sauce, tomato, onion





3,90

TRADITIONAL SOUVLAKI WITH PITA

Pork gyros* with traditional homemade tzatziki, tomato & onion	3,90
Chicken gyros* with homemade Greco's sauce, tomato, lettuce	3,90
Pork souvlaki with traditional homemade tzatziki, tomato & onion	3,90
Chicken souvlaki with homemade Greco's sauce, tomato, lettuce	3,90
Veal souvlaki with tomato, onion, paprika	4,90
Kebab with traditional homemade tzatziki, tomato & onion	3,90
Chicken wrapped with bacon with homemade Greco's sauce, tomato, lettuce	4,90
Chicken kebab with homemade Greco's sauce, tomato, lettuce	3,90
Burger (veal) with traditional homemade tzatziki, tomato & onion	3,90
Grilled vegetables & yogurt sauce	3,30
Mastelo cheese , tomato chutney, grilled vegetables, lettuce, tomato	5,50
Dolmades gialantzi , yogurt, pepper purée	3,90
Grilled pleurotus mushrooms , roasted pepper sauce, tomato, onion	3,90
Mexican tortilla with grilled vegetables, chicken & yogurt	4,50

Chicken gyros* served with Greco's sauce, tomato, lettuce, sweet paprika & pita bread	12,90
Pork gyros* served with tzatziki sauce, tomato, onion, sweet paprika & pita bread	12,90



GYROS
PORTION

12,90



13,90

PORK
ON A SPIT



PORK
CHOPS

12,90



26,90





chicken
on a spit

13,90



MEAT ON SPIT

meats are fresh
& fresh marinated

Pork on a spit pork neck grilled on charcoal with fresh french fries, tomato, onion, sweet paprika & pita bread	13,90
Chicken on a spit chicken fillet (breast) grilled on charcoal with fresh french fries & small salad	13,90
Calf on a spit calf grilled on charcoal with fresh french fries & grilled vegetables	21,90
Lamb on a spit lamb grilled on charcoal with fresh french fries & grilled vegetables	21,90
Pork chops with fresh french fries, flower of salt & oregano	12,90
Platter of meat variety (for 2 persons)	26,90







• K E B A B •
12,90
• G I A O U R T L O U •



Kebab (3 pieces) with grilled tomato, onion & sweet paprika, pita bread & grilled pepper 11,90

Chicken kebab (3 pieces) with grilled tomato, lettuce, sweet paprika & pita bread 11,90

Kebab "giaourtlou" with spicy tomato sauce, heated yogurt, sweet paprika & pita bread 12,90

Devil's pita two pitas stuffed with pork & chicken gyros, tomato, onion & spicy sauce 10,90



• K E B A B •
11,90
• C L A S S I C •



CHICKEN *4 islands*

12,90



24,90



PICANHA STEAK



11,90



BURGERS

TURKEY

WITH FRESH LEAN MINCED MEAT





20,50

PORK STEAK 800gr

MEAT
COOKED
IN
JOSPER
OVEN

Picanha with mashed potatoes, garlic, thyme, & mixed boiled vegetables	24,90
Rib steak (500gr) with fresh french fries & grilled vegetables	19,90
Pork steak (800gr) with fresh french fries & grilled vegetables.	20,50
American burger with 100% Black Angus minced meat, crispy bacon, tomato, iceberg, cheddar cheese & onion. Served with fresh french fries	11,90
Turkey Burger grilled with Greco's sauce, lettuce, tomatoes & cheddar cheese. Served with fresh french fries	12,90
Chicken fillet (leg) "4 islands" marinated, served with grilled vegetables	12,90
Free range chicken breast with lemon sauce. Served with grilled vegetables	11,90
Veal meatballs (Greco's recipe), served with grilled vegetables & fresh french fries	11,90
Turkey meatballs, served with grilled vegetables & fresh french fries	11,90



11,90





DESSERTS

Chocolate pudding pie	4,90
Yogurt mousse with white chocolate & forest fruits	4,80
Orange pie with ice cream & mastic syrup	5,90
Semolina halva with orange jam	4,90
Ice cream (vanilla, chocolate, kaimaki) / scoop	1,50

COFFEE & BEVERAGES

Greek coffee	2,90
Espresso	2,90
Cappuccino	4,90
Filter coffee	2,90
Freddo Espresso	3,90
Freddo Cappuccino	4,90
Chocolate hot / cold	4,50
Tea (various flavours)	2,90
Ice Tea	2,90
Glass of milk	2,50
Fresh orange juice	3,90





WINE LIST

WHITE WINES 750ml

Queen of Hearts Nico Lazaridi	15,00
Chardonnay, Ugni Blanc, Assyrtiko, Muscat of Alexandria, Roditis - PGI Macedonia	
Filoinos Retsina	14,00
Roditis, Savatiano - Corinth	
Boutaris Moschofilero	19,00
Moschofilero - Peloponnese / Mantinea	
Argyriou Winery Malagousia	19,00
Malagousia - Parnassos	
Vivlia Chora Estate	32,00
Assyrtiko, Sauvignon Blanc - PGI Pangeo, Kavala	

ROSE WINES 750ml

14-18H Gaia	16,00
Agiorgitiko - PGI Peloponnese / Nemea	
Three Witches Barafakas	19,00
Syrah - Agiorgitiko - Moschofilero - Nemea	
Pink Pull Ktima Karipidis	24,00
Sangiovese - Thessalia	

RED WINES 750ml

King of Hearts Nico Lazaridi	15,00
Merlot, Xinomavro - PGI Macedonia	
Semeli Feast	15,00
Agiorgitiko - Nemea	
Portes Skouras Domaine	23,00
Merlot - Peloponnese	
Avantis Syrah	28,00
Syrah - Evia	
Oenops Apla	29,00
Limniona. Mavroudi, Xinomavro - Drama	

SPARKLING - DESSERT WINES 200ml

Prosecco DOC Extra Dry - Italy	7,00
Moscato D'asti Bianco Nero White - Trikala	7,50

DRINKS | REFRESHMENTS

ALFA beer draught (greek, lager 5% alc.) 300ml / 500ml	3,90 / 4,90
ALFA Weiss beer bottle (greek, wheat, not filtered 5% alc) 500ml	5,50
Heineken beer bottle (premium lager 5% alc.) 330ml	4,00
ALFA without alcohol beer bottle (lager 0% alc.) 500ml	4,00
Amstel beer bottle (lager 5% alc.) 330ml	3,90
Amstel Radler beer bottle (lager with natural lemon juice 2% alc.) 330ml	4,00
MAMOS beer bottle (pilsener 5% alc.) 500ml	4,90
Fischer beer bottle (pilsener 5% alc.) 330ml	5,00
Fivetwenty APA beer bottle (American Pale Ale - Chios, Greece 6,4% alc.) 330ml	6,00
Nymfi beer bottle (hoppy lager 5% alc.) 330ml	4,50
Bottled water Zagori 1lt	2,00
S. Pellegrino sparkling natural mineral water 250ml / 750ml	3,50 / 4,90
Tsipouro 200ml	7,00
Ouzo 200ml	6,00
Local barrel wine, white 250ml / 500ml (Cellar - Greece) - Moschofilero	4,00 / 8,00
Local barrel wine, red 250ml / 500ml (Cellar - Greece) - Agiorgitiko	4,50 / 8,50
Glass of wine, white (Cellar - Greece) - Moschofilero	3,50
Glass of wine, red (Cellar - Greece) - Agiorgitiko	4,00
Refreshments (pepsi, pepsi max, ivi, 7up, lipton) 250ml	2,90





If you have any allergy or intolerance to any food or food ingredient,
please consult our employees in order to advise you on the allergen substances in foods provided.

Prices include all legal charges. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

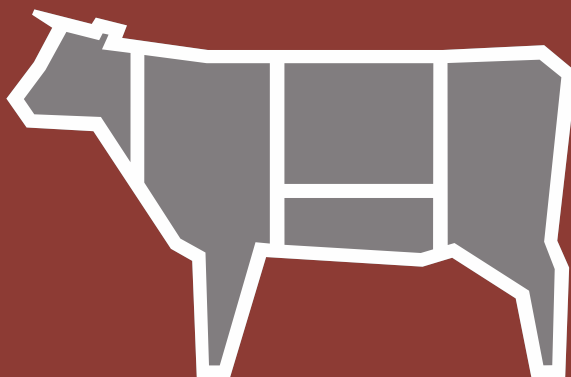
Consumer has the right to pay by credit or debit card.

We use extra virgin olive oil in salads & sunflower oil for frying. Feta cheese is P.D.O. from a local producer.

Meats & vegetables are fresh. *These products are frozen. The store has a complaint box in the entrance.

Responsible for the law: Charilaos Kateris





the greco's project

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🖱 www.grecosproject.gr



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Τ. 210 3252282, 210 3251911

📘 The greco's project

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📘 the greco's project Monastiraki

Ευαγγελιστρίας 9 & Ερμού, 105 63 Αθήνα
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📷 [the_grecos_project_official](https://www.instagram.com/the_grecos_project_official)