

# \* Greco's \* project

-QUALITY FOOD-

SYNTAGMA SQUARE 1960







COLD APPETIZERS		
Traditional homemade tzatziki with yogurt, cucumber & garlic		5,90
▼ VEGAN Smoked aubergine salad from Mt. Athos		6,90
<b>▼</b> VEGAN Fava		5,90
Feta cheese P.D.O.		4,90
Dolmades gialantzi (Cretan recipe)		8,90
■ 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		7,90
Grilled Mastelo cheese from Chios with tomato marmalade		9,90
Moussaka vegetarian		12,90
<b>▼</b> <u>VEGAN</u> <b>Grilled pleurotus mushrooms</b> grilled on charcoal with aged balsamic sauce		8,00
<b>▼</b> VEGAN Grilled fresh vegetables with apple cider vinegar mixed with honey		7,90
▼ VEGAN French fries (fresh of course) with oregano		4,90
Baked potato with sour cream		4,90
DA CTA		
PASTA		0.00
Spaghetti with homemade tomato sauce, scented with basil		8,90
Pastitsio vegetarian		12,90
SALADS	SMALL	REGULAR
Mini ntakakia with fresh tomato, Cretan mizithra cheese & kritamo	6,90	9,50
<b>▼</b> VEGAN Chickpeas with quinoa, chopped vegetables, avocado & lemon juice		9,90
✓ VEGAN Chickpeas with quinoa, chopped vegetables, avocado & lemon juice ✓ VEGAN Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar	5,90	9,90 8,90
<ul> <li>✓ VEGAN Chickpeas with quinoa, chopped vegetables, avocado &amp; lemon juice</li> <li>✓ VEGAN Gardener's I various vegetables, herbs &amp; vinaigrette from apple cider vinegar</li> <li>Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms,</li> </ul>	5,90 6,90	
✓ VECAN Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette		8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette  Caprese I mozzarella di bufala, rucola & cherry tomatoes	6,90	8,90 9,90 13,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini	6,90 8,90	8,90 9,90 13,90 12,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  VEGRA Boiled I zucchini, carrots, broccoli, mixed or separated	6,90	8,90 9,90 13,90 12,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  VEGAN Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  VEGAN Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley	6,90 8,90	8,90 9,90 13,90 12,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  FEGAN Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  VEGAN Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  VEGAN Season boiled greens	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  FEGAN Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  VEGAN Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  VEGAN Season boiled greens	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  Figure Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  Figure Season boiled greens Beetroot salad with yogurt sauce	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  Figure Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  Figure Season boiled greens Beetroot salad with yogurt sauce  SEAFOOD	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 8,90 6,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  VECON Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  VECON Season boiled greens Beetroot salad with yogurt sauce  SEAFOOD Fresh fish of the day with boiled vegetables & greens	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 8,90 6,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  Field Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  Field Season boiled greens Beetroot salad with yogurt sauce  SEAFOOD Fresh fish of the day with boiled vegetables & greens Octopus* roasted in oven with crunchi zucchini & fish roe cream Fried squids* with season boiled greens	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 6,90 8,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  Figure Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  Figure Season boiled greens Beetroot salad with yogurt sauce  SEAFOOD Fresh fish of the day with boiled vegetables & greens Octopus* roasted in oven with crunchi zucchini & fish roe cream Fried squids* with season boiled greens  SOUVLAKI WITH PITA	6,90 8,90	8,90 9,90 13,90 12,90 8,90 8,90 6,90 8,90 19,90 17,90 15,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  Figure Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  Figure Season boiled greens Beetroot salad with yogurt sauce  SEAFOOD Fresh fish of the day with boiled vegetables & greens Octopus* roasted in oven with crunchi zucchini & fish roe cream Fried squids* with season boiled greens  SOUVLAKI WITH PITA Pita bread with grilled vegetables & yogurt sauce	6,90 8,90 5,90	8,90 9,90 13,90 12,90 8,90 8,90 6,90 8,90 19,90 17,90 15,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette  Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  VIEGRAM Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  VIEGRAM Season boiled greens Beetroot salad with yogurt sauce  SEAFOOD Fresh fish of the day with boiled vegetables & greens Octopus* roasted in oven with crunchi zucchini & fish roe cream Fried squids* with season boiled greens  SOUVLAKI WITH PITA Pita bread with grilled vegetables & yogurt sauce Pita bread with grilled mastelo cheese, tomato chutney, grilled vegetables, lettuce, to	6,90 8,90 5,90	8,90 9,90 13,90 12,90 8,90 8,90 6,90 8,90 19,90 17,90 15,90
Gardener's I various vegetables, herbs & vinaigrette from apple cider vinegar Greco's Project I lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette Caprese I mozzarella di bufala, rucola & cherry tomatoes Greek I greek salad with feta cheese & caper leaves from Santorini  Figure Boiled I zucchini, carrots, broccoli, mixed or separated Droseri I with cabbage, lettuce, manouri cheese & grated tomato Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with light yogurt sauce  Figure Season boiled greens Beetroot salad with yogurt sauce  SEAFOOD Fresh fish of the day with boiled vegetables & greens Octopus* roasted in oven with crunchi zucchini & fish roe cream Fried squids* with season boiled greens  SOUVLAKI WITH PITA Pita bread with grilled vegetables & yogurt sauce	6,90 8,90 5,90	8,90 9,90 13,90 12,90 8,90 8,90 6,90 8,90 19,90 17,90 15,90



Traditional homemade tzatziki with yogurt, cucumber & garlic

**Tirokafteri** with greek cheese P.D.O (Product Designation of Origin) 5,90

Smoked aubergine salad from Mt. Athos 6,90

5,90

Fava 5,90

Feta cheese P.D.O. 4,90

**Dolmades gialantzi** (Cretan recipe) 8,90

Middle Eastern Hummus made from chickpeas, tahini, lemon & garlic 5,90







### **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	7,90
Grilled Mastelo cheese from Chios with tomato marmalade	9,90
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
Baked potato with sour cream	4,90
Fried eggs in crunchy potato nest	8,90
Traditional Karditsa sausage grilled on charcoal. Juicy & delicious.	9,90

#### ACCOMPANIMENTS





PASTITSIO
WITH DELICIOUS BECHAMEL
& FRESH CUT MINCED MEAT





SALADS		
	SMALL	REGULAR
Mini ntakakia with fresh tomato, Cretan mizithra cheese & kritamo	6,90	9,50
Chickpeas with quinoa, chopped vegetables, avocado & lemon juice		9,90
Gardener's various vegetables, herbs & vinaigrette from apple cider vinegar	5,90	8,90
Greco's Project lettuce hearts, with anthotyro cheese, walnuts, mushrooms, cucumber	6,90	9,90
& balsamico vinaigrette  Caprese mozzarella di bufala, rucola & cherry tomatoes		13,90
Greek greek salad with feta cheese & caper leaves from Santorini	8,90	12,90
Boiled zucchini, carrots, broccoli, mixed or separated	5,90	8,90
Caesar's with chicken fillet, parmesan, croutons & the original sauce		13,90
<b>Droseri</b> with cabbage, lettuce, manouri cheese & grated tomato		8,90
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		8,90











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

3,90

#### DOLMADES GIALANTZI

Pita bread with dolmades gialantzi, yogurt, pepper purée





# **GRILLED**MUSHROOMS

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



pork souvlaki







HANDMADE & FRESH MARINATED
SOUVLAKI
MADE FROM FRESH MEAT

THE RESERVE WE WINDOWS TO SERVE WE WAS A STATE OF THE PARTY OF THE PAR			
Pork souvlaki portion		12	2,90
with traditional tzatziki, tomato, onion, fresh french fries & pita bread			500
Chicken souvlaki portion		12	2,90
with Greco's sauce, tomato, lettuce, fresh french fries & pita bread			
Veal souvlaki portion		17	7,90
with tomato, onion, paprika, fresh french fries & pita bread			
Pork souvlaki		2	2,90
Chicken souvlaki		2	2,90
Veal souvlaki		4	4,50
Kebab			2,90
Chicken kebab		2	2,90
Chicken wrapped with bacon	ale sala an		3,90
	chickey	1200	
Control of the Contro	SOUVAKi	\12,90	













#### Chicken gyros\*

served with Greco's sauce, tomato, lettuce, sweet paprika & pita bread

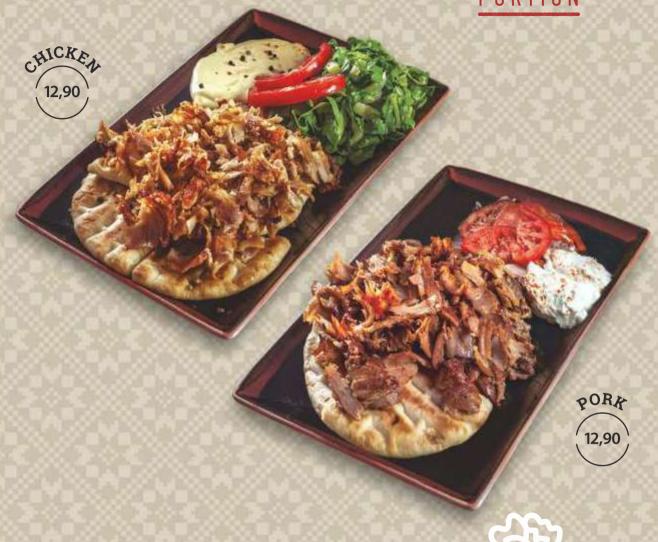
#### Pork gyros\*

served with tzatziki sauce, tomato, onion, sweet paprika & pita bread



12,90

12,90



Pork gyros* with traditional homemade tzatziki, tomato & onion	TRADITIONAL	3,90
Chicken gyros* with homemade Greco's sauce, tomato, lettuce	SOUVLAKI	3,90
Pork souvlaki with traditional homemade tzatziki, tomato & onion		3,90
Chicken souvlaki with homemade Greco's sauce, tomato, lettuce	WITH PITA	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















Pork chops

with fresh french fries, flower of salt & oregano

Platter of meat variety (for 2 persons)

12,90

29,90













Picanha with mashed potatoes, garlic, thyme, & mixed boiled vegetables	24,90
Rib-eye (280gr) with grilled vegetables & cherry tomatoes	26,90
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
<b>Turkey Burger</b> 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





## **DESSERTS**

Fresh orange juice

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	2,00

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

4,90



WHITE WINES 750ml	
Queen of Hearts Nico Lazaridi	16,00
Chardonnay, Ugni Blanc, Assyrtiko, Muscat of Alexandria, Roditis - PGI Macedonia Filoinos Retsina	15.00
Roditis, Savatiano - Corinth	15,00
Boutaris Moschofilero	19,00
Moschofilero - Peloponnese / Mantineia	
Argyriou Winery Malagousia	22,00
Malagousia - Parnassos Vivlia Chora Estate	32,00
Assyrtiko, Sauvignon Blanc - PGI Pangeo, Kavala	32,00
Post Willes Tea I	
ROSE WINES 750ml	10.00
14-18H Gaia Agiorgitiko - PGI Peloponnese / Nemea	18,00
Three Witches Barafakas	21,00
Syrah - Agiorgitiko - Moschofilero - Nemea	
Pink Pull Ktima Karipidis	24,00
Sangiovese - Thessalia	
RED WINES 750ml	
King of Hearts Nico Lazaridi	17,00
Merlot, Xinomavro - PGI Macedonia	
Semeli Feast Agiorgitiko - Nemea	18,00
Portes Skouras Domaine	23,00
Merlot - Peloponnese	_3,00
Avantis Syrah	28,00
Syrah - Evia	
Oenops Apla Limniona. Mavroudi, Xinomavro - Drama	29,00
Elithiona. Matrodal, Altioniatio Diama	
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
Fuze Tea 500ml	4,90
Refreshments Coca-Cola (regular, zero, light), Fanta, Sprite, Schweppes Soda Water 250ml	la 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).

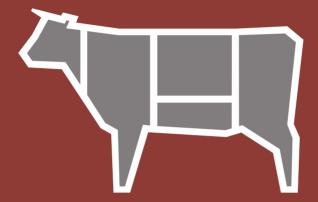
Consumer has the right to pay by credit or debit card.

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 ⊠ grecosproject@gmail.com ⊕ www.grecosproject.gr



Μητροπόλεως 5 & Νίκης, 105 57 Αθήνα Τ. 210 3252282, 210 3251911

f The greco's project

Πλατεία Μοναστηρακίου 5, 105 55 Αθήνα Τ. 215 5452640

f the greco's project Monastiraki

Ευαγγελιστρίας 9 & Ερμού, 105 63 Αθήνα Τ. 210 3216200

f The greco's project

