

the
★ greco's ★
project
-QUALITY FOOD-

**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: Demirtzoglou Konstantinos.

Greco's Project implements a Food Safety Management System



GIGR-0353-FC
ISO 22000:2018



GIGR-0351-FC
ISO 22000:2018



GIGR-0350-FC
ISO 22000:2018

the
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-QUALITY FOOD-



SYNTAGMA
SQUARE
1960

ACCOMPANIMENTS

Handmade pita bread small serving (portion)	1,00
Handmade pita bread large serving (piece)	1,00
Rice (portion)	5,90

MIDDLE EASTERN
Hummus
6,90


FISH ROE
CREAM
8,50

aubergine salad
7,90

COLD APPETIZERS

Traditional homemade tzatziki with yogurt, cucumber & garlic	6,90
Tirokafteri with greek cheese P.D.O. (Product Designation of Origin)	8,50
Smoked aubergine salad from Mt. Athos	7,90
Feta cheese P.D.O. (Product Designation of Origin)	6,90
Middle Eastern Hummus made from chickpeas, tahini, lemon & garlic	6,90
Handmade fish roe cream from white roe	8,50



TIROKAFTERI
SPICY CHEESE SALAD
8,50

HANDMADE

tzatziki
6,90





**MEAT
BALLS**
10,90

**traditional
SAUSAGE**
10,90

FRIED EGGS

10,90



**VARIETY
OF GRILLED
MUSHROOMS**

9,90

HOT APPETIZERS

Crunchy feta cheese wrapped in puff pastry with honey & sesame	9,90
Homemade leek patties with aromatic yogurt dip	8,90
Meat balls with diced tomato & yogurt sauce	10,90
Fried crunchy mini zucchini with Aioli sauce	7,90
Tomato patties with aromatic yogurt dip	8,90
Cheese croquettes with feta cheese, yellow cheeses & spearmint	8,90
Grilled Mastelo cheese from Chios with tomato marmalade	12,90
Variety of grilled mushrooms marinated with balsamic & garlic	9,90
Grilled fresh vegetables with balsamic cream	9,90
Handmade fried potatoes (fresh of course) with oregano	6,50
Fava	6,90
Fried eggs in crunchy potato nest	10,90
Dolmades gialantzi (Cretan recipe)	9,90
Traditional Karditsa sausage grilled on charcoal. Juicy & delicious.	10,90



**TOMATO
PATTIES**
8,90



**GRILLED
MASTELO CHEESE**
12,90



CRUNCHY
FETA
CHEESE
WITH SESAME
& HONEY
9,90



LEEK
PATTIES
8,90



MEAT BALLS
10,90





DOLMADES
gialantzi

9,90



HANDMADE
fried potatoes
6,50



CRUNCHY
ZUCCHINI

sticks

7,90



SALADS




Steamed
9,90




Greek
13,90



CRETAN
NTAKOS
10,90




BEETROOT
SALAD
9,90


Caprese
14,90




CHICKPEAS
WITH QUINOA
10,90

Greek salad with feta cheese P.D.O. & caper leaves	13,90
Ntakos from Crete with fresh tomato, Cretan mizithra cheese & kritamo	10,90
Chickpeas with quinoa, chopped vegetables, avocado & lemon juice	10,90
Gardener's I various vegetables, vinaigrette from apple cider vinegar & fresh onion	10,90
Greco's Project I lettuce hearts with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette	11,90
Caprese I mozzarella di bufala, basil, tomato & cherry tomatoes	14,90
Steamed I zucchini, carrots, broccoli, mixed or separated	9,90
Caesar's with chicken fillet, parmesan, croutons & the original sauce	14,90
Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with yogurt	10,90
Season boiled greens	8,90
Beetroot salad with yogurt - mayonnaise sauce	9,90

GRECO'S
PROJECT
11,90

CAESAR'S
SALAD
14,90

Gardener's
10,90

—TABBOULEH—
10,90





FRIED
squids
19,90



Fresh
FISH
OF THE DAY
25,00

SEAFOOD

Fresh fish of the day with boiled vegetables & greens	25,00
Octopus* roasted in oven with crunchi zucchini & fish roe cream	22,90
Fried squids* with season boiled greens	19,90




octopus
roasted in oven
22,90



MOUSSAKA

vegetarian

15,90



PASTITSIO

vegetarian

15,90



PASTITSIO

traditional

15,90



**SPAGHETTI
WITH
TOMATO SAUCE**

10,90

PASTA

Spaghetti with homemade tomato sauce, scented with basil 10,90
Spaghetti with fresh cut minced beef 13,90

CLAY POT

Pastitsio with delicious bechamel & fresh cut minced beef 15,90
Pastitsio **vegetarian** 15,90
Traditional Greek Moussaka 15,90
Moussaka **vegetarian** 15,90




SPAGHETTI
WITH FRESH CUT
MINCED BEEF
13,90




traditional
MOUSSAKA
15,90

CHICKEN BREAST
14,90

PICANHA
BLACK ANGUS
29,90

PORK STEAK
800gr
24,90

VEAL MEATBALLS
GRECO'S PROJECT
13,90

TURKEY MEATBALLS
13,90



CHICKEN FILLET (LEG)
«4 ISLANDS»
14,90

MEAT COOKED IN JOSPER OVEN

Picanha Black Angus (300-350gr), with mashed potatoes. Served with mixed steamed vegetables	29,90
Pork steak (800gr) with fresh handmade fried potatoes & grilled vegetables	24,90
American burger (230gr), with fresh cut minced beef, crispy bacon, tomato, lola, cheddar cheese & onion. Served with fresh handmade fried potatoes	15,90
Chicken fillet (leg) "4 islands" marinated, served with grilled vegetables	14,90
Chicken breast (250-300gr), with lemon sauce and grilled vegetables	14,90
Veal meatballs (Greco's recipe), with fresh cut minced beef, served with grilled vegetables & fresh handmade fried potatoes	13,90
Turkey meatballs with fresh lean minced turkey meat. Served with grilled vegetables & fresh handmade fried potatoes	13,90



JOSPER OVEN

The Josper oven is a special type of oven that combines the functions of an oven with those of a grill.

This combination allows the Josper to maintain high temperatures and create a particularly intense smoky flavor in foods, making it ideal for preparing grilled dishes. Josper ovens offer exceptional taste quality in a variety of foods.



PICANHA
BLACK ANGUS
(300-350gr)
29,90



AMERICAN
BURGER
(230gr)
15,90





CHICKEN
FILLET (LEG)
«4 ISLANDS»

14,90



CHICKEN
BREAST
(250-300gr)
14,90



MEAT ON SPIT

meats are fresh & fresh marinated



LAMB
CHOPS

28,90

Lamb chops (500gr) with fresh handmade fried potatoes	28,90
Pork on a spit pork neck grilled on charcoal with fresh handmade fried potatoes, tomato, onion, sweet paprika & pita bread	16,90
Chicken on a spit chicken fillet (breast) grilled on charcoal with fresh handmade fried potatoes & small salad	16,90
Pork chops with fresh handmade fried potatoes & oregano	15,90
Pork pancetta chops with fresh handmade fried potatoes	15,90
Platter of meat variety (for 2 persons)	35,00





CHICKEN

ON A SPIT

16,90



**PLATTER
OF MEAT VARIETY**

35,00





**PORK
ON A SPIT**

16,90



**PORK
PANCETTA CHOPS**

15,90



**PORK
CHOPS**

15,90







ORIENTAL KEBAB

- | | |
|--|-------|
| Kebab (3 pieces) with pita bread, grilled tomato, onion, sweet paprika & grilled pepper | 14,90 |
| Kebab "giaourtlou" (3 pieces) with spicy tomato sauce, heated yogurt & pita bread | 15,90 |
| Chicken kebab* (3 pieces) with grilled tomato, lettuce, sweet paprika & pita bread | 14,90 |

handmade
SOUVLAKI
fresh marinated, made from fresh meat



Pork souvlaki portion with traditional tzatziki, tomato, onion, fresh handmade fried potatoes & handmade pita bread	15,90
Chicken souvlaki portion with Greco's sauce, tomato, lettuce, fresh handmade fried potatoes & handmade pita bread	15,90
Veal souvlaki portion with tomato, onion, paprika, fresh handmade fried potatoes & handmade pita bread	19,90
Pork souvlaki	3,90
Chicken souvlaki	3,90
Veal souvlaki	4,90
Kebab	3,70
Chicken* kebab	3,70
Chicken wrapped with bacon	3,90





Pork gyros*

served with fresh handmade
fried potatoes, tomato, onion,
tzatziki sauce, sweet paprika
& handmade pita bread

15,90



Chicken gyros*

15,90

served with with fresh handmade
fried potatoes, Greco's sauce,
tomato, lettuce, sweet paprika
& handmade pita bread



Vegetarian SOUVLAKI

WITH HANDMADE PITA BREAD



Handmade pita bread
with grilled vegetables
& yogurt sauce
4,90



Handmade pita bread
with grilled mastelo cheese,
tomato marmalade, grilled vegetables,
lettuce, tomato
6,90



Handmade pita bread
with grilled pleurotus mushrooms,
roasted pepper sauce, tomato, onion,
fresh handmade fried potatoes
4,90



Handmade pita bread
with dolmades gialantzi,
yogurt, pepper purée
5,90

SOUVLAKI

WITH HANDMADE PITA BREAD

Pork gyros* with traditional homemade tzatziki, tomato & onion	4,90
Chicken gyros* with homemade Greco's sauce, tomato, lettuce	4,90
Pork souvlaki with traditional homemade tzatziki, tomato & onion	4,90
Chicken souvlaki with homemade Greco's sauce, tomato, lettuce	4,90
Veal souvlaki with tomato, onion, paprika	6,90
Kebab with traditional homemade tzatziki, tomato & onion	4,90
Chicken wrapped with bacon with homemade Greco's sauce, tomato, lettuce	4,90
Chicken kebab* with homemade Greco's sauce, tomato, lettuce	4,90
Patty (veal) with traditional homemade tzatziki, tomato & onion	4,90
Grilled pleurotus mushrooms, roasted pepper sauce, tomato, onion	4,90
Souvlaki with meat and souvlaki with grilled pleurotus mushrooms contain fresh handmade fried potatoes	
Grilled vegetables & yogurt sauce	4,90
Mastelo cheese, tomato marmalade, grilled vegetables, lettuce, tomato	6,90
Dolmades gialantzi, yogurt, pepper purée	5,90
Mexican tortilla with grilled vegetables, chicken souvlaki & yogurt	5,90



PORK
GYROS*
4,90

CHICKEN
GYROS*
4,90



DESSERTS

Chocolate pudding pie	5,50
Yogurt mousse with white chocolate	5,50
Orange pie with kaimaki ice cream	6,50
Yogurt with honey or spoon sweets	6,50
Ice cream (vanilla, chocolate, kaimaki) / scoop	3,50



**CHOCOLATE
PUDDING PIE**
5,50



YOGURT MOUSSE
with white chocolate
5,50



COFFEE & BEVERAGES

Greek coffee	3,50
Espresso	3,50
Cappuccino	4,90
Americano	3,90
Freddo Espresso	4,50
Freddo Cappuccino	4,90
Chocolate hot / cold	4,90
Tea (various flavours)	4,00
Fuze Tea 500ml	4,90
Glass of milk	3,50
Fresh orange juice	5,50



WINE LIST

WHITE WINES 750ml

Filoinos Retsina	19,00
Roditis, Savatiano - Corinth	
Queen of Hearts Nico Lazaridi	22,00
Chardonnay, Ugni Blanc, Assyrtiko, Muscat of Alexandria, Roditis - Macedonia	
Argyriou Winery Malagousia	28,00
Malagousia - Parnassos	
3 Genies	30,00
Chardonnay - Aridaia	
Avantis Estate	35,00
Sauvignon Blanc - Evia	
Adoli Gis Antonopoulos	34,00
Chardonnay, Asproudes, Lagorthi, Roditis - Peloponnese	
4 Limnes Kir-Yianni	36,00
Chardonnay, Gewürztraminer - Amyntaio	

ROSE WINES 750ml

4-6h Gaia	25,00
Agiorgitiko - PGI Peloponnese / Nemea	
Three Witches Barafakas	27,00
Syrah - Agiorgitiko - Moschofilero - Nemea	
Pink Pull Ktima Karipidis	29,00
Sangiovese - Thessalia	

RED WINES 750ml

King of Hearts Nico Lazaridi	24,00
Merlot, Xinomavro - PGI Macedonia	
Semeli Feast	26,00
Agiorgitiko - Nemea	
Portes Skouras Domaine	28,00
Merlot - Peloponnese	
Avantis Syrah	38,00
Syrah - Evia	
Aspros Lagos Douloufakis	38,00
Cabernet Sauvignon - Crete	

SPARKLING - DESSERT WINES 200ml

Prosecco DOC Extra Dry - Italy	8,00
Moscato D'asti Bianco Nero White - Trikala	9,50

SWEET WINE 750ml

Samos Vin Doux	25,00
Muscat of Samos - PDO Samos	


DRINKS | REFRESHMENTS

ALFA beer draught (greek, lager 5% alc.) 300ml / 500ml		4,50 / 5,90
ALFA beer with sea salt beer bottle (lager 5% alc.) 330ml		4,50
Erdinger Weiss beer bottle (no pasteurization 5,3% alc.) 330ml		6,90
Heineken beer bottle (premium lager 5% alc.) 330ml		5,00
ALFA without alcohol beer bottle (lager 0% alc.) 500ml		4,50
Amstel beer bottle (lager 5% alc.) 330ml		4,50
Amstel Radler beer bottle (lager with natural lemon juice 2% alc.) 330ml		4,50
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		6,90
Nymfi beer bottle (hoppy lager 5% alc.) 330ml		4,50
Natural mineral water Zagori 1lt		2,50
S. Pellegrino sparkling natural mineral water 250ml / 750ml		3,90 / 5,00
Local barrel wine, white 250ml / 500ml (Cellar - Greece) - Moschofilero		5,00 / 9,50
Local barrel wine, red 250ml / 500ml (Cellar - Greece) - Agiorgitiko		5,50 / 10,00
Glass of wine, white (Cellar - Greece) - Moschofilero		4,50
Glass of wine, red (Cellar - Greece) - Agiorgitiko		5,00

OUZO - TSIPOURO

Ouzo Of Plomari Isidoros Arvanitis 200ml		12,00
Ouzo Matarelli 200ml		13,00
Tsipouro Dekaraki Single - Variety Grape Muscat 200ml		13,00
Tsipouro Dekaraki Single - Variety Grape Malagouzia 200ml	<i>ούζο πλωμαρίου</i> <i>Isidoros Arvanitis</i>	15,00
Tsipouro Dekaraki Single - Variety Grape Roditis 200ml		12,00

REFRESHMENTS

Coca-Cola (Zero, Regular, Zero Sugar Zero Caffeine, Light) 250ml		3,90
Fanta (orange, blue, lemon) 250ml		3,90
Sprite (Zero, Regular) 250ml		3,90
Schweppes (Soda water, Tonic water, Ginger Ale) 250ml		3,90
Three Cents Artisanal Beverages (Pink Grapefruit Soda, Fig leaf soda) 200ml		5,00



Vegetarian & Vegan SUGGESTIONS

COLD APPETIZERS

	Traditional homemade tzatziki with yogurt, cucumber & garlic	6,90
	Tirokafteri with greek cheese P.D.O (Product Designation of Origin)	8,50
vegan	Smoked aubergine salad from Mt. Athos	7,90
	Feta cheese P.D.O.	6,90
vegan	Middle Eastern Hummus made from chickpeas, tahini, lemon & garlic	6,90

HOT APPETIZERS

	Crunchy feta cheese wrapped in puff pastry with honey & sesame	9,90
	Homemade prasokeftedes (leek) with aromatic yogurt dip	8,90
	Fried crunchy mini zucchini with Aioli sauce	7,90
	Tomatokeftedes (tomato balls) with aromatic yogurt dip	8,90
	Cheese croquettes with feta cheese, yellow cheeses & spearmint	8,90
	Grilled Mastelo cheese from Chios with tomato marmalade	12,90
vegan	Variety of grilled mushrooms marinated with balsamic & garlic	9,90
vegan	Grilled fresh vegetables with balsamic cream	9,90
vegan	Handmade fried potatoes (fresh of course) with oregano	6,50
vegan	Fava	6,90
	Dolmades gialantzi (Cretan recipe)	9,90

PASTA

	Spaghetti with homemade tomato sauce, scented with basil	10,90
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CLAY POT

	Pastitsio vegetarian	15,90
	Moussaka vegetarian	15,90

SALADS

	Ntakos from Crete with fresh tomato, Cretan mizithra cheese & kritamo	10,90
vegan	Chickpeas with quinoa, chopped vegetables, avocado & lemon juice	10,90
	Gardener's I various vegetables, vinaigrette from apple cider vinegar & fresh onion	10,90
	Greco's Project I lettuce hearts with anthotyro cheese, walnuts, mushrooms, cucumber & balsamico vinaigrette	11,90
	Caprese I mozzarella di bufala, basil, tomato & cherry tomatoes	14,90
	Greek salad with feta cheese P.D.O. & caper leaves	13,90
vegan	Steamed I zucchini, carrots, broccoli, mixed or separated	9,90
	Tabbouleh with bulgur, cucumber, fresh onion & tomato, scented with parsley & spearmint, accompanied with yogurt	10,90
vegan	Season boiled greens	8,90
	Beetroot salad with yogurt - mayonnaise sauce	9,90

SOUVLAKI WITH PITA

	Handmade pita bread with grilled vegetables & yogurt sauce	4,90
	Handmade pita bread with grilled mastelo cheese, tomato marmalade, grilled vegetables, lettuce, tomato	6,90
	Handmade pita bread with grilled pleurotus mushrooms, roasted pepper sauce, tomato, onion, fresh handmade fried potatoes	4,90
	Handmade pita bread with dolmades gialantzi, yogurt, pepper purée	5,90



Greco's Project implements a Food Safety Management System



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 The greco's project

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