

Gastrodromio
“In Olympus”

Menu

LEGAL TAXES

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|------|---------------|------|
| I. | WAITER'S FEE | 13% |
| II. | MUNICIPAL TAX | 0,5% |
| III. | V.A.T. | 24 % |

THE SHOP IS OBLIGED TO ISSUE ANALYTIC RECEIPTS OF CASH REGISTER, AUTHORITY IN CHARGE.

- I cook and fry only with extra virgin olive oil, cold pressed, from Greece.
- You can, if you wish, choose to garnish the dish, but we kindly ask you to respect the chef's inspiration.

Bread per person:

Water bottle 1 liter:

Soups

1. **Tomatosoup cold with mint**
2. **Vegetable soup veloute with feta's mousse**
3. **Fish soup with vegetable veloute**
4. **Melon soup with prawns and mint**

Starters & salads

1. Tomato salad with olives

Tomato, cucumber, onion, green peppers, parsley, oregano.

2. Greek salad (individual portion)

Tomato, cucumber, onion, green peppers, olives, parsley, oregano, feta cheese, caper.

3. Special Greek salad "Gastrodromio"

Chopped tomato, onion, green pepper, capers.

Spaghetti of cucumber, tapenade and feta mousse.

Tomato sorbet, parsley, origano, extra virgin olive oil.

4. Greek appetizers' Trilogy

Eggplant salad. Roast Eggplant, olive oil, garlic, oregano, parsley

Taratori (tzatziki). yoghurt, cucumber, garlic, olive oil, mint, walnuts

Florina's hot smashed cheese. Hot pepper, Florina's pepper, feta, oliveoil

5. Eggplant fried with tomato sauce and feta

6. Chick peas with mushrooms, mastic and feta's mousse*

Onion, white pepper, white wine, dill and lemon

7. Lentil salad with smoked trout*

Florina peppers, parsley, Olympus tea sorbet with mint

8. Purslane (pussley) sauté with garlic and black pepper*

Grilled tomatoes and anevato (soft white traditional cheese)

9. Fresh, warm, summer vegetables *

with feta cheese or salami (your choise)

Green beans, greens, fennel, onion, cherry tomatoes, black pepper and lemon juice.

10.Green salad with grilled chicken fillet*

Tomato, dill and black pepper.

Mustard's dressing with olive oil and lemon juice.

11.Sweetbreads with Shrimp and Muscat Samos

Mushrooms, onion, ginger, black pepper and rocket leaves

* You can order half portion

Delicatessen (100 gr.)

1. **Kavourmas from Thraki** (pepper pot meat in leaf lard)
2. **Siglino from Mani** (smoked and kept in olive oil)
3. **Siglino gastrodromio** (home made)
4. **Salami traditional from Leykada island**
5. **Salami traditional from Corfu island**
6. **Salami traditional from Thasos island**
7. **Nouboulo from Corfu** (Smoked and dried, like a prosciutto)
8. **Apaki from Crete** (smoked and dried)
9. **Soutzouki country style** (with seasonings) (warm or cold)
10. **Delicatessen's Platter (400 gr.)**
11. **½ Delicatessen's Platter (200 gr.)**

Pasta & Risoti*

1. **Bourani (rizoto)** (traditional - a new performance)
Greek rice karolina, olive oil and butter, onion, mushroom, nettle, Crete's cheese aged gruyere, parsley, pepper, truffle oil
 2. **Spaghetti with Greek Sauce**
Sauce with tomato, onion, garlic, olive, caper, red pepper, mint, thyme, basil
 3. **Fresh pasta with safran**
sundried tomatoes and metsovone (smoked cheese from Metsovo, Epirus) Olive oil, black pepper
 4. **Spaghetti with butter and roes**
A little garlic and freshly ground pepper.
 5. **Spaghetti with prwan**
(300 gr. Prawns) Tomato, sundried tomato, thyme, hardly hot pepper, garlic, parsley, rind of lemon, black pepper
- * You can order half portion

Seafood

1. Octopus, fried with peppers and saffron

Garlic, thyme, a little spicy, black pepper, white wine, parsley.

2. Green salad with shrimps and nuts*

(300 gr. Shrimps) herbs and feta sauce.

3. Seafood fricasse

Shrimp, cuttlefish, squid, shellfish.

3. Cuttlefish with variety of mushrooms

Caviar trachana with cuttlefish ink.

Olive oil, onion, white wine, parsley and black pepper.

5. Seafood in hot lemon sauce

Garlic, mustard and saffron. With tsipouro.

6. Fish fillet

In white wine with butter and saffron.

Puree of lentils flavored with truffle.

Coriander pesto.

6. Ask for fresh whole fish

Price per kilo

Main Courses

- 1. Keftedes (Traditional meat balls) in lemon sauce with Olympus mountain tea. Spicy potatoes puree**
- 2. Little lamb in tomato sauce with eggplant**
- 3. Rabbit Tsoukaliasto**
Braised for 24 hours in olive oil and rosemary
Ratatouille sautéed with mint. Yogurt sauce with dill
- 4. Greek black pig (ancient breed pigs) with plums**
In red sauce with spices
- 5. Zigouri (yearling lamb) hull with mushrooms.**
Green beans sauteed with olive oil and peels gruyere.
- 6. Beef steak** € per kilo
From 500 – 1200+ grams
With grilled vegetables or potatoes fried in olive oil
- 7. Beef bon fillet, with grilled pleurotus mushrooms**
Wine sauce with bacon and pepper
- 8. Grilled burgers with mint**
Pita, potatoes fried in olive oil, spicy fruit jam
- 9. Souvlaki chicken**
Marinated in yogurt and herbs, pita, potatoes fried in olive oil, yogurt sauce

Cheeses (Traditionals)

1. **Anevato Kozanis** white, soft, acidulous
2. **Arseniko aged** from Naxos island, yellow hard
3. **Anostrou Casiou**
4. **Galotyri** (home made)
5. **Graviera** from Arta, yellow hard
6. **Graviera** from Crete island grilled
7. **Graviera** from Naxos island
8. **Metsovone** Smoked cheese from Metsovo village
9. **Kaser Kaskavali** from Samothraki aged 2 years
10. **kaser** from Meteora
11. **Caprin cheese of Olympus** with oregano and olive oil
12. **Kopanisti** aged cheese from Mykonos Island
13. **Krasotyri** aged in wine lees from Kos island
14. **Krasotyri** aged in wine from Naxos island
15. **Ladotyri** from Mytilini island
16. **Manoura Sifnou** hard salty cheese, aged in wine lees from Sifnos island
17. **Manoyri** with fut cheese from Macedonia with honey sauce
18. **Melanotyri** from Naxos (goat-sheep, aged in oil and herbs)
19. **Melityros (honey - cheese)** with honey (ideal as desert)
20. **Mpatzios** yellow lean cheese from West Macedonia (baked with egg)
21. **Xinomizithra** soft lean, from crete island
22. **Piperato** (peppered) from Naxos island
23. **Chèvre aged** (peppered) from Metsovo village
24. **San Michali** (Greek parmesan) from Syros island
25. **Sfela** salty feta from Messinia
26. **Feta cheese** with oregano and olive oil
27. **Baked feta cheese** Tomato, hot pepper, red pepper, oregano
28. **Feta cheese "ladenia"**
Marinated in extra virgin olive oil, whole peppers (black, rose, green) rosemary, hot pepper and thyme.
29. **Formaela** from Parnassos Mount
30. **Platter of cheeses** (4 portions 400 gr.)
31. **½ Platter of cheeses** (4X1/2 portions 200 gr.)

Desserts

1. “Mille feuilles”

Cream with anthotiro (cream cheese) and rosemary. Ice cream and sweet fig

2. Baklava

with pligouri (broken wheat) olive oil, dry fruits and honey
Ice cream chalva

3. Chocolate pie with butter sauce and fruits

4. Samali with ice cream

Traditional syrupy sweet with semolina and mastic

5. Fruit salad marinated with Metaxa 5 * and ginger syrup

6. Ice cream vanilla (2 balls)

7. Special ice cream