

### https://www.thessaliarestaurant.gr

## We cook everyday different Traditional dishes and Soups so please click <a href="here">here</a> to see what is available now!

<u>Traditional Dishes</u>	<u>Price</u>
TOMATO BRAISED BEEF	8.40€
BEEF COOKED YOUVETSI STYLE	8.40€
LAMP with potatoes in the woodenoven	8.60€
LAMP FRICASSEE with lettuce	8.60€
CHICKEN with potatoes in the woodenoven	7.40€
MOUSSAKA	7.90€
PASTICCIO	7.60€
SOUTZOUKAKIA with rice	7.80€
EGGPLANT "SHOES"	7.90€
CABBAGE ROLLS "Avgolemono"	7.80€
ROOSTER wine brazed with macaroni	7.90€
BURGER in oven	8.50€
PORK with lemon & herbs	7.90€
<u>Soups</u>	
FISH SOUP succulent pieces of fish & vegetables	8.80€
CHICKEN SOUP flavored with lemon	7.40€
VEAL SOUP	8.20€
LENTILS	5.40€
BEANS TOMATO SOUP	5.40€
Ladera (Traditional vegetarian dishes)	
STUFFED VEGETABLES in the woodenoven	6.70€
GREEN BEANS	5.90€
OKRA	6.10€
EGGPLANTS RAGOUT	5.90€
ARTICHOKE & BABY PEAS	6.90€



Grill

Pasta

Pizza

Eleon 19 str. - 14564 New Kifissia Reserve : 210 8078837 Fax: 210 8075242

Delivery: 210 8000614, 210 6202553 info@thessaliarestaurant.gr www.thessaliarestaurant.gr

<u>Appetizers</u>	<u>Price</u>
Tzatziki (traditional, with chilled refreshing cucumber and tangy yogurt)	3.60€
<b>Tyrokafteri</b> (traditional cheese spread, traditional Thessaly's recipe, slightly spicy, flavor of aged cheese and spiky green peppers)	4.20€
<b>Melitzanosalata</b> (original recipe from Thessaly's : delicious smoky eggplant spread with feta Cheese herbs & spices)	3.80€
Eggplant Rolls (eggplant, feta cheese, bacon, sauce)	5.30€
"Married" Fava (velvety fava bean puree, with capers, tomato, onion and extra virgin olive oil)	3.80€
<b>Hand cut French fries</b> (hand cut and fried in olive oil, with a traditional incomparable taste)	2.80€
<b>Grilled halloumi cheese and traditional Cypriote pita</b> (delicious chewy cheese with lemon and herbs wrapped in Cypriote pita flatbread)	5.40€
<b>Grilled oyster mushrooms</b> (freshly picked, grilled mushrooms with balsamic vinegar, honey, parmesan and fresh thyme)	6.80€
<b>"Mushroom Tigania"</b> (sautéed mushrooms deglazed with traditional tzipouro, smoked pancetta & fresh herbs)	6.90€
"Tyropitakia" traditionally hand wrapped cheese pies (fried small pitas with filo dough stuffed with feta cheese and fresh eggs), (4 pieces)	4.30€
<b>Melitzanopitakia Tyrnavou traditionally hand wrapped eggplant pies</b> (4 fried small pitas with filo dough stuffed with smoked eggplant & pine nuts)	4.30€
Flogeres (traditional rolls with cheese and bacon) (4 pieces)	4.30€
Traditional Cheesepie from Skopelos Island (fried in extra virgin olive oil)	5.30€
Zucchini with yogurt sauce and fresh mint* (Crispy and fluffy, with feta cheese and herb flavors)	3.90€
Baked feta cheese (Flavoured with fresh tomatoes, sweet peppers, oregano and pepperoncino)	4.90€
Feta cheese in a crisp filo dough (served with honey and toasted sesame)	5.20€
Giant beans	5.50€
(slowly brazed with fennel and fresh tomato)	
Karditsa's traditional sausage (a genuine combination with tremendous taste intensity)	6.40€
Traditional meatballs	6.50€
(from fresh ground beef, flavored with herbs, perfectly fried and crispy)	6.006
Vegetables in the grill (with herbs, balsamic, honey, aromatized virgin olive oil)	6.90€
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<u>Cheese</u>	<u>Price</u>
Feta cheese from Elassona region (PDO)	3.40€
Cretan Graviera	3.80€

<u>Salads</u>	<u>Individual</u>	<u>Regular</u>
<b>Ntakos</b> (paximadi dried bread, sour mizithra cheese, grated tomato and extra virgin olive oil)		4.90€
<b>Horta</b> (steamed dandelion greens: the best of every season, cooked to perfection)		4.30€
Mix boiled vegetables (lightly steamed, dressed with extra virgin olive oil)	4.00€	6.00€
<b>Romaine Lettuce</b> (chilled lettuce, perfumed with fresh dill, and green onion)	2.00€	3.80€
<b>Cabbage &amp; Carrot</b> (crispy salad with fresh vegetables perfumed with extra virgin olive oil and wine vinegar)	2.00€	3.80€
<b>Cucumber &amp; Tomato</b> (the ultimate Greek combination of flavors and freshness)	3.40€	5.00€
<b>Greek salad</b> (chilled sliced tomatoes, cucumber, onions, green pepper, olives, feta cheese and oregano)	4.00€	6.00€
<b>Rokola</b> (a delicious combination of French salad, cabbage, arugula, tomato, parmesan cheese, and Italian vinaigrette)	4.20€	6.20€
<b>Cretan</b> (tomato, onion, cucumber, pepper, feta cheese, paximadi, capers, olive oil & balsamic)	4.00€	6.00€
<b>Citrus</b> (mixed seasonal salads, caramelized onions, bacon, Manouri cheese and citrus vinaigrette)	4.20€	6.20€
<b>Rochet</b> (rocket, carrots, cabbage, celery, honey, balsamic vinegar, yogurt and toasted sesame seeds)	4.00€	6.00€
Caesar (with chilled lettuce, grilled chicken original sauce, parmesan and crispy croutons)	4.20€	6.20€
Chef's (fresh lettuce, tomato, cucumber, ham, cheese, egg & cocktail sauce)	4.00€	6.00€
<b>Crispy</b> (crispy mixed salads, mushrooms, tomatoes, smoky Metsovone cheese and honey - balsamic dressing vinaigrette)	4.20€	6.20€

Greek couisine	Grill		Pasta		Pizza
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Sandwich (served with potatoes and pickles)	<u>Price</u>
Cheeseburger juicy burger with cheese, onion, lettuce and tomato	5.90€
Chicken Burger chicken, aromatized with honey & lemon, lettuce, tomato, sauce	5.90€
Club Sandwich Ham ham, cheese, lettuce, tomato, mayo and bacon	5.90€
Club Sandwich Turkey smoked turkey, cheese, lettuce, tomato, mayo and bacon	5.90€
Schnitzel - Breaded	
*Breaded Chicken Nuggets (golden and crunchy chicken chunks from juicy filet)	8.00€
Schnitzel "Viennois" (juicy pieces of pork in a traditional Viennese golden crispy crust)	8.00€
Veneziana (juicy pork schnitzel, accompanied by aromatic mushroom cream sauce)	9.10€
Schnitzel Gordon Blue (fine pork stuffed with cheese and ham in a golden crust)	9.10 €
<u>Pasta &amp; Risotto</u>	Price
Pasta & Risotto  Spaghetti "Napoliten" (traditional Italian recipe with fresh tomato sauce and parmesan cheese)	Price 5.90€
Spaghetti "Napoliten"	
Spaghetti "Napoliten" (traditional Italian recipe with fresh tomato sauce and parmesan cheese) Spaghetti "al Pesto"	5.90€
Spaghetti "Napoliten" (traditional Italian recipe with fresh tomato sauce and parmesan cheese)  Spaghetti "al Pesto" (fresh basil, parmesan, garlic, pine nuts and olive oil)  Spaghetti with shrimps	5.90€ 6.80€
Spaghetti "Napoliten" (traditional Italian recipe with fresh tomato sauce and parmesan cheese)  Spaghetti "al Pesto" (fresh basil, parmesan, garlic, pine nuts and olive oil)  Spaghetti with shrimps (crispy shrimps* and fresh tomatoes, flavored with ouzo)  Spaghetti "alla Carbonara"	5.90€ 6.80€ 8.40€
Spaghetti "Napoliten" (traditional Italian recipe with fresh tomato sauce and parmesan cheese)  Spaghetti "al Pesto" (fresh basil, parmesan, garlic, pine nuts and olive oil)  Spaghetti with shrimps (crispy shrimps* and fresh tomatoes, flavored with ouzo)  Spaghetti "alla Carbonara" (bacon, creme, egg, fresh pepper)  Spaghetti "alla Amatriciana"	5.90€ 6.80€ 8.40€ 7.20€
Spaghetti "Napoliten" (traditional Italian recipe with fresh tomato sauce and parmesan cheese)  Spaghetti "al Pesto" (fresh basil, parmesan, garlic, pine nuts and olive oil)  Spaghetti with shrimps (crispy shrimps* and fresh tomatoes, flavored with ouzo)  Spaghetti "alla Carbonara" (bacon, creme, egg, fresh pepper)  Spaghetti "alla Amatriciana" (bacon, ham, tomato sauce, onion)  Spaghetti "alla Bolognese"	5.90€ 6.80€ 8.40€ 7.20€
Spaghetti "Napoliten" (traditional Italian recipe with fresh tomato sauce and parmesan cheese)  Spaghetti "al Pesto" (fresh basil, parmesan, garlic, pine nuts and olive oil)  Spaghetti with shrimps (crispy shrimps* and fresh tomatoes, flavored with ouzo)  Spaghetti "alla Carbonara" (bacon, creme, egg, fresh pepper)  Spaghetti "alla Amatriciana" (bacon, ham, tomato sauce, onion)  Spaghetti "alla Bolognese" (excellent ground beef, slowly cooked with red wine, fresh tomato and spices)  Penne al Alarabiata	5.90€ 6.80€ 8.40€ 7.20€ 6.70€



Pasta & Risotto (continue)	Price
Risotto with smoked salmon	
(perfectly creamed risotto, with buttery salmon, flavored with ouzo and fennel)	8.20€
Risotto "Gemista style"	7.20€
(aroma of sweet peppers, fresh mint, tomatoes, zucchini eggplant & Manouri cheese)	71200
Risotto with mushrooms (a variety of caramelized mushrooms, fresh thyme and parmesan cheese)	7.20€
From the grill	
Variety of grilled meats (for 2 persons) (the ultimate choice: a combination of delicious variety of meats from our coal grill)	18.00€
<u>Skewers</u>	
Skewer 80gr. Bread	1.60€
Chicken skewer 80gr. Bread	1.70€
Skewer pita tzatziki, tomato, onion	2.20€
Kontosouvli pita tzatziki, tomato, onion	2.30€
Kebab pita tzatziki, tomato, onion	2.20€
Sausage pita tzatziki, tomato, onion	2.20€
Chicken pita sauce, tomato, onion	2.30€
Vegetarian pita tzatziki, tomato, onion, french fries  Pita	1.10€ 0.50€
Pork skewers portion 3 pork skewers, pita, tzatziki, tomato, onion, french fries	6.50€
<b>Chicken skewers portion</b> 3 chicken skewers, pita, tzatziki, tomato, onion, french fries	6.70€
Chicken	
Chicken fillet	0.200
(juicy fillet with fresh herbs and lemon)	8.30€
Chicken mustard (juicy fillet with delicious sauce of white wine and authentic dijon mustard)	9.70€
Chicken "Chops style" (serving) (chicken bites, perfectly cooked traditionally on coal)	7.50€
Chicken "Chops style" (per kilo) (chicken bites, perfectly cooked traditionally on coal)	12.80€
Pork	
Pork steak (fine pork cutlet bone on, marinated in herbs, caramelized slowly on charcoal)	8.30€
Smoked pork steak	9.30€
(Special pork steak smoked in oak tree)	9.30€
Pork Tenderloin (tender pork fillet, with extremely delicate flavor)	9.80€



### From the grill (continue)

<b>Pork Tenderloin with lemon</b> (tender pork fillet, with sauce of fresh herbs, lemon zest, white wine and butter)	11.90€
<b>Kontosouvli</b> delicious marinated pork charcoal cooked with herbs & peppers, served with and fries	7,30€
Burger	
Burger (the authentic recipy of our restaurant, with aromatic spice and prime veal meat) Veneziana Burger	8.30€
(prime veal meat, fresh mushrooms, garlic and light crème)	9.70€
Chicken Burger (the authentic recipy of our restaurant with aromatic spice & prime chicken meat)	8.30€
Stuffed Burger (beef burger, with a filling of cheese, tomato, and pepper that will enjoy)	9.00€
Veal	
Veal Steak (juicy veal steak from the Thessaly region, marinated with local spices)	13.80€
Veal T-Bone (tasty combination of juicy steak and tender fillet)	16.80€
Veal country rib stake (slowly cooked on charcoal, served with sauerkraut, French fries & fleur de sel)	15.50€
Beef fillet (tender beef steak, perfectly cooked with a light smoky flavor)	17.80€
Lamp	
Kokoretsi, traditional recipe from Thessaly, with milk fed lamp	7.50€
Lamb chops (portion) (the ultimate meat of Thessalian countryside, traditionally grilled on charcoal)	9.80€
Lamb chops (per kg) (juicy rib cutlets bone on, in an amount that will delight lamb lovers of this dish)	28.00€

All meat dishes are served with fresh French fries and rice. They can be served with **grilled vegetables** with extra charge of 2.00€.

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<u>Pizza</u>	<u>21cm</u>	<u>26cm</u>	<u>33cm</u>
	Individual	Medium	Large
Mozzarela tomato sauce, mozzarela	5.40 €	7.80€	9.40€
Margarita cheese, tomato sauce	5.40 €	7.80€	9.40€
Ham cheese, ham, tomato sauce	5.80€	8.50 €	10.40€
Bacon cheese, bacon, tomato sauce	5.80€	8.50 €	10.40€
Pepperoni cheese, pepperoni, tomato sauce	5.80€	8.50 €	10.40€
<b>Vegetarian</b> cheese, tomato sauce, olives, peppers, onions, mushrooms, fresh tomatoes	6.00€	9.00€	10.90€
<b>Devil</b> cheese, tomato sauce, pepperoni, onion, pepperoncino	6.00€	9.00€	10.90€
<b>4 Seasons</b> cheese, pepperoni, tomato sauce, ham, bacon, mushrooms	6.00€	9.00€	10.90€
<b>4 Cheeses</b> gouda, edam, feta, mozzarella, tomato sauce	6.00€	9.00€	10.90€
Vezouvio cheese, tomato sauce, red pepper, onion	6.00€	9.00€	10.90€
Spinach cheese, tomato sauce, spinach, feta cheese	6.00€	9.00€	10.90€
<b>Greek salad</b> cheese, tomato sauce, feta, olives, pepperoni, peppers, onions, fresh tomatoes	6.60€	9.60€	11.70€
Prosciutto mozzarela, tomato sauce, prosciutto	6.60€	9.60€	11.70€
<b>Polo</b> cheese, tomato sauce, chicken, fresh tomato, pepper	6.60€	9.60€	11.70€
<b>Thessaly</b> cheese, tomato sauce, ham, bacon, mushrooms, soutzouki, pepper	6.60€	9.60€	11.70€
Carbonara cheese, white crème, ham, bacon, mushrooms	6.60€	9.60€	11.70€
<b>Spicy</b> cheese, tomato sauce, pepperoni, soutzouki, red pepper, onion	6.60€	9.60€	11.70€
Parmalitana cheese, tomato sauce, smoked turkey, mushrooms, red peppers, sundried tomatoes	6.60€	9.60€	11.70€

Pizza (continue)	<u>21cm</u>	<u>26cm</u>	<u>33cm</u>
<b>Bianca</b> cheese, cream, chicken cubes, garlic, parsley, parmesan	6.60€	9.60€	11.70€
Any extra ingredient	0.40	0.70	1.00
Extra cheese	0.50	1.20	1.50
Extra prosciutto, anchovies	0.80	1.50	2.00

Our cheese is a mix of gouda and edam or mozzarella.

Create your own pizza by choosing your favorable ingredients:

ham, bacon, smoked turkey, pepperoni, soutzouki, green pepper, red pepper, mushrooms, capers, olives, chicken cubes, minced meat, anchovies, sundried tomato.

<u>Peinirli</u>	<u>Price</u>
Cheese cheese	6.30€
Ham cheese, ham	6.60€
Minced meat cheese, minced meat	6.60€
Special cheese, ham, bacon, egg	7.20€
4 Chesses edam, feta, gouda, mozzarella	7.20€
Village cheese, pepperoni, feta, fresh tomato, olives, onion, pepper	7.50€
<u>Omelettes</u>	
VILLAGE olives, green pepper, feta cheese, tomato, onion, french fries	6.40€
<b>THESSALY,</b> sausage from Karditsa area, red pepper from Florina area, cheese, French fries	6.40€
CLASSIC, ham, bacon, mushrooms, french fries	6.40€
GARDENER 'S, tomato, green & red pepper, onion, mushrooms, French fries	6.40€



### <u>Fish</u>

<u>Fish</u>	
Fried "Bacala" (crispy fillet * with a delicious beetroot salad and velvety garlic sauce) Seabream	7.80€
(grilled juicy seabream, from fishfarm 400 to 500gr served with vegetables and extra virgin olive oil)	9.60€
Salmon (juicy salmon fillet*, served with boiled vegetables and extra virgin olive oil)	9.60€
<u>Desserts - Ice Cream</u>	<u>Price</u>
Doughnuts	3.30€
Panna cotta caramel, chocolate or strawberry	3.30€
Walnut pie	3.30€
Hot chocolate soufflé with ice cream (2 vanilla scoops)	5.60€
Chocolate brownies with ice cream (2 vanilla scoops)	5.60€
Apple-pie with ice cream (2 vanilla scoops)	5.60€
Cheesecake (with wild cherry or sour cherry)	3.80€
<u>Beverages</u>	
COCA COLA 330ml / LIGHT 330ml / ZERO 330ml	1.30€
COCA COLA 500ml / LIGHT 500ml / ZERO 500ml	1.60€
COCA COLA 1.5lt  SPRITE 330ml	3.30€ 1.30€
FANTA 330ml	1.30€
TUBORG SODA 330ml	1.20€
PERRIER 330ml	2.00€
BOTTLED WATER 0.5lt BOTTLED WATER 1.5lt	0.60€
	1.20€
<u>Beers</u>	
HEINEKEN 330ml	1.70€
AM5TEL 330ml Fix 330ml	1.60€ 1.60€
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### **White Wines**

QUEEN OF HEARTS P. LAZARIDIS (750ml) Varieties: Assyrtiko, Roditis and Muscat	10.00€
MOSHOPHILERO TSANTALIS (750ml) Varieties: Moshophilero	12.80€
<b>DIONYSOY COUNTRY ESTATE HATZIMICHALIS</b> (750ml) Varieties: Muscat of Alexandria	13.80€
MALAGOUZIA "TURTLE" ALPHA ESTATE (750ml) Varieties: Malagouzia	16.80€
ABANTIS SAYVIGNON BLANC (750ml) Varieties: Sauvignon Blanc	17.40€
CHATEU JULIA CHARDONNAY K LAZARIDI (750ml) Varieties: Chardonnay	20.80€
GEROVASSILIOU ESTATE (750ml) Varieties: Assyrtiko and Malagouzia	21.80€
BARREL (1.000ml) Varieties: Roditis, Savatiano	3.50€
Red Wines	
RAPSANI TSANTALI (750ml) Varieties: Xinomavro Krasato and Stavroto	12.80€
PRIVATE COLLECTION ANTONOPOULOU (750ml) Varieties: Merlot and Mavrodaphne	17.80€
AVANTIS "ARTEMIS" MERLOT (750ml) Varieties: Merlot	18.80€
GEROVASSILIOU ESTATE (750ml) Varieties: Syrah, Merlot and Grenache rouge	26.60€
BARREL (1.000ml) Varieties: Grenache rouge and Syrah	3.50€
<u>Ouzo - Tsipouro</u>	
Ouzo <b>Mini Mytilene</b> 200ml	5.50€
Ouzo <b>Plomariou</b> 200ml	5.50€
Ouzo <b>12</b> 200ml	5.50€
Tsipouro <b>Tsilili</b> 200ml	5.50€

#### Legal Charges

All prices include:

Waiter's fee 13% • City tax 0.5% • VAT 24% or 13% • The shop is obliged to issue cash register receipts

1) Our meals are prepared with virgin olive oil 2) In the salads we use virgin olive oil

3) Our fries are fried in sunflower oil 4) Ham is pork shoulder

5) Roquefort is blue cheese of Denmark 6) We use only fresh meat

The prices can be changed without any warning.