



LADOKOLLA  
- TRADITIONAL CUISINE -

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<b>Bread</b>	2.50€
<b>Pita</b>	2.50€

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## Spreads

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<b>Tzatziki</b> 🌱	4.90€
<b>Hummus</b> 🌱	8.00€
<b>Fava</b> 🌱 with tomato and orange	7.50€
<b>Eggplant salad</b> 🌱 with tahini	7.50€

## Salads

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<b>Greek salad with tomato</b> 🌱 capers, caper leaves and olives from Mani, onions, Argolida creamy cheese and lalaggia from Messinia	8.90€
<b>Beetroot with Cretan honey vinegar</b> 🌱 Milos anthytyro, pine nuts and mint	11.00€
<b>Messinian green beans in olive oil</b> 🌱 with cold cherry tomato sauce, mint, grated toasted bread and anthytyro from Naxos	12.00€
<b>Green salad</b> 🌱 with dried figs, honey vinegar, a blend of spices, herbs, Andros mastic cheese and a crunchy sesame bar (pasteli)	10.50€

Add chicken breast + 2.50€

## Seafood meze

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<b>Grilled octopus</b> with black-eyed beans, orange, olives, cherry tomatoes and savory cooking sauce	22.00€
<b>Smoked cured mackerel (or lakerda)</b> with onions, olive oil, lemon, capers and chili pepper	12.00€
<b>Grilled calamari</b> with chickpea salad, cherry tomatoes, peppers, smoked paprika and herbs	19.00€

## From the land

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<b>Cheese croquettes</b> 🌱 with lemon marmalade	9.00€
<b>Scrambled eggs (kagiana)</b> with pasto (cured pork ham) from Meligala of Messinia	10.00€
<b>Thinly sliced crispy fried zucchini</b> 🌱	7.00€
<b>Lamb meatballs</b> with Nafpaktos feta cheese and roasted spicy horn peppers	12.00€
<b>Traditional Sifnian chickpea stew (revithada)</b> 🌱 with onions and bay leaves gratinated with smoked kaniaki cheese from Kastoria	10.50€
<b>Greek vegetable medley – Briam</b> 🌱	11.00€
<b>Stuffed vegetables (Gemista)</b> 🌱 with rice and herbs	11.50€
<b>Aged anthytyro cheese from Naxos</b> 🌱 with tomato chutney	9.00€

## Large plates

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<b>Fish of the day fillet</b> with green beans, zucchini, basil, pine nuts and tomato vinaigrette	19.00€
<b>Greek style oven baked fish of the day fillet 'plaki'</b>	19.00€
<b>Grilled chicken leg</b> served with pilaf and yogurt	14.00€
<b>Grilled beef burger</b> stuffed with cheese accompanied by assorted grilled vegetables	15.00€
<b>Rooster "pastitsada"</b> served with traditional pasta from Karditsa and myzithra cheese from Kefalonia	17.00€
<b>Milk-fed lamb</b> with oregano, accompanied by baked potatoes and a sauce from the cooking	21.50€
<b>Seafood giouvetsi</b> (orzo pasta)	24.00€
<b>Lobster pasta</b>	39.00€
<b>Vegetable giouvetsi</b> (orzo pasta)	14.00€
<b>Greek veal ragout</b> with bucatini and béchamel topped with Gruyere from Argos	18.00€
<b>Moussaka</b>	14.00€
<b>Bone-in pork steak</b>	16.00€

*Inquire about the daily selection of beef cuts*

## From the spit

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<b>Pork 'kontosouvli'</b>	14.40€
<b>Chicken 'kontosouvli'</b>	13.40€
<b>Kokoretsi</b> (grilled lamb offal wrapped in lamb intestines) (ask for availability)	20.00€
<b>Roasted shoulder of lamb</b>	21.50€
<b>Spit mixture</b> for 2 people	47.00€

## Sides

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<b>Baked lemon potatoes</b> seasoned with oregano	5.00€
<b>French fries</b> 🌱	5.00€
<b>Aromatic rice</b> 🌱	4.00€
<b>Seasonal greens</b> 🌱 dressed with olive oil and lemon	4.00€

## Desserts

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<b>Orange pie (portokalopita)</b> served with vanilla ice cream	7.50€
<b>Tiramisu</b> with Greek coffee	7.00€

### New day, new dish! Just ask!!

Manager for market control, health officer : Eirini Bakou

All Prices include VAT excluding all applicable taxes  
Consumer is not obliged to pay of the notice of payment has not been received  
(receipt – invoice)

Our meats, potatoes & fries are fresh from greek origin  
Salads are freshly cut a la minute using extra virgin olive oil

Calamari, lobsters and octopus are frozen.

Our frying oil is product of sunflower

🌱 Vegan 🌱 Vegetarian





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