



Bread	2.50€
Pita	2.50€

Spreads

Tzatziki	3.90€
Fava with marinated onion	7.50€
Eggplant salad with tahini	9.00€
Tyrokafteri – spicy Greek cheese spread made with feta, chili peppers and olive oil	7.50€

Salads

Greek salad with tomato, cucumber, pepper, capers, caper leaves, Kalamata olives, onion and feta	6.90€
Santorini salad with cherry tomatoes, zucchini, cucumber, herbs, anthotyro cheese and barley rusks	11.00€
Green salad with dried figs, honey vinegar, mixed spices, herbs, grilled Talagani cheese from Messinia and a crunchy sesame bar (pasteli)	11.00€

Add grilled chicken breast + 3.00€

Sharing Dishes / Appetizers

Cheese croquettes with lemon marmalade	9.00€
Scrambled eggs Kagiana with pasto (cured pork ham) from Meligalas, Messinia	11.00€
Thinly sliced crispy fried zucchini	7.00€
Dolmadakia with herbed yogurt Traditional Greek vine leaves stuffed with rice and herbs	10.00€
Tomato fritters	7.50€
Lamb meatballs with feta sauce and grilled spicy peppers	14.00€
Feta with olive oil and oregano	5.00€
Saganaki cheese	6.00€
Aged anthotyro cheese from Naxos island with tomato chutney	10.00€
Pork tigania (stir-fry) with peppers, cherry tomatoes, mustard and lemon	11.00€
Baked lemon potatoes	6.00€
French fries	5.00€
Aromatic rice	5.00€

Seafood

Grilled calamari with tomato carpaccio and capers	19.00€
Cretan-style mussel pilaf traditional rice dish with fresh mussels, herbs and a touch of lemon	16.00€
Shrimp saganaki with basil and tomato	19.00€
Whole fish of the day with green salad, olive oil and herbs (400 gr)	19.90€
Greek style oven baked fish of the day fillet ‘plaki’	21.00€

Pasta/Risotto

Traditional pasta from Karditsa with garlic and hot chili (aglio e olio e peperoncino)	9.00€
Spaghetti Bolognese with minced Greek beef	12.00€
Giouvetsi (traditional orzo pasta) or vegetable risotto	14.00€
Giouvetsi (traditional orzo pasta) or seafood risotto with fennel, ouzo and saffron	24.00€
Shrimp pasta with tomato sauce, basil and cherry tomatoes	17.00€
Lobster pasta for two with cherry tomatoes, bisque and basil	57.00€

Homemade Daily Dishes

Homemade moussaka in a clay pot	14.00€
Greek vegetable medley (Briam)	11.00€
Stuffed vegetables (Gemista) with rice and herbs	11.50€
Rooster “pastitsada” served with traditional pasta from Karditsa and myzithra cheese	17.00€
Milk-fed lamb with oregano, oven-roasted potatoes and a rich cooking sauce	21.50€

Grilled on the Charcoal

Grilled beef burger stuffed with cheese, served with a variety of grilled vegetables	15.00€
Bone-in pork steak (pork chop)	16.00€
Greek aged T-bone steak (600 gr)	35.00€

Slow Cooked on the Spit

Pork gyros cooked over charcoal with tomato, onion, pita and tzatziki	13.00€
Pork kontosouvli with tomato, onion, pita and tzatziki	14.40€
Marinated chicken thigh on the spit with pilaf and yogurt	15.00€
Chicken kontosouvli with tomato, onion, pita and tzatziki	14.40€
Lamb on the spit with tomato, onion, pita and tzatziki (ask for availability)	21.50€
Mixed spit platter for two with tomato, onion, pita and tzatziki	39.00€

Desserts

Homemade orange pie	5.50€
Traditional baklava with vanilla ice cream	7.00€
Extra scoop of vanilla ice cream	3.00€

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 if 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, shrimps and octopus are frozen. Our frying oil is product of sunflower.

@ Vegan Vegetarian



LADOKOLLA
- TRADITIONAL CUISINE -