

MENU

DELPHI

IN RELATION TO VEGAN / VEGETARIAN DISHES, WE HAVE AN ADDITIONAL MENU

MENUS

"KLASSIKO"

menu "to share" - minimum of four

1. plattes of varius greek apetizers (Mezedes)

Zaziki, fishroe-creme, eggplant-creme, feta cheese creme, original feta cheese, olives, octopus- & squidsalad, fried feta cheese, fried eggplant & zucchini, fried zucchini-balls, grilled red paprika filed with feta cheese, taffed grape leaves, grilled green chilli peppers, with garlic

2. plattes of grilled meat and (or) fish

calamari, prawn, sea bream filet | Gyros, porkskewer, greek burger (filled with feta cheese), chickenbreast | french fries, rice, vegetables, Zaziki, mixed salad

3. dessert

plattes of varius greek desserts | vanilla ice cream

per person : 40,00

"FINO"

menu "to share" - minimum of four

1. plattes of varius greek apetizers (Mezedes)

tuna carpaccio, fried anhovis on white Tarama, octopus- & squidsalad on "Fava"-mouse, eggplant, goats creme cheese, baked on puffed pastry with figs and bacon

2. plattes of grilled meat and (or) fish

salmon filet, prawns, sea bream filet | beef filet, lamb filet, pork filet, lamb chops | french fries, rice, oregano potatoes, vegetables, mixed salad

3. dessert

plattes of varius greek desserts | vanilla ice cream

per person : 55,00

"DELPHI"

1. soup

fine pumpkin soup

2. tuna

carpaccio with extra virgin olive oil and fleur de sel

3. Kleftiko

marinated lamb shank, with feta cheese, garlic and herbs, slow braised in foil, served with oregano-potatoes and vegetables

4. braised quinces

with our fine greek yogurt

per person: 55,00

RECOMMENDATIONS

APPETIZERS

. Soupa kolokytha	fine pumpkin soup	7,50
. Kroketa	eggplant croquette yogurt- almond creme	9,50
. Fresco	goat cheese baked in "filo" (puff pastry) crispy bacon, figs fig-honey-mustard	11,00
. Sykotaki	veal liver, grilled caramelized onions "Fava" (from Santorin) -mouse	14,00
. Taramas levkos	white Tarama (creme of smoked cod caviar)	7,50
. Gavros	anhovis, crispy fried salad bouquet white Tarama	9,00
. Tonos	tuna, carpaccio extra virgin olive oil fleur de sel	14,00
. Chtapodi	octopus, grilled caramelized onions "Fava" (from Santorin) -mouse	22,00

PASTA

. Kritharaki - garides	short cut pasta king prawns tomatosauce tarragon	17,50
. Kritharaki - vodino	short cut pasta beef-fillet-slites mushrooms rosemary	19,00

FISH

. Tonos	tuna, rare grilled citrus-vinaigrette vegetables	29,50
. Glossa	dover sole, grilled potatoes, vegetables	37,00
. Garida	king prawn wild cath, grilled 200-350 gr. p. pc. vegetables	per 100 grams: 16,50

MEAT

. Kotopoulo	chicken breast leek, oystermushrooms, creamy sauce rice	19,00
. Papia stithos	duck breast grilled muscatwine- figssauce potato gratin	26,50
. Psaronefri	pork tenderloins, grilled thyme- mushroomssuace potatoes, vegetables	21,00
. Arnaki paidakia	lamb chops, grilled potatoes, vegetables	33,00
. Arnaki fileto	lamb fillet, grilled redwine-sauce (sweet) vegetables, potatoes	29,50
. Arnaki kotsi	lamb shank slow cooked mushroom-herbs-jus "Fava"- mouse, vagetables	26,00
. Sykotaki merida	veal liver, grilled caramelized onions potatoes	25,00
. Fileto scharas	beef filet, grilled potatoes, vegetables herb buttter	33,50
. Fileto piperato	beef filet, grilled green pepper sauce potatoes	34,00
. Filetakia krasata	beef filet slites, grilled redwine-sauce (sweet) rice	27,50
. Kontra mprizola	silroin steak, grilled (USDA or Australian) potatoes	per 100 grams: 14,00

MAIN MENU

APPETIZERS / MEZE

(cold)

1. Zaziki	garlic-yogurt-creme	6,50
2. Elies, piperies	Kalamon-Olives, Peperoni (green chilli peppers)	6,50
3. Tyrokafteri	sheep's milk cheese cream	7,00
4. Taramas	cod (fish) roe-cream	7,50
5. Thalassina	octopus- squid-salad	13,50
7. Melitzana salata	smoke eggplant-cream	8,00
8. Feta	sheep's milk cheese	6,50
9. Pikilia	mixed cold appetizers for 2 persons	19,00

(warm)

10. Dolmadakia	grape leaves stuffed with meat and rice "avgolemono" sauce	9,50
11. Piperies scharas	grilled green chilli peppers garlic	6,50
14. Kolokythokeftedes	zuchiniballs, fried	9,00
15. Kolokythi / melitzana	zucchini and eggplant, fried Zaziki	9,50
16. Plevrotous	grilled oyster mushrooms garlic	9,00
17. Florinis gemistes	grilled red paprika filled with sheep's milk cheese	9,50
18. Feta sto fourno	roast sheep's milk cheese	10,50
19. Feta saganaki	fried sheep's milk cheese	10,00
21. Garides saganaki	prawns tomato sauce baked with Graviera-cheese	17,50
22. Garides tylichtes	fried prawn-cheese-rolls	14,00
23. Oktapodi scharas	grilled octopus	18,00
24. Skordopsomo	garlic bread	6,00
25. Pikilia	mixed hot appetizers for 2 persons	19,50

SOUPS

31. Tomatosoupa	tomato soup	5,00
32. Psarosoupa	fish soup	7,50
33. Kotosoupa	chicken soup	5,50

SALAD

	Anamikti	colorful salad	
34.		- with grilled chicken breast	13,00
35.		- with grilled prawns	15,50
36.		- with grilled beef-tenderloin "Graviera"- cheese	18,00
	Choriatiki	Greek salad	
38.		- tomatoes, cucumbers, onions, olives, peppers, caper, with feta cheese and best olive oil	13,00

PASTA and TRADIOTIONAL COURSES

12.	Melitzanes imam	braised eggplant tomato sauce Feta	11,00
13.	Gigantes	braised giant beans tomato sauce Feta	10,00
39.	Kritharaki	short cut pasta minced meat Graviera - cheese	11,50
40.	Kritharaki	short cut pasta vegetables Graviera - cheese	13,50
42.	Moussaka	the famous greek Mousaka	19,50

FISH

	Kalamaria	squid	
50.		- fried vegetables-rice mix salad	22,50
51.		- grilled vegetables-rice mix salad	22,50
52.	Tsipoura	sea bream fillet grilled vegetables-rice mix salad	23,50
53.	Garides	prawns grilled vegetables-rice mix salad	26,50
58.	Psaropiatela	fish plate (squid, prawns, sea bram), grilled vegetables, potatoes salad	26,50
59.	Solomos	fresh salmon filled grilled vegetables-rice mix salad	24,50
65.	Piatela gia 2	fish plate for 2 (sea bream, salmon filled, squids and prawns) grilled vegetables, potatoes mix salad	65,00

Changes:	<i>without rice / with french fries</i>	0,50
	<i>without rice / with oregano potatoes</i>	0,50
	<i>without rice / with potato gratin</i>	1,00
	<i>without rice / with vegetables</i>	1,50
	<i>without mix salad / with greek salad</i>	1,50

MEAT COURSES

grilled

71. Psaronefri Metaxa	pork tenderloin Metaxa (brandy) - sauce rice mix salad	21,00
76. Kotopoulo stithos	chicken-breast rice mix salad or Zaziki	17,00
86. Arnaki suvlaki	skewer of lamb tenderloin (small pieces) rice mix salad or Zaziki	28,00
100. Gyros	(pork) meat slices rice mix salad or Zaziki	17,00
101. Gyros	(pork) meat slice pita mix salad or Zaziki	17,50
103. Gyros tigani Metaxa	(pork) pan-gyros Metaxa (brandy) sauce rice mix salad	19,00
105. Bifteki	hamburger filled with feta-cheese rice mix salad or Zaziki	18,00
107. Suvlaki	skewer of pork loins rice mix salad or Zaziki	15,50
109. Piatio "Duetto"	Gyros, Kalamaria (squid) rice mix salad or Zaziki	22,00
110. Piatio "Delphi"	Gyros, 1 Suvlaki rice mix salad or Zaziki	18,50
112. Piatio "Apollon"	Gyros, 1 Suvlaki, 1 Bifteki rice mix salad or Zaziki	20,50
114. Piatio "Epidavros"	Gyros, 1 Suvlaki, 1 Bifteki, 1 lammchop rice mix salad or Zaziki	24,00

Changes:	<i>without rice / with french fries</i>	1,00
	<i>without rice / with oregano potatoes</i>	1,50
	<i>without rice / with potato gratin</i>	2,00
	<i>without rice / with vegetables</i>	2,50
	<i>without mix salad / with greek salad</i>	1,50

slow cooked

88. Arnaki Kleftiko	lamb-shank traditional with feta cheese, garlic and herbs, slow cooked in foil, served with oregano-potatoes and vegetables	27,00
Arnaki Kotsi	lamb-shank, braised	
90.	- baked with Kritharaki (kind of noodles) and cheese	24,00
91.	- with great beans and feta	25,00
92.	- with eggplant and feta	25,00
93.	- whole cooked onions	25,00

FOR THE KIDS

120. Kotopoulo stithos	chicken-breast with rice	9,00
121. Gyros	grilled meat slices with rice	9,50
122. Suvlaki	1 pork loins skewer with rice	8,50
123. Kalamaria	fried squids with rice	13,50

DESSERTS

128.	Jiaourtaki	Greek yogurt with honey and nuts	7,50
	- Kydoni	quince, braised in "Mavrodaphne-wine" with Greek yogurt	8,00
129.	Galaktoburiko	(puff pastery filled with semolina-egg cream) with vanilla ice cream	8,00
130.	Mpaklavas	(puff pastery filled with nuts) with vanilla ice cream	8,00
131.	Mpanana tiganiti	baked banana with honey and vanilla ice cream	8,50
132.	Syka tiganita	figs fried in creme de chassis , with vanilla ice cream	9,50
133.	Pagoto anamikto	mixed ice cream	6,00
	Pagoto vanilia	vanilla ice cream	
135.		- with hot chocolate	7,50
136.		- with hot raspberries	7,50
	Potpourri	mixed dessert plate	
138.		- for 2 persons	16,00
139.		- for 4 persons	27,00

COFFEES

140.	Mocca	2,50
141.	Espresso	2,50
142.	Espresso doppio	4,00
143.	Cappuccino	3,50
144.	Americano	2,50
145.	Late Macchiato	4,00
146.	Milk coffee	4,00