



TZITZIKAS AND MERMIGAS

e-menu



Tzitzikas and Mermigas is a place to experience greek gastronomy culture. The menu has old recipes from various parts of Greece, along with some interpretation using traditional regional ingredients.

Tzitzikas & Mermigas name does come from Aesop's tale of the cicada and the ant, in which the cicada spends his summer singing, while the practical ant spends his storing food for the winter.

It's a place where inspiration (cicada) meets labour (ant)!



We can provide corporate set lunch menus
From 18€, 20€ or 23€ per person

SALADS

Tzitzikas salad

a variety of ten fresh-cut vegetables, anothotiro cheese from Amfilochia and manouri cheese from Falani with a mustard vinegret dressing

Tzitzikas salad (for 2 persons)

Spinach salad

spinach, crispy bacon, pine nuts, croutons, parmezana, pomegranate and vinegret sauce from balsamic vinegar

Spinach salad (for 2 persons)

Salad with smoked chicken from Lakonia

pecorino cheese from Amfilochia, lettuce, iceberg, croutons, corn and Caesar's sauce

Organic fava salad

from Dilopho , domain Antonopoulos

Stamnagathi wild greens from Crete

APPETIZERS

Trilogy of grilled mushrooms

Portobello, plevrotous, and white mushrooms with white balsamic vinegar, honey and thyme

Mermiga's small pies

handmade pastry with mizithra cheese and fresh aromatic herbs

Kagianas "alliotikos"

Eggs sunny side up, oil rusk from Kithira, smoked pork from Mani, yogurt and fresh tomato sauce

Green balls with wild greens feta cheese and herbs

Warm organic fava

with spring onion, apaki (smoked pork from Crete) and white truffle oil

Fried gruyere from Naxos

with sesame, Tauyetus honey and bacon

Vegetables mille-feuille

mastelo cheese, grilled vegetables with a basil dressing

Meatballs (fresh beef and pork minced meat)

with fresh mint and fried potatoes

Cheesedonuts with handmade tomato jam

"Roumeliotiko"

grilled shredded pork served with grilled tomato on a pita bread

Kritharoto with variety of mushrooms

orzo with mushrooms and parmesan flavored with white truffle oil

Fresh fried potatoes

Bread



WHITE WINES (750ml)

"Eikosi" (20 Years Anniversary wine Tzitzikas and Mermigas)
Sauvignon Blanc & Assyrtiko

Tzitzikas and Mermigas in collaboration with Claudia Papagianni winery, which was responsible for wine making, offers you an anniversary white wine made from the exquisite varieties Sauvignon Blanc & Assyrtiko for a special price.

"Migas" Domain muscat

"Kydonitsa" Monemvasia Winery

"Strofilia" rodites, sauvignon blanc

"Palaia Klimata"
Papagiannakos Domain savvatiano

"Mikri Kivotos"
Lantides Winery malagousia, asyrtiko

"Paraga" kyr- Giannis rodites, malagousia

"Avantis" Domain sauvignon blanc

"Techni Alipias" sauvignon blanc, assyrtiko

"Petrines Plagies"
Palyvos Domain chardonnay, malagousia

"Santorini" Santo Winery asyrtiko

"Vivlia Chora" sauvignon blanc, asyrtiko

"Chateau N.Lazaridi" sauvignon blanc,
ugni blanc, moschato Alexandreias

"Malagousia Gervassiliou" malagousia

"4 Limnes"
Kyr-Giannis gewürztraminer, chardonnay

Chardonnay
Katsaros Domain chardonnay



MEAT

Pork chops

with orange and Tauyetus' honey sauce, carrots, sesame and baby potatoes

Grilled chicken fillet

marinated in mustard and spices, served with vegetables and fresh potato chips

Santorinio

pork fillet with wine sauce and capers served with aubergine and potato mash

Tigania

marinated beef bites served with avocado salad

Oriental kebab

(fresh beef, pork and lamb minced meat) with tzatziki, tomato, onions and pita bread

Beef liver on the grill

with potato mash and caramelized onions

Mastihato

chicken fillet served in a "kantaifi" pastry nest with Chios mastic sauce and bacon

Beef fillet (top sirloin)

with rosemary sauce and grilled vegetables

Marinated "souvlakia"

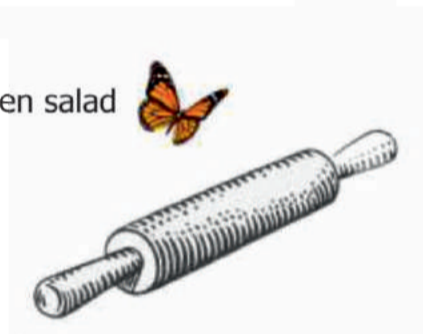
(beef, pork, chicken) served with butter baby potatoes

Baby goat

with rosemary finished with tsipouro, served with roasted potatoes and zucchini

Burger on the grill

(fresh beef and pork minced meat) served with homemade fries and green salad



SEAFOOD

Grilled seabream with stamnagathi herb

Squid* cooked on the grill

served with warm organic fava of Dilopho and caramelized onions

Cuttlefish* risotto

with ink and parmesan from Metsovo

Seafood "kritharoto"

Orzo cooked with fresh mussels, kalamari* and shrimps*

Steamed mussels

with garlic and herbs finished with white wine

For any allergy or intolerance please let us know.

**frozen*

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RED WINES (750ml)

"Eikosi" (20 Years Anniversary wine
Tzitzikas and Mermigas) Syrah/ Merlot / Xinomavro

Tzitzikas and Mermigas in collaboration with the Claudia Papagianni winery, which was responsible for the wine making, offers you an anniversary red organic wine made from the exquisite varieties Syrah, Merlot, Xinomavro for a special price.

Nemea Reserve Semeli winery, Agiorgitiko

Kamara Winery Xinomavro, Merlot

Porto Carras organic Merlot

Avantis Estate Grenache rouge, Syrah

"300" Monemvasia Winery Agiorgitiko, Mavroudi

Alpha Domain Syrah

Kyr-Yianni Paraga Xinomavro, Syrah, Merlot

"Katogi" Averof Agiorgitiko, Cabernet

Chateau Julia Domain K. Lazaridi, Merlot

Gervasileiou Domain Grenache, Merlot, Syrah

Aenanon Lantides Winery , Merlot

Vivlia Hora Cabernet Sauvignon, Merlot

Megas Oinos Skouras Domain Agiorgitiko,

Cabernet Sauvignon

Atlantis Estate Argiros Santorini Andilaria,mavrotragano

Avaton Gervasileiou Limnio, Mavrotragano, Mavroudi

Gea & Ouranos Thimiopoulos Vineyards , Xinomavro

ROSE WINES

Lantides "Mikri Kivotos"

moschofilero

"Anthosmias" Monemvasia Winery demisec

agiorgitiko,moschofilero, malagousia



SWEET WINE (500ml)

Anthemis Moschatos from Samos (500ml)

Moscato d' Ifestia from Limnos (750ml)

Sparkling Semi-Sweet, Moschato Alexandrias

Moscato d' Ifestia from Limnos (200ml)

Sparkling Semi-Sweet, Moschato Alexandrias

NON BOTTLED WINE (500ml)

White Madinias

Moschofilero (Lantidi domain)

Rose Merlot (Migas domain)

Red Agiorgitiko from Nemea

aged in oak barrels (Lantidi domain)

BY THE GLASS

White Madinias (Lantidi domain)

Rose Merlot (Migas domain)

Red Agiorgitiko (Lantidi domain)

Anthemis Moschatos from Samos (sweet wine)

Moscato from Limnos (sweet wine)

OUZO

Mini

Barbayanni blue-green

Plomari

Samara

Idoniko K. Lazaridis

Pitsiladi

Tetteri

Veniamin o Lesvios

TSIPOURO

Tsilili with anise (200ml)

Babagim (200ml)

Apostolaki from Thessalia (200ml)

Idoniko K. Lazaridis (200ml)

Tsipouro from Tirnavos (100ml)

Agricultural Winery Cooperative of Tirnavos



BEERS

Fix, Vergina, Kaiser, Heineken (500ml)

Fix dark (330ml)

Fix non alcohol (330ml)

Vergina Weiss (500ml)

BEER GLASS

Fix (300ml)

Fix (500ml)

SMALL LOCAL BREWERIES

Nisos Tinou Pilsner (500ml)

Ikariotissa Ale (500ml)

REFRESHMENTS (250ml)

Coca-Cola

Coca-Cola light

Green Cola (with stevia)

Epsa soda water, lemon, orange

Souroti

Bottled water (1L)

Sparkling water from Florina (1L)

SPIRITS

Standard

Special

Liquer

Tsipouro (shot)

Mastic liquer (100ml)



DESSERTS

Profiterole filled with vanilla ice cream
and hot chocolate (per serving)

Ekmek politiko sponge cake with syrop
and mastic cream

Ekmek politiko with mastic ice cream

Hot oriental halva with semolina, milk and pine nuts

Crème brulee flavoured with madagascar vanilla

Yogurt with greek traditional jam

Ice cream (per ball)

Selection of fresh fruits (for 2 people)

COFFEE

Greek coffee

Espresso

Cappuccino



All our dishes are prepared with pure and fresh ingredients.
Extra virgin olive oil is used in our sauces and dressings.
For frying we use com oil.

At the entrance you may find a complaint book.
Prices include the following:
13% VAT in food prices,
24% VAT in beverage prices,
0,5% municipal tax.

Consumer is not obliged to pay
if the notice of payment has not been received (receipt-invoice)

Market inspectors

Halandri

Panagiotis Mazarakis and Anastasios Dimas

Syntagma

Vicrotia Dima and Ioanna Dima

Kifisia

Charilaos Katsikopoulos and Thanasis Tsielos

