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, anthotiro cheese from Amfilochia and manouri cheese from Falani with a mustard vinaigrette dressing

Tzitzikas salad (for 2 persons)

Spinach salad
spinach, crispy bacon, pine nuts, croutons, parmezana, pomegranate and vinaigrette 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 Antonopoulous

**Stamnagathi** wild greens from Crete

**APPETIZERS**

**Trilogy of grilled mushrooms**
Portobello, pleurotus, and white mushrooms with white balsamic vinegar, honey and thyme

**Mermiga's small pies**
handmade pastry with mizithra cheese and fresh aromatic herbs

**Kaganas "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, Tauerus 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**
orto 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 Claudie 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”
Lambides Winery malagousia, assyrtiko

“Paraga” kyr- Giannis rodites, malagousia

“Avantis” Domain sauvignon blanc

“Techni Alipias” sauvignon blanc, assyrtiko

“Petries Plagies”
Palyvos Domain chardonnay, malagousia

“Santorini” Santo Winery assyrtiko

“Vivlia Chora” sauvignon blanc, assyrtiko

“Chateau N.Lazaridi” sauvignon blanc, ugni blanc, moschato Alexandreias

“Malagousia Gerovassiliou” malagousia

“4 Limnes”
Kyr-Giannis gewürztraminer, chardonnay

Chardonnay
Katsaros Domain chardonnay
MEAT

Pork chops
with orange and Tavety's honey sauce, carrots, sesame and baby potatoes

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

Santorino
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 "kantafi" 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, Mavrodi

**Alpha Domain** Syrah

**Kyr-Yianni Paraga** Xinomavro, Syrah, Merlot

"Katogi" Averof Agiorgitiko, Cabernet

**Chateau Julia** Domain K. Lazaridi, Merlot

**Gerovasileiou 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** Gerovasileiou Limnio, Mavrotragano, Mavrodi

**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’Iftesia from Limnos (750ml)
Sparkling Semi-Sweet, Moschato Alexandrias
Moscato d’Iftesia from Limnos (200ml)
Sparkling Semi-Sweet, Moschato Alexandrias

NON BOTTLED WINE (500ml)

White Madinias
Moschophereo (Lantidi domain)

Rose Merlot (Migas domain)

Red Agiorgitiko from Nemea
aged in oak barriques (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
Tettersi
Veniamin o Lesvios

TSIPOURO

Tsilili with anise (200ml)
Babagim (200ml)
Apostolaki from Thessalia (200ml)
Idoniko K. Lazaridis (200ml)
Tsipouro from Tsimiras (100ml)
Agricultural Winery Cooperative of Tsimiras
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 liquor (100ml)
DESSERTS

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

**Ekmek politiko** sponge cake with syrup 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**
Paragiotis Mazarakis and Anastasios Dima

**Syntagma**
Viorita Dima and Ioanna Dima

**Kifisia**
Charilaos Katsikopoulos and Thanasis Tsielos