

WARM APPETIZERS

Portion/small

Dolmathes	10,00/6,00
stuffed cabbage leaves with home ground meat, rice and herbs	
Country sausage	8,00/4,80
served with grilled sweet peppers and tomato	
Beef tongue	8,00/4,80
in its juice served with capper pesto	
Fava	6,00/3,60
split pea puree, coated with glazed onions and capper buds	
Thrapsalo	11,00/6,50
Baby kalamari, deep fried	
Htapodi	12,00/7,20
Octopus, grilled, served with fava and caramelised onion	
French fried potatoes	4,00/2,40

COLD APPETIZERS

Portion/small

Kalokairini	7,00/4,20
fried eggplants and peppers served with yoghurt, garlic and tomato sauce	
Athinaiki	12,00/7,00
shredded grouper with mayonaisse and capper budds	
Sea bass cevich	12,00/7,00
soaked in lemon and salt ,served with baby roquette	
Tyrokafteri spread	5,00/3,00
crushed feta cheese and hot pepper mix	
Fresh Mushrooms	7,50/4,50
marinated in virgin olive oil and lemon, with parsley, garlic and sweet red peppers	
Melitzanosalata	6,00/3,60
Eggplant spread, smoked and dressed with garlic and vinegar	
Tzatziki	4,50/ 2,70
yoghurt spread with grated cucumber and garlic	
Triloyia	7,00/4,20
Trilogy, an assortment of eggplant, tzatziki and hot feta cheese spreads	

SALADS

Portion/small

Green salad

8,00/4,80

lola, baby roquette, homemade croutons and parmesan flakes

Combined with grilled chicken fillet

3,00

Politiki

6,50/3,90

white and red cabbage with celery, garlic and vinegar

Horiatiki**Classic Greek salad**

9,50/5,70

with home made croutons and mint leaves

Assorted vegetables

9,50/5,70

broccoli, zucchini, greens of the season and potato salad

VEGETARIAN

(Ask us for the dishes of the day)

Portion/small

Yemista

8,00/4,80

tomatoes and green peppers stuffed with rice and spice flavouring

Cabbage and rice casserole

7,00/4,20

cooked with fresh tomatoes and hot peppers

7,00/4,20

Briam

8,00/4,80

zucchini and potatoes baked in the oven with onions and fresh tomatoes

Cauliflower casserole

stewed with fresh tomatoes, onions and carrots

7,00/4,20

Celeriac casserole a la Polita

cooked with potatoes, onions and carrots

7,00/4,20

MAIN DISHES

Sofrito	14,00
thin slices of beef cooked in white wine sauce, with parsley and garlic, served with mashed potatoes	
Hunkiar Beyendi	14,00
beef in red sauce, cooked with small pieces of gruyere cheese served with smoked eggplant puree	
Chicken - feta cheese	11,00
small chicken fillets cooked with feta cheese,tomatoes, onions and sweet peppers, served with French fries	
Kalamari risotto	15,00
grilled kalamari served with shrimp risotto	
Critharoto	15,00
out of the shell shrimp stewed with orzo carrot and fennel	
Beef meat patty	13,00
home ground meat served with french fries	
Frihadeli	12,00
veal liver, wrapped in lamb suet membrane, marinated in garlic and spices, served with French fries	
Pork - steak	11,00
from the side of the front ribs, served with French fries	
Chicken skewer	11,00
served with French fries and grilled vegetables	

CHEESES

Assorted cheeses	8,00/4,80
gruyere, metsovone, parmesan served with homemade marmelade	
Feta cheese	4,00/2,40
Bread	1,50
portion sourdough or whole wheat	

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*Consumer is not obliged to pay if the notice of payment
has not been received (Receipt - Invoice)
Prices include all legitimate charges
Market regulation Responsible: Solomos Vasilios*