

## DIPS/SAUCES - ΣΑΛΤΣΕΣ

### Tzatziki - Τζατζίκι

The most famous dip of Greece.  
Yogurt, cucumber and garlic. €6,5

### Tirokafteri - Τυροκαυτερή

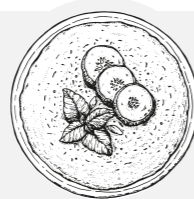
Fresh and spicy. Feta cheese D.O., yogurt, peppers and chili flakes. €6,5

### Melitzanosalata - Μελιτζανοσαλάτα

With a touch of smoke. Roasted eggplant, peppers, garlic and olive oil. €6,5

### ASSORTMENT OF DIPS

Do you want to try all of our dips?  
Try our assortment! €7,2



## TAPAS - ΜΕΖΕΔΕΣ

### Dolmadakia - Ντολμαδάκια

A classic one!  
Grape leaves stuffed with rice and aromatic herbs. €6,5

### Bugiurdi - Μπουγιουρντί

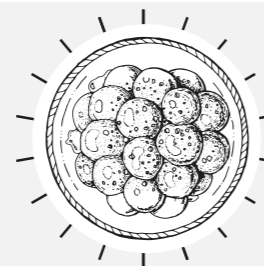
Spicy! Feta D.O. in the oven with tomato, peppers and chili flakes. €6,8

### Saganaki - Σαγανάκι

Intense flavour!. Fried Kefalotiri cheese.  
Try it with some drops of lemon juice! €8

### ΚΟΛΟΚΙΤΗΟΚΕΦΤΕΔΕΣ - ΚΟΛΟΚΥΘΟΚΕΦΤΕΔΕΣ

Our most famous tapa.  
Fried zucchini balls,  
flavoured with mint and dill.  
Served with Tzatziki sauce. €7,5



### Spetsofai - Σπετσοφάι

Sausage and peppers in the oven with feta cheese D.O. €8

### Meatballs - Κεφτεδάκια

Traditional beef meatballs with a touch of mint. Served with slow cooked tomato sauce. €7,8

### Haloumi - Χαλούμι

Grilled haloumi cheese. €8,5

### Kokkinisto - Κοκκινιστό

Greek style ground beef stew. €8,9



## EL MAGRANER BOIG

## SALADS - ΣΑΛΑΤΕΣ

### Greek Salad -Χωριάτικη

The famous Greek Salad! Tomato, cucumber, green pepper, red onion, feta cheese D.O. and Kalamata olives. €7,5

### Dakos - Ντάκος

Salad from Crete. Base of barley dry bread, fresh tomato, feta cheese D.O. and Kalamata olives. €8

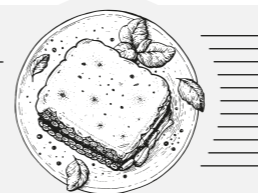
## MAINS - ΚΥΡΙΩΣ ΠΙΑΤΑ

### Stuffed Burger - Μπιφτέκι γεμιστό

Traditional beef burger, stuffed with feta cheese D.O. and fresh tomato. Without bread, served with hand cut French fries. €11,5

### MUSAKÁS - ΜΟΥΣΑΚΑΣ

The most famous Greek dish.  
Layers of ground beef ragu, eggplant, potato and bechamel. €11,5



### Vegeterian Musaca - Μουσακάς Χορτοφαγικός

The classic adapted. Layers of mushroom ragu, eggplant, potato and bechamel sauce. €11,5

### Kokkinisto - Κοκκινιστό

Greek style ground beef stew, with French fries. €12,5

### Fricasé - Φρικασέ

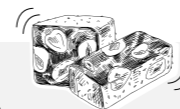
The pride of our menu. Braised lamb with the traditional avgolemono sauce, made of eggs and lemon. €13,5

## DESSERTS - ΓΛΥΚΑ

### Mosaic - Μωσαϊκό

Do you like chocolate? This is your dessert.

Chocolate and biscuits with a touch of brandy. €3,5



### Baklavás - Μπακλαβάς

Oriental influenced. Filo pastry, pistachio and honey. €4

### Yogurt - Γιαούρτι

Creamy Greek yogurt. Served with honey or jam of rose petals, grape or sour cherry. €4



## 1/2 GIN-TONIC

A refreshing gin- tonic to start  
or end your dinner.

Gin Bombay Dry, 30ml. €3



## WINES - ΚΡΑΣΙΑ

### White- Λευκά

#### K-naia

Fruity, verdejo. Rueda, Spain. €13

#### Moschofilero - Μοσχοφίλερο

Fruity, Moschofilero. Greece. €15

#### Retsina Kechribari - Ρετσίνα Κεχριμπάρι (500ml)

Flavoured with pine tree resin , dry. Greece. €9,3

### Red- Κόκκινα

Nemea - Νεμέα. Dry, tannic. Greece. €13

Rapsani - Ραψάνη. Dry, light. Greece. €16

El Coto. Dry, tannic. Rioja, Spain. €15

### Rosé- Ροζέ

Canals Nubiola. Dry, Catalunya. €13

Glass of wine €3,2

## GREEK SPIRITS

Tsipouro - Τσίπουρο. Apostolakis, 200ml. €9,2

Ouzo - Ούζο. Plomari, 200ml. €9,2

Small glass. (40ml) on ice, spirituals. €3

## BEERS

Small glass 220ml. €2

Medium glass, 300ml. €2,5

Pint, 500ml. €4

Estrella, 330ml. €2,8

Voll Damm, 330ml. €3

Free Damm, 330ml. €2,8

Fix, 330ml. €3,2

\* Extra pita bread. €1

\* If you have any allergy or intolerance please let the waiter know.

 GLUTEN FREE  VEGETARIAN