

## Starters

Fried chilli sudjuk, Adana type ("the rocket")	8.00
Mommy's hand-made stuffed vine leaves (bio vineleaves)	8.50
Patties with feta & kaseri cheese	8.50
"Sahanaki" fried cheese / "Sahanaki" fried cheese with chilli pepper	8.50
Isli kefte karamanlidiko with yogurt sauce	9.00
Aubergines & zucchini with feta cheese, in spicy Cappadocian sause	9.50
Karamanlidika chick-peas with pastirma	10.00
Giant beans with feta cheese & Adana type sudjuk	10.00
Karamanlidika "pastirma little pies"	10.00

## Salads

Potato salad with mustard sauce	7.00
Afkos Fava broad beans - of Lemnos island with onion & capper	7.00
Bulgur salad	7.00
Russian salad by Mitsos, with tsiros (small smoked mackerel) fish	7.50
Eggplant salad, of mount Athos	7.50
Cod fish roe "tarama" creamy salad, with grated Greek bottarga	7.50
Maria's spicy cheese creamy salad	7.50
Rusk bread from Traheia with "anevato" cheese, tomatoes & smoked aubergines	8.00
Traditional Greek salad with wild green leaves of the season, manouli Kasou & balsamic tangerine	10.50
Green mixed salad with "anevato" cheese, spicy salami from Drama & tomato	11.00

## Cold cuts

Variety of fresh and aged cheese & cold cuts, from our collection	24.50
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### Meze Restaurant 'Karamanlidika tou Fani'

"Karamanlidika by Fanis" meze restaurant at 1, Sokratous str., brings you the traditional tastes of Byzantium & Cappadokia.

Try our exclusive variety of aged cheese. Specialties include cured, seasoned & aged ham, sausages and pastrami among other fine cold-cuts. You can ask for vacuum packaging, to bring home a culinary souvenir from Greece.

At "Karamanlidika" you can taste & enjoy on the spot or buy selected delicacies of small scale production, exceptional gourmet, PDO and PGA Greek food products.

Suggestions on the menu include salads, cheese & ham varieties, cold and hot dishes & dessert, accompanied by a great selection of distilled beverages, Greek beers & wine of local grape varieties.

## Main Courses

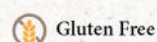
"Sudjuk karamanlidiko" with fried eggs	9.00
Bulgur with mushrooms, turmeric & gruyere cheese with truffle	11.00
"Sahanaki karamanlidiko" with pastirma, from the Karamanlides people & sudjuk from the Constantinople tradition, with eggs & tomato	11.50
"Kavourmas" beef meat with potatos, dill, green & red peppers	12.00
Karamanlidiko "Berbere" beef sausage, with pita bread	12.00
"Kefte" sausage (pork & lamp meat) with yoghurt sauce & pita bread	12.00
"Pelmeni" pasta stuffed with groundmeat, with tomato & yoghurt sauce	12.50
Chicken fillets marinated with French fries & side salad inspired from the Constantinople tradition	13.50
Meat balls karamanlidika with tomato sauce, smoked eggplant cream & anevato cheese	13.00
Karamanlidiko Burger patty (veal and lamb minced meat combined)	13.50
Smoked Pork steaks, with French fries	14.50
Variety of sausages	18.00

## Fish

Scomid (mackerel), smoked, from Komotini	8.00
Daddy's marinated little anchovies	8.00
Trout, smoked, from Orchomenos	12.50
Sea Bass, smoked, from Arta	14.00
Salmon, smoked, from Taygetos mountain	14.50
Eel, smoked, from Arta	16.50

## Desserts

Mini baklava bites (syrup free)	6.00
Politikos baklava with pistachios	7.00
Künefe (15' minutes waiting)	9.00



Gluten Free



Suitable for Vegetarians

- Olive oil 2.00. | • Bread 1.00€ per person.
- For allergy info, please ask.

- We use extra virgin olive oil in salads and cooking.
- We use sunflower oil for fried dishes (pastrma little pies, patties, isli kefte and sahanaki dishes.



**ENG**  
Link for the touchless, digital menu.

Prices include VAT 13% and city tax 0,5% | Drinks include VAT 24%  
In charge of food safety & compliance with market rules: Theofanis Theodoropoulos

## Wine List

### ✦ White Wine ✦

✦ *experience rare, exclusive native Greek grape varieties*

White wine (sec), glass, Brintzikis estate, Helia (roditis, malagouzia)	12.5%	15cl	4.50
Vladikas, glass, Vladikas winery, Serres (blend of varieties) demi-sec	11.0%	15cl	5.50
Tinaktorogos, glass, Brintzikis estate, Helia (asproudes)	12.5%	15cl	5.50
Retsina Kechribari, Thessaloniki region (savatiano, roditis)	11,5%	50cl	8.50
Melios, Brintzikis estate, Helia (roditis, malagouzia)	12.5%	75cl	13.50
Vladikas, Vladikas winery Serres (blend of varieties) demi-sec	11.0%	75cl	16.50
Tinaktorogos, Brintzikis estate, Helia (asproudes)	12.5%	75cl	18.50
SIKOINOS, Sikinos, Manalis estate, (assirtiko, aidani, monemvasia)	12.7%	75cl	20.50
Mantineia, Bosinakis winery, Arcadia (moschofilero) PDO	12.5%	75cl	23.50

### ✦ Rosé Wine ✦

✦ *rare, native grape varieties*

Rosé wine (sec), glass	13.5%	15cl	5.00
Melios, Brintzikis estate, Helia (agiorgitiko)	12.8%	75cl	15.50
Moi, je m' en fous, dom. Monsieur Nicolas, Karditsa (muscat Hamburg) PGI	13.0%	75cl	21.50

### ✦ Natural Wine ✦

✦ *wild fermentation, unfiltered, bio-dynamic*

Ψ (psi), glass, red wine, Britzikis Estate, Ileia (agiorgitiko)	13.0%	15cl	7.00
Alchemist white, Sclavou estate, Kefallonia island (Kefallonia domestic varieties) BIO	12.5%	75cl	20.50
Ψ (psi), red wine, Britzikis Estate, Ileia (agiorgitiko)	13.0%	75cl	22.50
Esperos Orange, white wine, Britzikis Estate, Ileia (assyrτικο)	12.5%	75cl	25.50
Korifi ton Agelon, Tatsis winery, Goumenissa (80% xinomavro, cabernet, merlot) PGI	13.0%	75cl	26.50

### ✦ Red Wine ✦

✦ *rare, native grape varieties*

Red dry wine, sec, glass, Brintzikis estate, Helia (mavroudi, agiorgitiko)	12.5%	15cl	5.00
Orines diadromes, glass, Zenos winery, Ioannina (vlahiko, agiorgitiko, bekari) semi-sweet (moelleux)	12.0%	15cl	6.00
Melios, Brintzikis estate, Helia (mavroudi, agiorgitiko)	12.5%	75cl	14.50
Bio-Lemnos, Savoglou - Tsvoulas winery, Lemnos (kalabaki) BIO PDO	12.5%	75cl	16.50
Orines diadromes, glass, Zenos winery, Ioannina (vlahiko, agiorgitiko, bekari) semi-sweet (moelleux)	12.0%	75cl	23.50
Avgoustiatis, Brintzikis estate, Helia (avgoustiatis)	12.8%	75cl	23.50
Moi, je m' en fous, domain Monsieur Nicolas, Karditsa, (lemnionas) PGI	13.0%	75cl	23.50
SIKOINOS red dry wine, Sikinos, Manali Estate, (mavrotragano, limnio)	13.0%	75cl	23.50
Rapsane, Chrisohoou winery, Olympos mountain (xinomavro, rapsane, stavroto) PDO	13.0%	75cl	29.50
Messenicola, domaine Monsieur Nicolas, Karditsa, (messenikola, syrah & carignian) PDO	12.5%	75cl	36.50

## Drinks – Refreshments

### ✦ Liqueurs ✦

Masticha Liqueur, shot			3.50
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### ✦ Ouzo ✦

Apalarina, Chios island	40%	20cl	9.00
Meltemi, Arta	40%	20cl	9.00
Barbayannis, Lesvos island	42%	20cl	9.00
Pitsiladis, Lesvos island	40%	20cl	12.50

### ✦ Tsipouro ✦

Distillation product of microdistiller, Vladika Aikaterini	41%	20cl	7.50
Vasilias, Arachova	38%	20cl	8.50
Gatsios, Arta	40%	20cl	8.50
Dareos, Kyparissia	40%	20cl	8.50
Kardasis, Tyrnavos	41%	20cl	8.50
Vladikas, Serres	41%	20cl	8.50
“Psimeni” tsipouro & honey blend	20%	20cl	12.00

### ✦ Aged Tsipouro ✦

“Lord Amber” aged tsipouro, Serres	41%	5cl	7.00
“Lord Amber” aged tsipouro, Serres	41%	20cl	23.50

### ✦ Beers – Hellenic Microbreweries ✦

Vergina, Lager, Komotini	5.0%	50cl	5.00
Vergina Free, alcohol free, Komotini	0,5%	50cl	5.00
Vergina, Radler, Komotini	2.0%	50cl	6.00
Vergina, Black, Komotini	5.5%	33cl	6.00
EZA ζ, Pilsner, Atalanti	5.2%	50cl	6.00
Chrysafenias, Lager, Attiki	5.0%	50cl	6.00
Lola, IPA, Larissa	6.0%	33cl	6.00
Lola, Pilsner, Larissa	5.0%	50cl	6.00
Vergina Weiss, Komotini	5,4%	50cl	6.50
Vergina Red, Ale, Komotini	5,8%	50cl	6.50
Pikri, IPA, Attica	5.5%	33c	7.00
Niki, Amber Lager, Attica	5.5%	33cl	7.00

### ✦ Αναψυκτικά ✦

Cola Green with stevia	25cl	2.50
Cola	25cl	2.50
Gazeuse	25cl	2.50
Lemonade	25cl	2.50
Orange juice, with gas	25cl	2.50
Florina natural mineral water	25cl	2.50
Mineral water, Zagori	100cl	2.50
Sour cherry juice	25cl	3.00
Florina natural mineral water	75cl	5.00

Abbreviations

<b>BIO</b>	Organic Farming and Production
<b>PDO</b>	Protected Designation of Origin
<b>PGI</b>	Protected Geographical Indication