

RESTAURANT  
DELPHI

## RECOMMENDATIONS

### Appetizers

. <b>Goat's cream cheese</b>	baked   "filo" (puff pastry)   crispy bacon   figs   fig-honey-mustard	<b>10,00 €</b>
. <b>Veal liver</b>	grilled   caramelized onions   "fava" (from Santorin) -mouse	<b>11,50 €</b>
. <b>Anchovis</b>	crispy fried   salad bouquet	<b>8,00 €</b>
. <b>Yellow fin tuna</b>	carpaccio   extra virgin olive oil   fleur de seel	<b>10,00 €</b>
. <b>Octopus</b>	grilled   caramelized onions   "fava" (from Santorin) -mouse	<b>18,00 €</b>

### Pasta

. <b>Kritharaki - prawns</b>	(short cut pasta)   king prawns   tomatosauce   tarragon	<b>15,00 €</b>
. <b>Kritharaki -beef</b>	(short cut pasta)   beef-fillet-slites   mushrooms   rosemary	<b>16,00 €</b>

### Fish

. <b>Yellow fin tuna</b>	rare grilled   citrus-vinaigrette	<b>27,00 €</b>
. <b>Calamari</b>	wild cath   grilled   200-350 gramm per piece	<b>per 100 gr.: 12,00 €</b>
. <b>King prawn</b>	wild cath   grilled   200-350 gramm per piece	<b>per 100 gr.: 15,50 €</b>

### Meat

. <b>Chicken breast</b>	from the pan   leek   oyster mushrooms   creamy sauce	<b>16,00 €</b>
. <b>Duck breast</b>	grilled   figs   muscatwine-sauce	<b>20,00 €</b>
. <b>Lamb fillet</b>	grilled   sweet thyme-redwine-sauce	<b>26,00 €</b>
. <b>Lamb shank</b>	slow cooked   noble mushrooms   lamb-herbs-jus	<b>21,50 €</b>
. <b>Veal liver</b>	grilled   caramelized onions   Mavrodaphne-syrup	<b>23,00 €</b>
. <b>Sirloin steak</b>	grilled   USDA black angus	<b>per 100 gr.: 13,50 €</b>

## COLD APPETIZERS

1. <b>Zaziki*</b>	Garlic-yogurt-dip	<b>4,50 €</b>
2. <b>Elies, piperies*</b>	Kalamon-Olives, Peperoni (chili)	<b>5,50 €</b>
3. <b>Tyrokafteri</b>	Sheep's milk cheese cream	<b>6,00 €</b>
4. <b>Taramas</b>	Code(fish)-raw-cream	<b>6,00 €</b>
5. <b>Kalamaria salata</b>	Squid-salad	<b>9,50 €</b>
6. <b>Oktapodi salata</b>	Octopus-salad	<b>12,50 €</b>
7. <b>Melitzana salata*</b>	Eggplant-cream	<b>6,50 €</b>
8. <b>Feta*</b>	Sheep's milk cheese	<b>7,00 €</b>
9. <b>Pikilia</b>	Mixed cold appetizers for 2 persons	<b>16,00 €</b>

## HOT APPETIZERS

10. <b>Dolmades</b>	Vine leaves filled with meat and rice in white sauce	<b>7,00 €</b>
11. <b>Piperies scharas*</b>	Grilled chili with garlic	<b>5,50 €</b>
14. <b>Kolokythokeftedes*</b>	Zuchiniballs with sheep´s milk cheese	<b>7,00 €</b>
15. <b>Kolokythia, melitzanes*</b>	Fried zucchini and eggplant with garlic-yogurt-dip	<b>8,00 €</b>
16. <b>Plevrotous*</b>	Grilled oyster mushrooms with garlic	<b>8,00 €</b>
17. <b>Florinis gemistes*</b>	Grilled red paprika filled with sheep's milk cheese	<b>8,00 €</b>
18. <b>Feta sto fourno*</b>	Roast sheep's milk cheese	<b>8,00 €</b>
19. <b>Feta saganaki*</b>	Fried sheep's milk cheese	<b>8,00 €</b>
20. <b>Graviera saganaki*</b>	Roast goat's milk cheese	<b>9,50 €</b>
21. <b>Garides saganaki</b>	Prawns in tomato sauce baked with Graviera-cheese	<b>15,00 €</b>
22. <b>Garides tilichtes</b>	Fried prawn-cheese-rolls	<b>11,00 €</b>
23. <b>Oktapodi scharas</b>	Grilled octopus	<b>15,00 €</b>
24. <b>Skordopsomo*</b>	Garlic bread	<b>5,50 €</b>
25. <b>Pikilia</b>	Mixed hot appetizers for 2 persons	<b>17,00 €</b>

## SOUPS

31. <b>Tomatosoupa*</b>	Tomato soup	<b>4,50 €</b>
32. <b>Psarosoupa</b>	Fish soup	<b>6,50 €</b>
33. <b>Kotosoupa</b>	Chicken soup	<b>5,00 €</b>

\* vegetarian

## SALAD

	<b>Salata anamikti</b>	Colorful salad	
34.		- with chicken breast	<b>11,00 €</b>
35.		- with grilled prawns	<b>14,00 €</b>
36.		- with grilled pork-tenderloin and goat's cheese	<b>11,00 €</b>
37.		- with grilled beef-tenderloin and goat's cheese	<b>15,00 €</b>
	<b>Salata choriatiki*</b>	Greek salad	
38.		- tomatoes, cucumbers, onions, olives, peppers with feta cheese and best olive oil	<b>10,50 €</b>

## PASTA and TRADITIONAL COURSES

12.	<b>Melitzanes Imam*</b>	Eggplant baked in tomato sauce with Fetacheese	<b>9,00 €</b>
13.	<b>Gigantes*</b>	Giant baked beans with Fetacheese	<b>8,50 €</b>
39.	<b>Kritharaki</b>	(Durum wheat pasta) with minced meat and Graviera - cheese	<b>8,50 €</b>
40.	<b>Kritharaki*</b>	(Durum wheat pasta) with vegetables and Graviera - cheese	<b>10,50 €</b>
42.	<b>Moussaka</b>	the famous greek Mousaka	<b>15,50 €</b>

## FISH COURSES

	<b>Kalamaria</b>	Squid	
50.		- fried	<b>18,00 €</b>
51.		- grilled	<b>18,00 €</b>
52.	<b>Tsipoura</b>	Sea bream fillet, grilled	<b>21,00 €</b>
53.	<b>Garides</b>	Prawns, grilled	<b>21,50 €</b>
58.	<b>Psaropiatela</b>	Fish plate (squid, prawns and sea bram-fillet), grilled	<b>21,00 €</b>
59.	<b>Solomos fileto</b>	Fresh salmon filled, grilled	<b>21,00 €</b>
63.	<b>Glossa</b>	Fresh common sole (synonym dover sole), grilled	<b>32,00 €</b>
65.	<b>Piatela gia 2</b>	Fish plate for 2 (common sole, salmon filled, squids and prawns)	<b>55,00 €</b>

***All fish courses are served with mix - salad and rice***

	without rice / with oregano potatoes	<b>1,00 €</b>
<b>Changes:</b>	without rice / with potato gratin	<b>1,50 €</b>
	without rice / with vegetables	<b>1,50 €</b>

\* vegetarian

## GRILL MEAT COURSES

70.	<b><i>Psaronefri suvlaki</i></b>	Porkfilet special kebab with rice	<b>16,50 €</b>
71.	<b><i>Psaronefri Metaxa</i></b>	in Metaxa (brandy) - sauce with rice	<b>16,50 €</b>
76.	<b><i>Kotopoulo stithos</i></b>	Chicken-breast with rice	<b>13,00 €</b>
81.	<b><i>Vodino fileto scharas</i></b>	beef filet with baked potato and zaziki	<b>27,00 €</b>
82.	<b><i>Vodino fileto piperato</i></b>	beef filet in delicious pepper-sauce, with rice	<b>28,50 €</b>
84.	<b><i>Vodina filetakia krasata</i></b>	beef filet slites in a sweet red-wine-sauce with rice	<b>24,00 €</b>
85.	<b><i>Arnaki paidakia</i></b>	Lamb chops with rice	<b>20,00 €</b>
86.	<b><i>Arnaki suvlaki</i></b>	Lamb tenderloin special kebab with rice	<b>22,50 €</b>
100.	<b><i>Gyros</i></b>	(pork) Grilled meat slices with rice	<b>12,50 €</b>
101.	<b><i>Gyros</i></b>	(pork) Grilled meat slice with pita	<b>13,00 €</b>
103.	<b><i>Gyros tigani Metaxa</i></b>	(pork) Pan-Gyros in Metaxa (brandy) sauce with rice	<b>15,00 €</b>
105.	<b><i>Bifteki</i></b>	Hamburger filled with feta-cheese with rice	<b>14,50 €</b>
107.	<b><i>Suvlaki</i></b>	2 pork-kebabs with rice	<b>12,50 €</b>
109.	<b><i>Piatio "Duetto"</i></b>	Gyros (grilled meat slices), Kalamaria (squid), with rice	<b>18,00 €</b>
110.	<b><i>Piatio "Delphi"</i></b>	Gyros, 1 Suflaki (kebab) with rice	<b>14,50 €</b>
111.	<b><i>Piatio "Dorf"</i></b>	Gyros, 1 Suflaki, 1 pork-steak with rice	<b>16,00 €</b>
112.	<b><i>Piatio "Apollon"</i></b>	Gyros, 1 Suvlaki, 1 Bifteki (hamburger) with rice	<b>16,50 €</b>
114.	<b><i>Piatio "Epidauros"</i></b>	Gyros, 1 Suvlaki, 1 Bifteki, 1 Lammchop with rice	<b>18,50 €</b>

***All meat courses are served with mix-salad or Zaziki***

	without rice / with oregano potatoes	<b>1,00 €</b>
<b><i>Changes:</i></b>	without rice / with potato gratin	<b>1,50 €</b>
	without rice / with vegetables	<b>1,50 €</b>

## SLOW COOKED COURSES

88.	<b><i>Arnaki Kleftiko</i></b>	Lamb-shank traditional with feta cheese, garlic and herbs, baked in foil with oregano-potatoes	<b>21,00 €</b>
	<b><i>Arnaki Kotsi</i></b>	Lamb-shank (from the oven) - without salad	
89.		- baked with spaghetti and cheese	<b>18,00 €</b>
90.		- baked with Kritharaki (kind of noodles) and cheese	<b>18,00 €</b>
92.		- with eggplant	<b>19,00 €</b>
93.		- whole cooked onions	<b>19,00 €</b>

## FOR THE KIDS

120. <b>Kotopoulo stithos</b>	Chicken-breast with rice	7,50 €
121. <b>Gyros</b>	grilled meat slices with rice	8,00 €
122. <b>Suvlaki</b>	1 kebab with rice	7,00 €
123. <b>Kalamaria</b>	Kalamari (squid) with rice	11,50 €

## DESSERTS

128. <b>Jiaourtaki</b>	Greek yogurt with honey and nuts	6,00 €
129. <b>Galaktoburiko</b>	(puff pastry filled with semolina-egg cream) with vanilla ice cream	6,00 €
130. <b>Mpaklavas</b>	(puff pastry filled with nuts) with vanilla ice cream	6,00 €
131. <b>Mpanana tiganiti</b>	Baked Banana with honey and vanilla ice cream	7,50 €
132. <b>Syka tiganita</b>	Figs fried in Creme de Chassis , with vanilla ice cream	8,50 €
133. <b>Pagoto anamikto</b>	Mixed ice cream	5,50 €
	<b>Pagoto vanilia</b>	Vanilla ice cream
135.	- with hot chocolate	6,50 €
136.	- with hot raspberries	6,50 €
	<b>Potpourri</b>	Mixed dessert plate
138.	- for 2 persons	14,00 €
139.	- for 4 persons	22,00 €

## COFFEES

140. <b>Mocca</b>		2,00 €
141. <b>Espresso</b>		2,00 €
142. <b>Espresso double</b>		3,50 €
143. <b>Cappuccino</b>		3,00 €
144. <b>Cup of coffee</b>		2,00 €
145. <b>Late Macchiato</b>		3,50 €
146. <b>Milkcoffee</b>		3,50 €



TORINO, ITALIA, 1895