

RESTAURANT

DELPHI

RECOMMENDATIONS

Appetizers

. Goat's cream cheese	baked "filo" (puff pastry) crispy bacon figs fig-honey-mustard	10,50 €
. Veal liver	grilled caramelized onions "fava" (from Santorin) -mouse	12,50 €
. Anchovis	crispy fried salad bouquet	8,00 €
. Yellow fin tuna	carpaccio extra virgin olive oil fleur de seel	11,50 €
. Octopus	grilled caramelized onions "fava" (from Santorin) -mouse	19,00 €

Pasta

. Kritharaki - prawns	(short cut pasta) king prawns tomatosauce tarragon	16,00 €
. Kritharaki -beef	(short cut pasta) beef-fillet-slites mushrooms rosemary	17,50 €

Fish

. Yellow fin tuna	rare grilled citrus-vinaigrette	29,00 €
. Calamari	wild cath grilled 200-350 gramm per piece	per 100 gr.: 12,00 €
. King prawn	wild cath grilled 200-350 gramm per piece	per 100 gr.: 15,50 €

Meat

. Chicken breast	from the pan leek oyster mushrooms creamy sauce	16,50 €
. Duck breast	grilled figs muscatwine-sauce	24,00 €
. Lamb fillet	grilled sweet thyme-redwine-sauce	28,50 €
. Lamb shank	slow cooked noble mushrooms lamb-herbs-jus	22,50 €
. Veal liver	grilled caramelized onions Mavrodaphne-syrup	23,00 €
. Sirloin steak	grilled USDA black angus	per 100 gr.: 14,00 €

COLD APPETIZERS

1. Zaziki*	garlic-yogurt-dip	5,50 €
2. Elies, piperies*	Kalamon-Olives, Peperoni (chili)	6,00 €
3. Tyrokafteri	sheep's milk cheese cream	6,50 €
4. Taramas	code(fish)-raw-cream	6,50 €
5. Thalassina	octopus- squid-salad	12,50 €
7. Melitzana salata*	smoke eggplant-cream	7,50 €
8. Feta*	sheep's milk cheese	8,00 €
9. Pikilia	mixed cold appetizers for 2 persons	17,50 €

HOT APPETIZERS

10. Dolmades	vine leaves filled with meat and rice in white sauce	7,50 €
11. Piperies scharas*	grilled chili with garlic	6,00 €
14. Kolokythokeftedes*	zuchiniballs with sheep's milk cheese	8,00 €
15. Kolokythia, melitzanes*	fried zucchini and eggplant with garlic-yogurt-dip	8,50 €
16. Plevrotous*	grilled oyster mushrooms with garlic	8,50 €
17. Florinis gemistes*	grilled red paprika filled with sheep's milk cheese	8,50 €
18. Feta sto fourno*	roast sheep's milk cheese	9,00 €
19. Feta saganaki*	fried sheep's milk cheese	8,50 €
20. Graviera saganaki*	roast goat's milk cheese	10,50 €
21. Garides saganaki	prawns in tomato sauce baked with Graviera-cheese	16,00 €
22. Garides tilichtes	fried prawn-cheese-rolls	12,00 €
23. Oktapodi scharas	grilled octopus	16,50 €
24. Skordopsomo*	Ggarlic bread	6,00 €
25. Pikilia	mixed hot appetizers for 2 persons	18,50 €

SOUPS

31. Tomatosoupa*	tomato soup	5,00 €
32. Psarosoupa	fish soup	7,00 €
33. Kotosoupa	chicken soup	5,50 €

* vegetarian

SALAD

	Salata anamikti	colorful salad	
34.		- with chicken breast	12,50 €
35.		- with grilled prawns	15,00 €
36.		- with grilled calamari	15,00 €
37.		- with grilled beef-tenderloin and goat's cheese	16,00 €
	Salata choriatiki*	Greek salad	
38.		- tomatoes, cucumbers, onions, olives, peppers with feta cheese and best olive oil	11,50 €

PASTA and TRADITIONAL COURSES

12.	Melitzanes Imam*	eggplant baked in tomato sauce with Fetacheese	9,50 €
13.	Gigantes*	giant baked beans with Fetacheese	9,00 €
39.	Kritharaki	(durum wheat pasta) with minced meat and Graviera - cheese	9,50 €
40.	Kritharaki*	(durum wheat pasta) with vegetables and Graviera - cheese	12,00 €
42.	Moussaka	the famous greek Mousaka	16,50 €

FISH COURSES

	Kalamaria	squid	
50.		- fried with vegetables-rice and salad	20,00 €
51.		- grilled with vegetables-rice and salad	20,00 €
52.	Tsipoura	sea bream fillet grilled, with vegetables-rice and salad	22,00 €
53.	Garides	prawns grilled, with vegetables-rice and salad	23,00 €
58.	Psaropiatela	fish plate (squid, prawns and sea bream-fillet), grilled, with vegetables, potatoes and salad	24,00 €
59.	Solomos fileto	fresh salmon filled grilled, with vegetables-rice and salad	23,00 €
63.	Glossa	fresh common sole (dover sole), grilled, with vegetables-rice & salad	35,00 €
65.	Piatela gia 2	fish plate for 2 (sea bream, salmon filled, squids and prawns) grilled, with vegetables, potatoes and salad	57,00 €

* vegetarian

GRILL MEAT COURSES

70.	<i>Psaronefri suvlaki</i>	porkfilet special kebab with rice	18,00 €
71.	<i>Psaronefri Metaxa</i>	porkfilet in Metaxa (brandy) - sauce with rice	18,00 €
76.	<i>Kotopoulos stithos</i>	chicken-breast with rice	14,50 €
81.	<i>Vodino fileto scharas</i>	beef filet with potatoes	30,00 €
82.	<i>Vodino fileto piperato</i>	beef filet in delicious pepper-sauce, with rice	32,00 €
84.	<i>Vodina filetakia krasata</i>	beef filet slites in a sweet red-wine-sauce with rice	27,00 €
85.	<i>Arnaki paidakia</i>	lamb chops with rice	22,50 €
86.	<i>Arnaki suvlaki</i>	lamb tenderloin special kebab with rice	25,00 €
100.	<i>Gyros</i>	(pork) grilled meat slices with rice	14,00 €
101.	<i>Gyros</i>	(pork) grilled meat slice with pita	14,50 €
103.	<i>Gyros tigani Metaxa</i>	(pork) pan-gyros in Metaxa (brandy) sauce with rice	16,50 €
105.	<i>Bifteki</i>	hamburger filled with feta-cheese with rice	16,50 €
107.	<i>Suvlaki</i>	2 pork-kebabs with rice	14,00 €
109.	<i>Piatio "Duetto"</i>	gyros (grilled meat slices), Kalamaria (squid), with rice	20,00 €
110.	<i>Piatio "Delphi"</i>	gyros, 1 suvlaki (kebab) with rice	16,00 €
112.	<i>Piatio "Apollon"</i>	gyros, 1 suvlaki, 1 bifteki (hamburger) with rice	18,50 €
114.	<i>Piatio "Epidauros"</i>	gyros, 1 suvlaki, 1 bifteki, 1 lammchop with rice	21,00 €

<u>All meat courses are served with mix-salad or Zaziki</u>		
Changes:	without rice / with oregano potatoes	1,50 €
	without rice / with potato gratin	1,50 €
	without rice / with vegetables	2,00 €

SLOW COOKED COURSES

88.	<i>Arnaki Kleftiko</i>	lamb-shank traditional with feta cheese, garlic and herbs, baked in foil, with oregano-potatoes	22,50 €
	<i>Arnaki Kotsi</i>	lamb-shank (from the oven)	
90.		- baked with Kritharaki (kind of noodles) and cheese	20,50 €
92.		- with eggplant	21,50 €
93.		- whole cooked onions	21,50 €

FOR THE KIDS

120. Kotopoulo stithos	chicken-breast with rice	8,50 €
121. Gyros	grilled meat slices with rice	9,00 €
122. Suvlaki	1 kebab with rice	8,00 €
123. Kalamaria	squid with rice	13,00 €

DESSERTS

128. Jiaourtaki	Greek yogurt with honey and nuts	6,50 €	
129. Galaktoburiko	(puff pastry filled with semolina-egg cream) with vanilla ice cream	7,00 €	
130. Mpaklavas	(puff pastry filled with nuts) with vanilla ice cream	7,00 €	
131. Mpanana tiganiti	baked banana with honey and vanilla ice cream	8,00 €	
132. Syka tiganita	figs fried in creme de chassis , with vanilla ice cream	9,50 €	
133. Pagoto anamikto	mixed ice cream	6,00 €	
	Pagoto vanilia	vanilla ice cream	
135.	- with hot chocolate	7,00 €	
136.	- with hot raspberries	7,00 €	
	Potpourri	mixed dessert plate	
138.	- for 2 persons	15,00 €	
139.	- for 4 persons	25,00 €	

COFFEES

140. Mocca		2,50 €
141. Espresso		2,50 €
142. Espresso double		4,00 €
143. Cappuccino		3,50 €
144. Cup of coffee		2,50 €
145. Late macchiato		4,00 €
146. Milkcoffee		4,00 €



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