

RESTAURANT

DELPHI

## RECOMMENDATIONS

### Appetizers

. Goat's cream cheese	baked   "filo" (puff pastry)   crispy bacon   figs   fig-honey-mustard	11,00 €
. Veal liver	grilled   caramelized onions   "fava" (from Santorin) -mouse	13,50 €
. Anchovis	crispy fried   salad bouquet	8,50 €
. Yellow fin tuna	carpaccio   extra virgin olive oil   fleur de seel	14,00 €
. Octopus	grilled   caramelized onions   "fava" (from Santorin) -mouse	19,50 €

### Pasta

. Kritharaki - prawns	(short cut pasta)   king prawns   tomatosauce   tarragon	17,00 €
. Kritharaki -beef	(short cut pasta)   beef-fillet-slites   mushrooms   rosemary	18,50 €

### Fish

. Yellow fin tuna	rare grilled   citrus-vinaigrette   vegetables	29,50 €
. Common sole	(dover sole)   grilled   potatoes   vegetables   ladolemono	35,00 €
. King prawn	wild cath   grilled   200-350 gramm p.pc.   vegetables - <u>per 100 gr.:</u>	15,00 €

### Meat

. Chicken breast	from the pan   leek   oyster mushrooms   creamy sauce   rice	18,00 €
. Duck breast	grilled   figs   muscatwine-sauce   potato gratin	27,00 €
. Lamb fillet	grilled   sweet thyme-redwine-sauce   potatoes   vegetables	29,50 €
. Lamb shank	slow cooked   mushrooms   lamb-herbs-jus   fava mouse   vegetables	24,50 €
. Veal liver	grilled   caramelized onions   potatoes	24,50 €
. Beef filet	grilled   potatoes   vegetables	31,00 €
. Beef filet	grilled   green pepper sauce   potatoes	32,00 €
. Beef filet slites	grilled   sweet thyme-redwine-sauce   rice	28,00 €
. Sirloin steak	grilled   USDA or Australian   grilled   potatoes <u>per 100 gr.:</u>	14,00 €

### Dessert

. Quince	from the oven   greek yogurt	8,00 €
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## COLD APPETIZERS

1. <i>Zaziki*</i>	garlic-yogurt-dip	6,50 €
2. <i>Elies, piperies*</i>	Kalamon-Olives, Peperoni (chili)	6,50 €
3. <i>Tyrokafteri</i>	sheep's milk cheese cream	7,00 €
4. <i>Taramas</i>	code(fish)-raw-cream	7,00 €
5. <i>Thalassina</i>	octopus- squid-salad	13,00 €
7. <i>Melitzana salata*</i>	smoke eggplant-cream	8,00 €
8. <i>Feta*</i>	sheep's milk cheese	8,50 €
9. <i>Pikilia</i>	mixed cold appetizers for 2 persons	18,50 €

## HOT APPETIZERS

10. <i>Dolmades</i>	vine leaves filled with meat and rice in white sauce	8,00 €
11. <i>Piperies scharas*</i>	grilled chili with garlic	6,50 €
14. <i>Kolokythokeftedes*</i>	zuchiniballs with sheep's milk cheese	8,50 €
15. <i>Kolokythia, melitzanes*</i>	fried zucchini and eggplant with garlic-yogurt-dip	9,00 €
16. <i>Plevrotous*</i>	grilled oyster mushrooms with garlic	9,00 €
17. <i>Florinis gemistes*</i>	grilled red paprika filled with sheep's milk cheese	9,00 €
18. <i>Feta sto fourno*</i>	roast sheep's milk cheese	9,50 €
19. <i>Feta saganaki*</i>	fried sheep's milk cheese	9,00 €
20. <i>Graviera saganaki*</i>	roast goat's milk cheese	10,50 €
21. <i>Garides saganaki</i>	prawns in tomato sauce baked with Graviera-cheese	17,00 €
22. <i>Garides tilichtes</i>	fried prawn-cheese-rolls	13,00 €
23. <i>Oktapodi scharas</i>	grilled octopus	17,00 €
24. <i>Skordopsomo*</i>	Ggarlic bread	6,00 €
25. <i>Pikilia</i>	mixed hot appetizers for 2 persons	19,50 €

## SOUPS

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

\* vegetarian

## SALAD

<i>Salata anamikti</i>	colorful salad	
34.	- with chicken breast	13,00 €
35.	- with grilled prawns	15,50 €
36.	- with grilled calamari	15,50 €
37.	- with grilled beef-tenderloin and goat's cheese	17,00 €
<i>Salata choriatiki*</i>	Greek salad	
38.	- tomatoes, cucumbers, onions, olives, peppers with feta cheese and best olive oil	12,00 €

## PASTA and TRADIOTIONAL COURSES

12. <i>Melitzanes Imam*</i>	eggplant baked in tomato sauce with Fetacheese	10,00 €
13. <i>Gigantes*</i>	giant baked beans with Fetacheese	9,50 €
39. <i>Kritharaki</i>	(durum wheat pasta) with minced meat and Graviera - cheese	11,00 €
40. <i>Kritharaki*</i>	(durum wheat pasta) with vegetables and Graviera - cheese	13,00 €
42. <i>Moussaka</i>	the famous greek Mousaka	17,50 €

## FISH COURSES

<i>Kalamaria</i>	squid	
50.	- fried with vegetables-rice and salad	21,00 €
51.	- grilled with vegetables-rice and salad	21,00 €
52. <i>Tsipoura</i>	sea bream fillet grilled, with vegetables-rice and salad	23,00 €
53. <i>Garides</i>	prawns grilled, with vegetables-rice and salad	24,50 €
58. <i>Psaropiatela</i>	fish plate (squid, prawns and sea bram-fillet), grilled, with vegetables, potatoes and salad	24,50 €
59. <i>Solomos fileto</i>	fresh salmon filled grilled, with vegetables-rice and salad	24,00 €
65. <i>Piatela gia 2</i>	fish plate for 2 (sea bream, salmon filled, squids and prawns) grilled, with vegetables, potatoes and salad	60,00 €

\* vegetarian

## GRILL MEAT COURSES

70. <i>Psaronefri suvlaki</i>	porkfilet special kebab with rice	19,00 €
71. <i>Psaronefri Metaxa</i>	porkfilte in Metaxa (brandy) - sauce with rice	19,00 €
76. <i>Kotopoulo stithos</i>	chicken-breast with rice	15,50 €
85. <i>Arnaki paidakia</i>	lamb chops with rice	23,00 €
86. <i>Arnaki suvlaki</i>	lamb tenderloin special kebab with rice	27,00 €
100. <i>Gyros</i>	(pork) grilled meat slices with rice	15,50 €
101. <i>Gyros</i>	(pork) grilled meat slice with pita	16,00 €
103. <i>Gyros tigani Metaxa</i>	(pork) pan-gyros in Metaxa (brandy) sauce with rice	17,50 €
105. <i>Bifteki</i>	hamburger filled with feta-cheese with rice	17,50 €
107. <i>Suvlaki</i>	2 pork-kebabs with rice	15,00 €
109. <i>Piatio "Duetto"</i>	gyros (grilled meat slices), Kalamaria (squid), with rice	21,00 €
110. <i>Piatio "Delphi"</i>	gyros, 1 suvlaki (kebab) with rice	17,00 €
112. <i>Piatio "Apollon"</i>	gyros, 1 suvlaki, 1 bifteki (hamburger) with rice	19,50 €
114. <i>Piatio "Epidauros"</i>	gyros, 1 suvlaki, 1 bifteki, 1 lammchop with rice	22,50 €

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

	without rice / with french fries	1,50 €
	without rice / with oregano potatoes	1,50 €
<b>Changes:</b>	without rice / with potato gratin	2,00 €
	without rice / with vegetables	2,50 €

## SLOW COOKED COURSES

88. <i>Arnaki Kleftiko</i>	lamb-shank traditional  with feta cheese, garlic and herbs, baked in foil, with oregano-potatoes and vegetables	24,00 €
<i>Arnaki Kotsi</i>	lamb-shank (from the oven)	
90.	- baked with Kritharaki (kind of noodles) and cheese	22,00 €
92.	- with eggplant	22,50 €
93.	- whole cooked onions	22,50 €

## FOR THE KIDS

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

## DESSERTS

128. <i>Jiaourtaki</i>	Greek yogurt with honey and nuts	7,00 €	
129. <i>Galaktoburiko</i>	(puff pastry filled with semolina-egg cream) with vanilla ice cream	7,50 €	
130. <i>Mpaklavas</i>	(puff pastry filled with nuts) with vanilla ice cream	7,50 €	
131. <i>Mpanana tiganiti</i>	baked banana with honey and vanilla ice cream	8,50 €	
132. <i>Syka tiganita</i>	figs fried in creme de chassis , with vanilla ice cream	9,50 €	
133. <i>Pagoto anamikto</i>	mixed ice cream	6,50 €	
	<i>Pagoto vanilia</i>	vanilla ice cream	
135.	- with hot chocolate	7,50 €	
136.	- with hot raspberries	7,50 €	
	<i>Potpourri</i>	mixed dessert plate	
138.	- for 2 persons	16,00 €	
139.	- for 4 persons	27,00 €	

**LAVAZZA**<sup>S</sup>

TORINO, ITALIA, 1895

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 €