



Melitini
Bistrot

Appetizers

- **Wholemeal bruschetta with cherry tomatoes**, basil pesto and xynomyzithra cheese
- **Wholemeal bruschetta with smoked salmon** and guacamole sauce (avocado – lime)
- **Cheese and cold meat platter**: goat cheese with chili flakes, Cretan gruyere, parmesan, spianata picante, seasoned salami, prosciutto, whole breadsticks and fig jam
- **Fresh fried potatoes** with kefalotyri cheese and oregano: small / large plate
- **Feta cheese saganaki** with sesame seeds and tomato marmalade
- **Talagani grilled cheese** with fig jam
- **Grilled vegetables**: peppers, zucchini, eggplant, mushrooms, balsamic cream
- **Grilled vegetables and talagani cheese**
- **Sautéed champignon mushrooms**
- **Apaki (smoked pork loin)** with orange, green olives, feta cheese, and savory
- **Smoked pork country sausage** on the grill with mustard sauce

Salads

- **Green**: lettuce, iceberg, escarole, Chinese cabbage, radicchio, cucumber, dill, olives, spring onion, extra virgin olive oil and lemon
- **Green with fruit**: variety of lettuce, pear, apple, kiwi, orange, gruyere flakes, almond flakes and orange sauce
- **Tuna salad**: iceberg lettuce, escarole, Chinese cabbage, radicchio, cucumber, dill, olives, spring onion, tuna, extra virgin olive oil and lemon
- **Rocket**: green salad, arugula, prosciutto, depending on the season pear or peach, grilled manouri cheese, vinaigrette and almond flakes
- **Melitini**: assorted lettuces, radicchio, grilled chicken, corn, Caesar sauce, parmesan flakes.
- **Cretan salad**: barley bites, cherry tomatoes, basil pesto, xynomyzithra cheese, olive oil
- **Smoked salmon**, variety of lettuce, tricolor peppers, dill, pink pepper, lemon, olive oil
- **Fresh grilled salmon**, variety of lettuce, tricolor peppers, carrot, dill, fresh onion, pink pepper, extra virgin olive oil and lemon
- **Seasonal greens boiled**, extra virgin olive oil and lemon
- **Greek country**: tomato, cucumber, olives, green pepper, onion, olive oil, feta, oregano

Pasta

Linguini or whole wheat linguini.

- **Napolitan** with tomato sauce and parmesan
- **Genovese** with basil pesto and parmesan
- **Choriatiki** with tomato, peppers, onion, olives, feta cheese
- **Carbonara** with bacon, egg yolk or cream, parmesan
- **Bolognese** with ground beef, tomato sauce and parmesan
- **Chicken with curry**, bacon and sour cream
- **With smoked salmon**, Philadelphia cheese, sour cream, fresh onion, dill, saffron
- **With shrimp**, tomato sauce and parsley

Risotto or Kritharoto

Kritharoto is made with orzo (rice-shaped pasta)

- **With vegetables:** peppers, zucchini, dill and parmesan
- **With fresh mushrooms**, dried porcini mushrooms, parmesan and truffle oil
- **With chicken**, parsley and parmesan
- **With shrimp**, tomato and parsley

Pizza

Our handmade pizza is served daily from 7pm

- **Rocket - prosciutto**
- **Margarita**
- **Special** with green peppers, mushrooms and bacon
- **Countryside** with fresh tomato, olives, onion, green pepper, oregano, feta cheese
- **Red hot chili** with spicy salami, fresh tomato and hot peppers
- **Chicken barbeque** with chicken and corn

Grilled plates

- **Chicken fillet** with basmati rice, lemon sauce, sun-dried tomato, parmesan
- **Brioche bun beef burger** with fresh minced meat, lettuce, tomato, pickled cucumber, caramelized onions, cheddar cheese, mustard, ketchup, fresh fries
- **Pork chops** with honey sauce, fresh fries, lime, thyme
- **Beef burger** with green salad, Caesar sauce, parmesan and fresh fries
- **Veal fillets** with teriyaki sauce and arugula with balsamic cream and parmesan
- **Veal T-bone steak** with sautéed mushrooms
- **Variety of meats:** pork chops, chicken fillets, beef burgers, smoked pork country sausage, fresh fried potatoes, bbq sauce, ketchup sauce, small pitas bread
- **Fresh sauteed salmon,** with basmati rice, cherry tomatoes, corn, soy sauce
- **Garnish with grilled vegetables:** tricolor peppers, courgettes, eggplants, pleurotus mushrooms, balsamic cream
- Sourdough bread baked in a wood oven along with dip per person

Desserts

- **Chocolate tart**
- **Banoffee:** biscuit base, milk caramel, banana, whipped cream, chocolate
- **Cheesecake:** strawberry or sour cherry
- **Oreo cheesecake**
- **Peanut butter Cheesecake**
- **Profiterol**
- **Millefeuille**
- **Chocolate mousse**
- **Ice cream:** vanilla, chocolate, strawberry (two scoops with syrup of your choice)
- **Seasonal fruits**
- **Yogurt with almond flakes** and honey, or with sour cherry or quince spoon sweet

Ask us about the sweets of the day.
Some of the aforementioned exist daily and some alternate.

Drinks

- **Wine / glass**
 - **White dry:** Chardonnay 100%_ Lantidis Estate, Argolis.
 - **Red dry:** Agiorgitiko 100%_ Lantidis Estate, Nemea.
 - **Semi-dry rosé:** Debina and Xinomavro_Epirus, Zitsa.
- **Carafe of wine**
- **Glass of sangria**
- **Prosecco / Moscato d' Asti :** bottle 187.5 ml
- **Ouzo 200ml:** Mini, Ouzo 12, Plomari, Varvagianni green
- **Tsipouro 200ml:** Apostolaki, Gatsiu, Babatzim, Dekaraki
- **Tsipouro - Ouzo - Raki (250 ml)**
- **Glass of Tsipouro - Ouzo - Raki:** without meze / with meze
- **Glass of Tsipouro - Ouzo - Raki:** without soft drink / with soft drink
- **Racomelo 250ml**
- **Regular spirit drinks**
- **Special spirit drinks**
- **Shots regular / special**
- **Bottles of distilled beverages 700ml**

Beers

- **Draft Mamos_ Pilsner ABV 5% (glass 300 ml / 400ml)**
- **Fischer _ pilsner, ABV 5% (bottle 500ml)**
- **Kaiser, pilsner ABV 5% (500ml bottle)**
- **Fix dark _ lager, ABV 5.2% (bottle 330ml)**
- **Ikariotissa _ Ale, ABV 5% (bottle 330ml)**
- **Mc Farland _ Irish red ale, ABV 5.6% (330ml bottle)**
- **Heineken free_ 0 % vol, (bottle 330ml)**
- **Vergina Weiss, Macedonian-Thrace Brewery, ABV 5.4% (bottle 500ml)**
- **Erdinger Weiss _ Bavarian, ABV 5,3% (bottle 330ml)**
- **Pilsner Urquell _ Czech blonde ABV 4.4% (330ml bottle)**
- **Mamos, pilsner ABV 5 % (bottle 300ml / 500ml)**

Bottled Wines

White wines (♦ = 187 ml, ♥ = 750 ml)

- ♥ ♦ **9 Nine** (Assyrtiko 50%, Trebbiano 30%, Sauvignon Blanc 20%)
Muses Estate, Heliconia Slopes, Viotia
- ♥ ♦ **Maleatis** (Monemvasia, Assyrtiko, Kydonitsa)
Tsibidi Vineyards, Monemvasia, Laconia
- ♥ **Adoli Gis** (Lagorthi 60%, Chardonnay 10%, Asproudes 30%)
Antonopoulos Achaia Vineyards
- ♥ **Vivlia Chora** (Assyrtiko 40%, Sauvignon Blanc 60%)
Vivlia Chora Vineyards, Pangaion Hills Slopes, Kavala
- ♥ **Mikri Kivotos** (Malagouzia, Assyrtiko)
Landidi Estate, Argolida Vineyards
- ♥ **Paraga** (Roditis 80%, Malagouzia 20%)
Ktima Kir-Yianni, Florina Vineyards
- ♥ **Santorini** (Assyrtiko 75%, Athiri 25%)
Sigala Estate Santorini
- ♥ **Gerovassiliou Estate** (Malagouzia, Assyrtiko)
Epanomi Vineyard

- ♥ **Moscato D'asti** (White Muscat 100%)
Asti, Piedmont, Northwest Italy
- ♥ **Prosecco** (Glera)
Veneto and Friuli - Venezia Giulia, Northeast Italy

Rose wines (♦ = 187 ml, ♥ = 750 ml)

- ♥ ♦ **9 Nine** Muses Estate, (80% Syrah, 20% Mouchtaro)
- ♥ **Ergo** Landidi Estate, (100% Cabernet Sauvignon)
- ♥ **Akakies** Ktima Kir-Yianni, (Xinomavro 100%)
- ♥ **Vivlia Chora** (Syrah 100%)

Red wines (♦ = 187 ml, ♥ = 750 ml)

- ♥ ♦ **Maleatis** Tsimpidis Estate , (Mavraki, Agiorgitiko)
- ♥ ♦ **9 Nine** Muses Estate, (40% Cab. Sauvignon, 40% Merlot, 20% Syrah)
- ♥ **Katogi Averof** (Cabernet Sauvignon, Merlot, Agiorgitiko)
Metsovo and Nemea vineyards
- ♥ **Vivlia Chora** (Cabernet Sauvignon 50%, Merlot 50%)
- ♥ **Paraga** Ktima Kir-Yianni, (Merlot 50%, Xinomavro 25%, Syrah 25%)
- ♥ **5 Senses** Landidi Estate, (Merlot 100%)
- ♥ **Gerovassiliou Estate** (Merlot, Syrah, Limnio)

Cocktails

- **Aperol spritz:** Aperol, prosecco, soda
- **Apple martini:** vodka, lime juice, apple liqueur, apple juice
- **Barracuda:** yellow rum, galliano liqueur, pineapple juice, lime juice, prosecco
- **Bee Knees:** gin, lemon juice, honey
- **Bloody Mary:** vodka, tomato juice, tabasco, worcester sauce, lemon, salt, pepper, celery
- **Caipirinha / Caipiroska:** brazilian rum / vodka, lime juice, brown sugar
- **Cosmopolitan:** vodka, cranberry juice, lime juice, triple sec
- **Cuba libre:** dark rum, lime juice, coca cola
- **Dry Martini:** gin, extra dry vermouth
- **Espresso martini:** vodka, kahlua coffee liqueur, espresso coffee
- **Ginger Rogers:** gin, ginger liqueur, lemon juice, soda water, black pepper
- **Lemon daiquiri:** rum, lime juice, sugar
- **Long island ice tea:** rum, vodka, gin, tequila, triple sec, lemon juice, syrup, coca-cola
- **Mai tai:** dark & white rum, lime juice, triple sec, almond syrup, angostura
- **Mango caramel:** vodka, caramel, mango, lime juice, passion fruit liqueur
- **Manhattan:** Jim Beam bourbon whiskey, martini rosso, angostura
- **Margarita:** tequila, triple sec, lime juice
- **Melitini:** Southern Comfort liqueur, Amaretto liqueur, orange juice, triple sec, grenadine
- **Mojito:** rum, lime juice, brown sugar, soda water, spearmint
- **Moscow mule:** vodka, lime juice, ginger, beer
- **Negroni:** gin, Campari, martini rosso
- **Old fashioned:** Jim Beam bourbon whiskey, brown sugar, angostura
- **Pina colada:** rum, batida de coco, malibu liqueur, pineapple juice
- **Pink mastiha:** liqueur mastiha, vodka, lime juice, Creme de Cassis liqueur
- **Porn star:** vodka, vanilla, passion fruit, lime juice
- **Strawberry frozen daiquiri:** rum, lime juice, strawberries, strawberry syrup
- **Yellow bird:** rum, Galliano herbal liqueur, triple sec, lime juice
- **Zombie:** dark & white rum, passion fruit, triple sec, lime juice, angostura, grenadine, Falernum
- **Virgin cocktails**

Μπορούμε να σας ετοιμάσουμε οποιοδήποτε κοκτέιλ επιθυμείτε. Τα παραπάνω, είναι κάποιες από τις προτάσεις μας.

We can prepare any cocktail you wish. The above are some of our suggestions.

Juices - soft drinks

- **Natural mineral water bottled** 0,5 lt / 1lt
- **Various refreshments 330ml / Florina sour water / tomato juice**
- **Standard bottled juices:** orange, peach, apple, 8 fruits
- **Orange natural juice / Melitini homemade lemonade**
- **Pellegrino**
- **Fresh mixed natural juice** with apple, pear, banana, orange

Beverages

- **Espresso** regular or decaffeinated, single / double
- **Espresso freddo** regular or decaffeinated
- **Cappuccino** regular or decaffeinated, single / double
- **Cappuccino freddo / latte or flat white**
- **Nescafe or Nescafe frappe**, regular or decaffeinated
- **Greek coffee** single / double
- **Filter coffee**
- **Irish coffee / Tea with brandy**
- **Tea / Ice tea**
- **Arizona ice tea:** blueberry, **lemon, peach**, green tea, pomegranate, ginseng
- **Chocolate** hot or cold
- **Chocolate flavored:** vanilla, caramel, coconut, chocolate, hazelnut, strawberry
- **Chocolate Vienua**
- **Milkshake:** vanilla, chocolate, strawberry, banana with honey

Breakfast and Snack

We only serve the following items in the morning

- **Butter croissant / croissant with chocolate cream**
- **Toast or croissant with smoked turkey and cheese**
- **Pie of the day:** bougatsa, cheese pie, spinach cheese pie
- **Viennese baguette with smoked turkey**, gouda, lettuce, tomato, mayonnaise
- **Viennese baguette with prosciutto**, parmesan, Philadelphia cheese, arugula
- **Viennese baguette with grilled chicken**, gouda, lettuce, tomato, Caesar sauce
- **Smoked salmon Viennese baguette**, Philadelphia cheese, lettuce, cucumber, pepper
- **Viennese baguette** with tuna, mayonnaise, lettuce, tomato, cucumber, onion & dill
- **Eye eggs** (two eggs) with bacon or country sausage
- **Omelette** (three eggs), cheese, smoked turkey
- **Countrystyle omelette** (three eggs) green pepper, tomato, feta cheese, olives, onion

Cooked dishes of the day

The following dishes are indicative and daily only some of them are prepared

- Spinach rice, cabbage rice, leek rice, peas∞, green beans∞ in oil
- Juvetsi with spinach and cherry tomatoes
- Aubergine imam, Briam: baked summer vegetables, okra ∞ in oil,
- Artichokes a la polita, artichokes and peas with sauce of eggs and lemon
- Stuffed tomatoes and peppers, stuffed vine leaves
- Oven roasted baby potatoes, mashed potatoes, potato salad
- Lentils, yellow pea puree, beans salad, chick peas, bean soup, baked haricot beans
- Ginger carrot soup, pumpkin velouté soup
- Mushroom soup with fresh mushrooms and porcini dried mushrooms
- Lasagna with spinach and feta cheese, penne with bacon, cheese and sour cream
- Lasagna with chicken and cheese, cannelloni, moussaka, pastitsio
- Baked chicken with potatoes
- Chicken cacciatore, chicken bites with ginger and saffron
- Chicken with okra∞ or noodles, chicken with mushrooms, chicken stuffed roll
- Greek coq au vin, casserole rooster with onions
- Pork baked with potatoes, pork stuffed roll, pork fricassee, casserole pork
- Veal: braised, with lemon sauce, casserole with vegetables, with aubergines
- Casserole veal with onions, veal with mushrooms, veal fricassee,
- Meatballs with fresh minced meat, burgers in the oven with potatoes
- Stuffed cabbage or vine leaves with minced beef, rice and sauce from eggs and lemon
- Meatballs with fresh minced beef, rice and sauce from eggs and lemon, souzoukakia
- Perch∞ or Cod∞ or Sole∞ with vegetables and oil in the oven
- Fish∞ soup, cod∞ croquettes, cod∞ cakes,
- Stuffed squid∞ with rice and herbs, octopus∞ with pasta, seafood juvetsi
- Cuttlefish∞ with spinach or with wine sauce, octopus∞ in vinegar sauce
- **Garnish of grilled vegetables:** tricolor peppers, courgettes, eggplants, pleurotus mushrooms, balsamic cream
- **Sourdough bread** baked in a wood oven per portion

For the preparation of food we use extra virgin olive oil and for the fried food sunflower oil



Για την παρασκευή των φαγητών χρησιμοποιούμε εξαιρετικά παρθένο ελαιόλαδο και για τα τηγανητά ηλιέλαιο.

Τα τυριά φέτα, μανούρι, ξινομυζήθρα, γραβιέρα, γκράνα παντάνο και παρμεζάνα που χρησιμοποιούμε είναι προϊόντα ΠΟΠ.

Οι πατάτες μας είναι φρέσκιες και καθαρίζονται και τεμαχίζονται από εμάς.

∞ = Κατεψυγμένο.

Παρακαλώ ενημερώστε μας σε περίπτωση που έχετε κάποια αλλεργία.

Στις τιμές συμπεριλαμβάνονται όλες οι νόμιμες επιβαρύνσεις,

ΦΠΑ 13% & 24% και Δημοτικός Φόρος 0,5%.

Η επιχείρησή μας διαθέτει εγκεκριμένο τερματικό αποδοχής καρτών POS.

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ Η ΤΙΜΟΛΟΓΙΟ)



For the preparation of food we use extra virgin olive oil and for the fried food sunflower oil.

Feta, manouri, xinomyzithra, gruyere, grana padano and parmesan cheese are PDO (Protected Designation of Origin) products.

Our potatoes are fresh, cleaned and cut by us.

∞ = Frozen

Please let us know if you have any allergies.

The prices include all legal charges, VAT 13% & 24% and Municipal Tax 0.5%.

POS Card Terminal available

The Consumer is not obliged to pay,

if the notice of payment is not received (receipt-invoice).

