# Alimià

BREAD, grilled bread with olive oil, oregano & sea salt | 3,00€

LADOPITES, olive oil pita bread | 3,50€

TIROKAFTERI spread, feta cheese, Florina peppers, olive oil, chili - gf, vg | 6,50€

CHERRY TOMATOES, galeni cheese, capers, carob rusk - vg | 9,00€

CRUNCHY BROCCOLI, orange, yoghurt cream, almonds - vg, vn*, gf | 8,00€

FETA CHEESE KADAIFI, dried fruit sauce & bacon sauce - vg* | 9,00€

MEATBALLS, ground beef & pork, spicy tomato, yoghurt cream | 8,00€

VEAL LIVER TIGANIA, pickles, crispy onion, yogurt cream | 8,50€

CRISPY POTATOES with tirokafteri spread - vn, gf | 6,50€

GRILLED GREENS PIE, olive oil pita bread, greens, feta, yogurt | 7,50€

"GYROS", olive oil pita bread, smoked pancetta, tomato, yogurt | 9,00€

SNAILS, olive oil, rosemary, marouvas wine | 15,00€

CHICKEN SKEWER, marinated thigh, yogurt cream, tomato - gf | 11,00€

SAUSAGE, arseniko cheese, mustard, pickles | 13,00€

BIFTEKI, beef & pork patty, cabbage salad, tomato, lemon sauce | 13,00€

RABBIT, pan seared, lemon, olive oil | 15,00€

CHICKPEAS & PORK, slow-cooked chickpeas, pork bites, lemon, oregano - gf | 10,00€

CRETAN RICE, creamy rice, boiled mutton | 16,00€

LAMB NECK (600 gr.), yogurt & herb sauce - gf | 27,00€

PORK SHANK (800 gr), slow cooked and glazed, spicy sauce - gf | 23,00

vg = πιάτο vegetarian / vegetarian dish vg* = πιάτο που μπορεί να τροποποιηθεί σε vegetarian εκδοχή / vegetarian with minor changes vn = πιάτο vegan / vegan dish vn* = πιάτο που μπορεί να τροποποιηθεί σε vegan εκδοχή / vegan with minor changes gf = gluten free gf* = πιάτο που μπορεί να τροποποιηθεί σε gluten free εκδοχή / gluten free with minor changes