





## WELCOME

Our menu is a journey to ERGON Agora and is based on the peaceful-coexistence of our grocery and our restaurant. You will find each dish in the menu where its main ingredient is sourced from. This product, with respect and in cooperation with the people of our grocery, our chefs transformed it into the dishes that you will enjoy.

HEALTH INSPECTION OFFICER: GEORGE DOUZIS / THE PRICES INCLUDE ALL LEGAL CHARGES.  
SUNFLOWER OIL IS USED IN FRYING AND OLIVE OIL IN COOKING  
\* FROZEN PRODUCT

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT/INVOICE).  
GB THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT TO THE EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER. FR CET ÉTABLISSEMENT DE COMMERCE EST TENU DE DISPOSER DES FORMULAIRES PLACÉS DANS UN PRESENTOIR SE TROUVANT A CÔTÉ DE LA SORTIE AFIN QUE TOUTE RÉCLAMATION PUISSE Y ÊTRE INSCRITE. DE DAS GESCHÄFT IST VERPFLICHTET, IN EINEM SPEZIELLEN FACH NEBEN DEM AUSGANG FORMULARE ZUR VERFÜGUNG ZU STELLEN, AUF DENEN JEGLICHE BESCHWERDEN FESTGEHALTENWERDEN KÖNNEN.

## OPEN FIRE OVEN

Sourdough bread 	2€
Pita bread 	2€
Roditiki ladopita 	2€
Flatbread in the wood oven 	2€

## PEINIRLI

PEINIRLIS ARE MADE WITH  
HANDMADE SOURDOUGH

"Hunkar Begendi" with slow cooked beef cheeks, smoked eggplant and feta cheese	11,5€
Shrimp saganaki with chorizo, feta cheese, peppers and tomato sauce	13€
Vitello Tonnato with smoked tuna, cured beef and fried capers	12€
Lahmatzoun with beef and lamb mince, semi-hard cheese and yoghurt	11€
Vegan Lahmatzoun with Beyond meat, dairy free cheese and cream cheese 	13€
"Carbonara" with smoked pork with cream cheese, Graviera cheese from Naxos and egg	11€
Mushrooms from Grevena, dairy-free cheese and truffle oil 	13€



Vegetarian



Vegan

# GREENGROCER'S

Freshly cut & double fried potatoes 🌱	5€
Add:           feta cheese sauce +1€	
ń "staka" sauce    +2€	
Jacket potato with "pastourma" eggs and goat cheese	7,5€
Zucchini fritters with feta, fresh herbs & tzatziki 🌱	8€
"Falafel" with fava beans in tomato sauce	10€
potatoes and dairy free cheese 🌱	
Grilled eggplant with carob, "tahini" sesame spread & cashews 🌱	8€

## SALADS

"Tabouleh" with bulgur, lemon, parsley, fresh mint leaves, tomato and feta cheese frpm Mytilene 🌱	8€
Arugula salad with grilled seasonal fruit almonds, raisin sauce and goat cheese 🌱	10,3€
Greek salad with pita bread, cherry tomatoes, cucumber, grilled peppers, feta cheese, onions & Kalamon olives 🌱	10€
Caesar's with smoked chicken, iceberg, koulouri croutons and pecorino 🌱	10,5€
"Dakos" with carob rusks, tomato, fresh oregano, goat cheese and capers 🌱	8,5€
Grilled vegetable salad with beetroot, carrot, cauliflower, sweet potato, carob dressing and fresh herbs 🌱	9,5€

## PASTA AND RICE DISHES

Mushroom pilaf with wild mushrooms from Grevena, graviera cheese (from los) & truffle oil 🌱	12€
Feta cheese pesto spaghetti with fresh spinach, cherry tomatoes and poppy seed 🌱	11,5€
Handmade pasta stuffed with porchini mushrooms, cream cheese and fresh truffle 🌱	20€
Tagliatelle with pistachio pesto & mushrooms 🌱	11,5€

# GROCERY

## SAVORY SPREADS

"Tirokafteri" feta cheese spread with olive oil & chilli peppers	5€
"Rosiki" mayonnaise with potatoes, carrot, cucumber	5€
"Paprika" pepper spread with feta cheese & olive oil	4€
"Agioritiki" eggplant spread with red peppers and a pinch of garlic	4€
Hummus from chickpeas and sumak	4€
Homemade "Tzatziki" with yogurt	4€
"Kopanisti" feta cheese spread with grilled red sweet peppers	4,5€
"Kipourou" (coleslaw) with cabbage, carrot and radish	4€

## PLATTERS

Selection of cold cuts (150g)	9€	Selection of olives	4€
Selection of cheese (150g)	9€	Feta cheese from Mytilene	4,5€

## APPETIZERS AND "MEZE"

Graviera cheese from Ioannina with paprika in kataifi pastry with honey and pistachio nuts	9,5€
"Bougatsa" pastourma pastrami pastry puffs with tomato marmalade, spearmint flavored yogurt and oregano	9€
"Bougiourdi" grilled feta and graviera cheese	8,5€
Cheese pie* from Skopelos island with goat cheese, honey & thyme	12,5€
Grilled Stuffed vineleaves with rice served with tzatziki, olive oil & lemon sauce	9,5€

# FISH MONGER

YOU CAN CHOOSE ANY FISH FROM OUR FISH SHOP AND COOK IT FOR YOU.  
ASK US ABOUT FRESH FISH OF THE DAY.

## COLD DELICACIES

“Taramosalata” white cod roe spread with squid ink	5€	“Tonolakerda” spicy “lakerda” (Skipjack tuna)	5€
“Taramosalata” with white cod roe spread	5€	Smoked sardines	3,5€
Anchovies fillet	4,5€	Marinated fresh anchovies	4€
Smoked herring	4€	Smoked cod fillet	4€
		Marinated dried mackerel	4,5€

## STARTERS & DELICACIES FROM THE KITCHEN

Fava from Feneos with smoked mackerel and herbs	9€	Smoked sardine gyro in a ladopita with spicy tomato sauce and fresh herbs	9,5€
Fried squid* in a crispy crust and olive oil lime sauce	11€	Grilled octopus* with lentil salad & sundried tomatoes oil	12,5€
Shrimps saganaki with tomato sauce and peppers	12,5€	Orzo pasta with seafood, fresh tomatoes and herbs	13,5€
Salmon fillet with flame grilled vegetables	25€	Fresh pasta with shrimps and herbs (for 2 persons)	24€

## FISH FROM THE FISHMONGER'S

CHOOSE THE FISH AND THE WAY OF COOKING.

	€/kg	GRILLED	STEAMED	FRIED
SEA BASS ( <i>Tsipoura</i> )	55€/kg	●	●	
SEA BREAM ( <i>Lavraki</i> )	55€/kg	●	●	
PAGRUS ( <i>Fagkri</i> )	65€/kg	●	●	
COMMON SOLE ( <i>Glossa</i> )	65€/kg	●	●	●
SHRIMPS ( <i>Garides</i> )	65€/kg	●	●	●
SCORPION FISH ( <i>Skorpina</i> )	65€/kg	●	●	
COD ( <i>Bakaliaros</i> )	45€/kg	●	●	●
WHITE GROUPER ( <i>Sfirida</i> )	65€/kg	●	●	
ANGLER ( <i>Peskandritsa</i> )	45€/kg		●	
RED MULLET ( <i>Koutsomoura</i> )	55€/kg			●
STRIPED RED MULLET ( <i>Barbouni</i> )	65€/kg			●
COMMON DENTEX ( <i>Sinagrida</i> )	70€/kg	●	●	

# BUTCHER SHOP

## SLOW COOKED

Papardelle with beef and pork ragu with tomato sauce and feta cheese	12,5€
Slow cooked beef cheeks with saute "trahana" traditional pasta and goat cheese	16€
Slow cooked lamb with eggplant, Harissa and Greek yogurt	18€

## GRILLED

Pork chops marinated in mustard & honey	10€	Grilled pancetta on flatbread with potatoes, tomatoes and cheese spread	11,5€
Smoked pork chop with pancetta	17€	Lamb chops (500g)	18,5€
"Soutzoukakia" spicy meatballs with "Rosiki"	9,5€	Beef patty	11€
Selection of sausages with Thessaloniki mustard	9,5€	Beef liver with olive oil lemon sauce	12€
Chicken breast with oil and lemon sauce	10,5€	Beef "kontosouvli" on stick with potatoes and sauce from the marinade	19€
Grilled & smoked chicken 1/2	14€		
Homemade chicken "kontosouvli" served in ladopita with potatoes and mustard coleslaw	11,5€		

## PREMIUM CUTS

Flank Steak n bavette USA, CORNFED  
 Flank steak comes from the cow's lower chest or abdominal muscle, and is a flavorful, and versatile cut of beef with low fat content.

Picanha USA, CORNFED  
 Picanha is a cut of beef taken from the top of the rump. It is triangular in shape and surrounded by a thick layer of fat.

T-bone USA, CORNFED 800-1100g  
 T-bone is a crosscut from the forward section of the short loin on a steer's middle back. A T-bone steak contains a strip of the top loin and a chunk of tenderloin.


Ribeye USA, CORNFED  
 Is a long, tender muscle that runs from the cow's hip bone to the shoulder blade with a good amount of intramuscular fat.

€/Kg	€/Kg
62€/kg	<u>Tenderloin Fillet</u> The beef tenderloin is an oblong muscle from about the hip bone to the thirteenth rib. It doesn't get much exercise, which is why the meat is so tender without a very small amount of intramuscular fat.
60€/kg	<u>Rib Steak bone-in</u> A steak cut from the rib roast, which still has the bone attached. The meat is very tender, juicy, and flavorful
75€/kg	<u>Rib Steak dry-aged (90-120 days)</u> Our Rib Steak dry-ages for 90-120 days at our butchery. Dry-aging is a process which is known for giving beef a richer flavor and more tender texture.
85€/kg	

# CAVA


## WINE LIST

From the barrel  
 White Asirtiko / Estate Manolesaki  
 Red Agiorgitiko + Merlot / Estate Manolesaki

 0.5lt 1lt

4€ 7€ 13€  
 4€ 7€ 13€

## OYZO

 0.2lt  
 ERGON Thrakiotiko 2€ 7€  
 Stoupakis "Kazanisto" Chiou 9€  
 Babajim 8€


### White 0.75lt

Malagouzia + Asirtiko • ERGON - Estate Manolesaki  
 Roditis + Sauv Blanc + Asirtiko • ERGON - Estate Chatzivariti  
 Malagouzia • ERGON - Estate Arvanitidi  
 White semi sweet • ERGON - Estate Manolesaki  
 Chardonnay • ERGON - Estate Arvanitidi  
 Sauv Blanc + Chardonnay + Asirtiko • ERGON - Manolesaki

5€ 19€  
 5€ 21€  
 28€  
 4.5€ 19€  
 27€  
 25€

## TSIPOURO

 0.1lt 0.25lt  
 House Tsipouro 2€ 3€ 5€  
 Domaine Tarala  
 ERGON Thrakiotiko 0.2lt 8€  
 Babajim 9€

### Rosè 0.75lt

Rosè from Xinomavro • ERGON - Estate Arvanitidi  
 Rosè semi dry • ERGON - Estate Manolesaki  
 Rosè Cabernet Sauvignon • ERGON - Estate Manolesaki

5€ 24€  
 4.5€ 19€  
 5€ 22€

## BEER

### Red 0.75lt

Cabernet + Merlot • ERGON - Estate Arvanitidi  
 Red semi sweet • ERGON - Estate Manolesaki  
 Cabernet + Merlot + Syrah + Agiorgitiko • ERGON - Manolesaki  
 Xinomavro • ERGON - Estate Arvanitidi  
 Xinomavro + Cabernet Sauvignon • ERGON - Estate Chatzivariti  
 Moschomavro + Limnio • ERGON - Estate Manolesaki  
 Xinomavro + Negoska + Cabernet • ERGON - Estate Chatzivariti

28€  
 4.5€ 19€  
 29€  
 7€ 31€  
 29€  
 19€  
 5€ 21€

Glass NYMFI 0.25/0.5lt 3.5€/5.5€  
 ERGON Gramms 4€  
 ALFA bottle 0.33lt 3.5€  
 ALFA Weiss 0.5lt 5€  
 Vergina Weiss 0.5lt 5€  
 Unfiltered Ale Weiss 0.33lt 4.5€  
 Unfiltered Ale IPA 0.33lt 4.5€  
 Fresh beer Chios 0.33lt 6.5€  
 Mamos 0.5lt 5€  
 Heineken 0.0% 0.33lt 3.5€

THE LISTS ABOVE ARE INDICATIVE. FEEL FREE TO REQUEST FOR A COMPLETE LIST OF OUR CELLAR FROM YOUR WAITER.

## REFRESHMENTS

Still water 0.5lt/1lt 0.5€/2€  
 EPSA 0.25lt 2.5€  
 Soda  
 Lemon soda  
 Lemonade  
 Orangade  
 Sour cherry  
 Refreshments with STEVIA 0.33lt 3€  
 3 Cents 3.5€  
 Premium Ginger Beer  
 Tonic  
 Grapefruit  
 Lemon Tonic  
 Mediteranean Tonic

## FRESH JUICE & MASTICHA

Freshly squeezed lemonade 5€  
 Freshly squeezed lemonade with hibiscus 5€  
 Tuvunu - Iced tea 0.33lt 3€  
 Mastichonero 3€  
 Liquer Masticha glass 0.035lt 4€  
 Liquer Masticha 0.2lt 19€