

# Λοστρέ κουζίνα



## Menu

Bread (two slices)	0,50 €
Mini pitta per slice	0,50 €

### COLD APPETIZERS

<b>TZATZIKI</b> Yoghurt with cucumber and garlic paste	3,90 €
<b>TIROKAYTERI</b> Spicy cheese spread	3,90 €
<b>BEETROOT SPREAD</b> With yoghurt, garlic and walnuts	3,90 €
<b>COMBO OF COLD APPETIZERS</b> Tzatziki, tirokauteri, beetroot	5,20 €
<b>GREEK FETA CHEESE</b>	4,20 €

### SALADS

<b>LOSTRE SALAD</b> Greek salad chopped in small pieces	8,50 €
<b>GREEN WITH BEETROOT</b> Mixed green salad with caramelized walnuts, orange crump, goat cheese and citrus dressing	9,00 €
<b>CHICKEN CEASAR SALAD</b> With parmesan flakes, garlic croutons, bacon and corn	9,50 €
<b>SUMMER SALAD</b> Mixed green salad with manouri cheese, pear, roasted hazelnut and citrus sauce	9,00 €
<b>PANDESIA</b> Mixed green salad in Arabic pitta nest with pork chops, white cheese slices and herbs	9,50 €
<b>STAMNAGATHI</b> Cretan wild herb salad with grilled haloumi cheese, cherry tomatoes, Cretan rusks and citrus sauce	9,00 €

*All products are freshly prepared*

- Extra Virgin Oil is used in our salads.
- Selected Sunflower oil is used for fried food.

### WARM APPETIZERS

<b>FAVA</b> Mashed split peas with caramelized onions and kapari	4,70 €
<b>LOSTRE POTATO SALAD</b> With house's sauce and sausage	6,30 €
<b>SAGANAKI FETA</b> Deep fried crust filled with feta cheese, honey and sesame seeds.	6,40 €
<b>CRISPY GHICKEN STICS</b> Panned in sesame, parmesan and corn	7,20 €
<b>MOUSAKA CROQUETTES</b> Fried mousaka balls in a red sauce base, feta cheese mousse and homemade potato chips	7,50 €
<b>PASTURMA PIE</b> Deep fried crust filled with beef slices, yellow cheeses and tomato sauce	7,10 €
<b>ZUCCHINI STICKS</b> In the frying pan on flour crust, served with yogurt sauce on the side	6,30 €
<b>EGGPLANT ROLLS</b> Oven baked with feta and soft cheese mix	6,80 €
<b>GRILLED MUSHROOMS</b> Grilled oyster mushrooms, marinated in balsamic sauce with parmesan flakes	7,00 €
<b>ZUCCHINI BALLS</b> With fresh herbs and yogurt sause on the side	6,80 €
<b>METSOVONE</b> Metsovone smoked cheese, with slices of soutzouki (spicy beef sausage) and fried eggs on the top	7,00 €
<b>LAHMATZOUN</b> Tortilla nest with minced lamp and beef, flavored with oriental spices and cheese crust	7,70 €
<b>MEATBALLS</b> Fresh minced meat served with freshcut fried potatoes	7,20 €
<b>TRIKALA'S GRILLED SAUSAGES</b> Rural style, spicy, karamanlidiko with fresh cut fried potatoes	6,80 €
<b>FRIED POTATOES</b>	3,90 €

## MAIN DISHES

<b>PAPARDELAS</b> Pasta with slow cooked veal ragout, feta mousse and parsley powder	9,50 €
<b>GREEK CARBONARA</b> Rigatoni cooked with Cretan apaki cream milk and Naxos gruyere	9,70 €
<b>RIGATONI MUSHROOMS</b> With a variety of mushrooms and truffle oil	9,50 €
<b>KRITHAROTO</b> Greek pasta cooked in smoked sause with Mani's siglino (small smoked pork pieces)	9,70 €
<b>BEEF LIVER</b> Served with handmade mashed potatoes and caramelized onions	9,60 €
<b>CHICKEN FILLETS A LA CRÈME</b> Grilled fillets with mushrooms sauce and freshcut fried potatoes	10,20 €
<b>PORK STEAK</b> Served with freshcut fried potatoes	12,50 €
<b>VEAL STEAK</b> Served with freshcut fried potatoes	18,50 €
<b>KONTOSOUVLI</b> Grilled chunks of pork with freshcut fried potatoes	9,60 €
<b>SMALL PORK STEAKS</b> Served with freshcut fried potatoes	9,40 €
<b>GRILLED CHICKEN FILLETS (legs)</b> Served with freshcut fried potatoes	9,40 €
<b>GRILLED CHICKEN FILLETS (breast)</b> Served with freshcut fried potatoes	9,20 €
<b>BIFTEKIA</b> Grilled beef (90%)-pork (10%) meat patties served with freshcut fried potatoes	9,80 €
<b>BEEF WITH FETA CHEESE</b> Veal in a clay pot with baby potatoes, topped with diced feta	11,50 €
<b>TURKEY BURGER</b> Turkey meat patties served with wild rice	11,30 €
<b>KEBAB</b> Lamp, veal and pork meat patties with pitas, cumin sauce on the side and fried potatoes	9,80 €
<b>MEAT VARIETY</b> Chicken fillets, biftekia, sausages, small pork steaks, kebab, pitas and freshcut fried potatoes	9,80 €
<b>For two (2) persons</b>	<b>18,00 €</b>
<b>For four (4) persons</b>	<b>32,00 €</b>
A la creme or mustard sauce.	+ 0,80 €

**DESSERTS** Ask us for today's specialty

## GREEK ALCOHOL SPIRITS

<b>TSIPOURO BOTTLED</b>	200 ml	9,00 €
<b>OOUZO BOTTLED</b>	200 ml	9,00 €
<b>RAKOMELO</b>	100 ml	4,50 €
<b>HOT RAKI HONEY CINNAMON</b>		
<b>PSIMENI RAKI</b>	100 ml	4,50 €
<b>COLD RAKI HONEY HERBALS</b>		

## BEERS

<b>HEINEKEN</b>	500 ml	3,90 €
<b>KAISER</b>	500 ml	4,00 €
<b>FISCHER</b>	500 ml	4,00 €
<b>AMSTEL</b>	500 ml	3,90 €
<b>FIX</b>	500 ml	3,90 €
<b>VERGINA</b>	500 ml	3,80 €
<b>ALFA draught</b>	300 ml	3,20 €
<b>ALFA draught</b>	500 ml	4,50 €
<b>MAMOS</b>	500 ml	3,90 €
<b>NIMFI</b>	500 ml	3,90 €
<b>ALFA WEISS</b>	500 ml	4,20 €
<b>FIX FREE</b>	500 ml	3,80 €
<b>AMSTEL FREE</b>	500 ml	3,80 €

## BOTTLED WINES

<b>WHITE</b>		
PARAGA (roditis-malagousia)		18,00 €
ANTONOPOULOS (moschofilero)		20,00 €
VIVLIA CHORA (sauvignon blanc-assyrtico)		30,00 €
<b>ROSE</b>		
PARAGA (merlot-xinomauro)		20,00 €
ADOLI GHIS (cabernet sauvignon)		28,00 €
<b>RED</b>		
PARAGA (syrah-merlot-xinomauro)		22,00 €
THE BLACK SHEEP (syrah-merlot)		25,00 €
VIVLIA CHORA (cabernet sauvignon-merlot)		32,00 €
Moscato d'Asti (200ml)		6,00 €

## WINES OF THE HOUSE

<b>WHITE</b>		
Muscato of Tyrnavos	250 ml/ 500 ml	3,00 € / 4,50 €
<b>ROSE</b>		
Muscato of Tyrnavos	250 ml/ 500 ml	3,50 € / 5,50 €
<b>RED</b>		
Muscato of Tyrnavos	250 ml/ 500 ml	3,50 € / 5,50 €
<b>RED SWEET</b>		
Manolakis bio	250 ml/ 500 ml	4,00 € / 6,00 €

## REFRESHMENTS

<b>COCA COLA</b>	250 ml	2,40 €
<b>COCA COLA light</b>	250 ml	2,40 €
<b>COCA COLA zero</b>	250 ml	2,40 €
<b>EPSA gazoza</b>	250 ml	2,20 €
<b>EPSA orange</b>	250 ml	2,20 €
<b>EPSA orange sparkled</b>	250 ml	2,20 €
<b>EPSA lemon</b>	250 ml	2,20 €
<b>SODA</b>	250 ml	2,20 €
<b>SPARKLED WATER</b>	250 ml	2,50 €
<b>SPARKLED WATER (xino nero)</b>	1 lt	4,00 €
<b>MINERAL WATER</b>	500 ml	0,80 €
<b>MINERAL WATER</b>	1 lt	1,60 €