





## 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.

Sourdough bread 	2,5€
Pita bread 	2,5€
Roditiki ladopita 	2,5€
Flatbread in the wood oven 	2,5€

## PEINIRLI

PEINIRLIS ARE MADE WITH  
HANDMADE SOURDOUGH

"Hunkar Begendi" with slow cooked beef cheeks, smoked eggplant and feta cheese	13€
Shrimp saganaki with chorizo, feta cheese, peppers and tomato sauce	15,5€
Vitello Tonnato with smoked tuna, cured beef and fried capers	13,5€
Lahmatzoun with beef and lamb mince, semi-hard cheese and yoghurt	13€
Vegan Lahmatzoun with Beyond meat, dairy free cheese and cream cheese 	15€
"Carbonara" with smoked pork with cream cheese, Graviera cheese from Naxos and egg	13€
Mushrooms from Grevena, dairy-free cheese and truffle oil 	15€

 *Vegetarian*       *Vegan*

## OPEN FIRE OVEN

Freshly cut & double fried potatoes	6€
Add: feta cheese sauce +2€	
Jacket potato with "pastourma" eggs and goat cheese	9,5€
Zucchini fritters with feta, fresh herbs & tzatziki	9,5€
"Falafel" with Santorini fava beans in tomato sauce potatoes and dairy free cheese	13€
Grilled eggplant with carob, "tahini" sesame spread & cashews	9,5€

## SALADS

"Tabouleh" with bulgur, lemon, parsley, fresh mint leaves, tomato and feta cheese frpm Mytilene	9,5€
Arugula salad with grilled seasonal fruit almonds, raisin sauce and goat cheese	12,5€
Greek salad with pita bread, cherry tomatoes, cucumber, grilled peppers, feta cheese, onions & Kalamon olives	13,5€
Caesar's with smoked chicken, iceberg, koulouri croutons and pecorino	13€
"Dakos" with carob rusks, tomato, fresh oregano, goat cheese and capers	13€
Grilled vegetable salad with beetroot, carrot, cauliflower, sweet potato, carob dressing and fresh herbs	12€

## PASTA AND RICE DISHES

Mushroom pilaf with wild mushrooms from Grevena, graviera cheese (from los) & truffle oil	14,5€
Feta cheese pesto spaghetti with fresh spinach, cherry tomatoes and poppy seed	15€
Handmade pasta stuffed with porchini mushrooms, cream cheese and fresh truffle	23€
Tagliatelle with pistachio pesto & mushrooms	14,5€

## SAVORY SPREADS

"Tirokafteri" feta cheese spread with olive oil & chilli peppers	6,5€
"Rosiki" mayonnaise with potatoes, carrot, cucumber	5,5€
"Paprika" pepper spread with feta cheese & olive oil	5,5€
"Agioritiki" eggplant spread with red peppers and a pinch of garlic	5,5€
Hummus from chickpeas and sumak	5,5€
Homemade "Tzatziki" with yogurt	5,5€
"Kopanisti" feta cheese spread with grilled red sweet peppers	5,5€
"Taramosalata" white cod roe spread with squid ink	5,5€

## PLATTERS

Selection of cold cuts (150g)	14€	Selection of olives	5€
Selection of cheese (150g)	14€	Feta cheese from Mytilene	5€

## APPETIZERS AND "MEZE"

Graviera cheese from Ioannina with paprika in kataifi pastry with honey and pistachio nuts	11€
"Bougatsa" pastourma pastrami pastry puffs with tomato marmalade, spearmint flavored yogurt and oregano	11,5€
"Bougiourdi" grilled feta and graviera cheese	10,5€
Cheese pie* from Skopelos island with goat cheese, honey & thyme	13€
Grilled Stuffed vineleaves with rice served with tzatziki, olive oil & lemon sauce	9,5€

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	5,5€	“Tonolakerda” spicy “lakerda” (Skipjack tuna)	6,5€
“Taramosalata” with white cod roe spread	5,5€	Smoked sardines	5€
Anchovies fillet	7€	Marinated fresh anchovies	5,5€
Smoked herring	5€	Smoked cod fillet	5€
		Marinated dried mackerel	6€

FROM THE KITCHEN

Fava from Feneos with smoked mackerel and herbs	11,5€	Smoked sardine gyro in a ladopita with spicy tomato sauce and fresh herbs	11,5€
Fried squid* in a crispy crust and olive oil lime sauce	12,5€	Grilled octopus* with lentil salad & sundried tomatoes oil	16€
Shrimps saganaki with tomato sauce and peppers	15€	Orzo pasta with seafood, fresh tomatoes and herbs	18€
Salmon fillet with flame grilled vegetables	28€	Fresh pasta with shrimps and herbs (for 2 persons)	36€

FISH MONGER

FISH FROM THE FISHMONGER'S

CHOOSE THE FISH AND THE WAY OF COOKING.

	€/kg	GRILLED	STEAMED	FRIED
SEA BASS ( <i>Tsipoura</i> )	60€/kg	●	●	
SEA BREAM ( <i>Lavraki</i> )	60€/kg	●	●	
PAGRUS ( <i>Fagkri</i> )	70€/kg	●	●	
COMMON SOLE ( <i>Glossa</i> )	70€/kg	●	●	●
SHRIMPS ( <i>Garides</i> )	85€/kg	●	●	●
SCORPION FISH ( <i>Skorpina</i> )	70€/kg	●	●	
COD ( <i>Bakaliaros</i> )	50€/kg	●	●	●
WHITE GROUPER ( <i>Sfirida</i> )	75€/kg	●	●	
ANGLER ( <i>Peskandritsa</i> )	50€/kg		●	
RED MULLET ( <i>Koutsomoura</i> )	60€/kg			●
STRIPED RED MULLET ( <i>Barbouni</i> )	70€/kg			●
COMMON DENTEX ( <i>Sinagrida</i> )	80€/kg	●	●	

# BUTCHER SHOP

## SLOW COOKED

Papardelle with beef and pork ragu with tomato sauce and feta cheese	15,5€
Slow cooked beef cheeks with saute "trahana" traditional pasta and goat cheese	19€
Slow cooked lamb with eggplant, Harissa and Greek yogurt	20€

## GRILLED

Pork chops marinated in mustard & honey	12€	Grilled pancetta on flatbread with potatoes, tomatoes and cheese spread	13,5€
Smoked pork chop with pancetta	19,5€	Lamb chops (500g)	23€
"Soutzoukakia" spicy meatballs with "Rosiki"	12,5€	Beef patty	13€
Selection of sausages with Thessaloniki mustard	9,5€	Beef liver with olive oil lemon sauce	14€
Chicken breast with oil and lemon sauce	12,5€	Beef "kontosouvli" on stick with potatoes and sauce from the marinade	23€
Grilled & smoked chicken 1/2	22€		
Homemade chicken "kontosouvli" served in ladopita with potatoes and mustard coleslaw	14,5€		

## PREMIUM CUTS

### Flank Steak ñ bavette URUGUAY, 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 URUGUAY, 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 URUGUAY, 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 URUGUAY, 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

85€/kg

85€/kg

100€/kg

120€/kg

### Tenderloin Fillet

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.

### Rib Steak bone-in

A steak cut from the rib roast, which still has the bone attached. The meat is very tender, juicy, and flavorful

### Rib Steak dry-aged (90-120 days)

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.

€/Kg

85€/kg

60€/kg

90€/kg

## SAUCES


Feta cheese sauce 🍷	2€
Graviera cheese sauce 🍷	2€

# CAVA

## WINE LIST

From the barrel

Estate Manolesaki WHITE ASSYRTIKO  
Estate Manolesaki RED AGIORGITIKO, MERLOT

 500ml 1lt

5€ 8,5€ 15€  
5€ 8,5€ 15€

## OUZO

 200ml

ERGON from Thrace 2,5€ 8€  
Apararina Chios 8,5€  
Idoniko 8,5€

### White

ERGON & Estate Manolesaki MALAGOUZIA, ASSYRTIKO  
ERGON & Estate Chatzivariti RODITIS, SAUV BLANC, ASSYRTIKO  
ERGON ORIGINALS & Estate Thymiopoulou  
Orange Wine ASSYRTIKO, RODITIS  
ERGON & Estate Manolesaki WHITE SEMI SWEET  
ERGON & Estate Arvanitidi CHARDONNAY  
ERGON & Estate Arvanitidi MALAGOUZIA

5,5€ 27€  
5,5€ 27€  
6€ 28€  
5,5€ 26€  
28€  
29€

## TSIPOURO

 100ml 250ml

Domaine Tarala 2,5€ 5€ 8,5€  
ERGON WITHOUT ANISE 200ml 8,5€  
ERGON WITH ANISE 8,5€  
Mavro Rodo WITHOUT ANISE 9€  
Idoniko WITHOUT ANISE 9€  
Kir Yianni WITHOUT ANISE 9€  
Meteoro WITH ANISE 9€

### Rosè

ERGON & Estate Arvanitidi ROSÉ FROM XINOMAVRO  
ERGON & Estate Manolesaki ROSÉ SEMI DRY  
ERGON & Estate Manolesaki ROSÉ CABERNET SAUVIGNON

5,5€ 27€  
5,5€ 27€  
5,5€ 27€

## B E E R

Draught  
Nymfi 250ml/500ml 3,5€/5,5€

### Red

ERGON & Estate Chatzivariti XINOMAVRO, NEGOSKA, CABERNET  
ERGON & Estate Arvanitidi XINOMAVRO  
ERGON ORIGINALS & Estate Thymiopoulou XINOMAVRO  
ERGON & Estate Manolesaki RED SEMI SWEET  
ERGON & Estate Arvanitidi CABERNET, MERLOT

5,5€ 27€  
7€ 35€  
7,5€ 37€  
5,5€ 26€  
29€

ERGON Gramms 330ml 4,5€  
Alfa 330ml 4€  
Alfa Weiss 500ml 5€  
Mamos 500ml 5€  
Mamos Unfiltered 330ml 4,5€  
Murphy's 500ml 6,5€  
Lagunitas IPA 500ml 6,5€  
Heineken 0.0% 330ml 4€

### Sparkling Wines

Estate Chatzigeorgiou MOSCHATO D'IFESTIA  
Estate Karanika SPECIALE CUVÉE

6,5€ 32€  
7,5€ 37€

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

## LIQUEUR

Masticha liqueur 40% 50ml 6€

## NON-ALCOHOLIC BEVERAGES

Naked Swim Sparkling Tea  
Mountain Tea & Lemon 4,5€  
Green Tea & Red Fruits 4,5€  
Herbal & Black Tea 4,5€

## SMOOTHIES

Eddy Sugar Free  
Red • mango, pineapple, orange 5€  
Orange • strawberry, blackberries, apple 5€  
Green • kiwi, banana, lime 5€

## CARBONATED BEVERAGES

Three Cents 200ml 5,5€  
Tonic / Pink Grapefruit Soda  
Cherry Soda / Mandarin & Bergamot Soda  
Coca Cola 250ml 3,5€  
Regular / Zero / Caffeine Free  
Sprite 250ml 3,5€  
Fanta 250ml 3,5€  
Orange / Lemon  
Soda / Sour Cherry 250ml 3,5€

## WATER

ERGON Still Water 1lt 2,5€  
Xino Nero from Florina 250ml/750ml 3,5€/5€  
Sparkling Water 1lt 3€  
Mastichonero 4€

## REFRESHMENTS

Freshly squeezed orange juice 5€  
Zero Waste lemonade 5€

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.  
PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR FOOD INTOLERANCE YOU MAY HAVE. DUE TO THE FACT THAT FOOD  
PREPARATION AREAS AND COOKING AREAS ARE COMMON, PLEASE BE AWARE THAT OUR MENU MAY (OR IS LUCKILY TO)  
CONTAIN TRACE ALLERGENS THAT ARE POSSIBLE TO CAUSE ALLERGY OR FOOD INTOLERANCE AND CANNOT BE EXCLUDED.