





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.

OPEN FIRE OVEN

Sourdough bread 	2€
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	14,5€
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*

GREENGROCER'S

Freshly cut & double fried potatoes 🌱	5€
Add: feta cheese sauce +2€	
ñ "staka" sauce +2€	
Jacket potato with "pastourma" eggs and goat cheese	8,5€
Zucchini fritters with feta, fresh herbs & tzatziki 🌱	9,5€
"Falafel" with Santorini fava beans in tomato sauce potatoes and dairy free cheese 🌱	12€
Grilled eggplant with carob, "tahini" sesame spread & cashews 🌱	9€

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€
Greek salad with pita bread, cherry tomatoes, cucumber, grilled peppers, feta cheese, onions & Kalamon olives 🌱	12,5€
Caesar's with smoked chicken, iceberg, koulouri croutons and pecorino 🌱	12,5€
"Dakos" with carob rusks, tomato, fresh oregano, goat cheese and capers 🌱	11€
Grilled vegetable salad with beetroot, carrot, cauliflower, sweet potato, carob dressing and fresh herbs 🌱	10,5€

PASTA AND RICE DISHES

Mushroom pilaf with wild mushrooms from Grevena, graviera cheese (from los) & truffle oil 🌱	14€
Feta cheese pesto spaghetti with fresh spinach, cherry tomatoes and poppy seed 🌱	13,5€
Handmade pasta stuffed with porchini mushrooms, cream cheese and fresh truffle 🌱	21€
Tagliatelle with pistachio pesto & mushrooms 🌱	14€

GROCERY

SAVORY SPREADS

“Tirokafteri” feta cheese spread with olive oil & chilli peppers 🍴	5,5€
“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 (200g)	16€	Selection of olives 🍴	5€
Selection of cheese (200g) 🍴	16€	Feta cheese from Mytilene 🍴	5€

APPETIZERS AND “MEZE”

Graviera cheese from Ioannina with paprika in kataifi pastry with honey and pistachio nuts 🍴	10,5€
“Bougatsa” pastourma pastrami pastry puffs with tomato marmalade, spearmint flavored yogurt and oregano	11€
“Bougiourdi” grilled feta and graviera cheese 🍴	9,5€
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€

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

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€
Fried squid* in a crispy crust and olive oil lime sauce	12€	Grilled octopus* with lentil salad & sundried tomatoes oil	15€
Shrimps saganaki with tomato sauce and peppers	14,5€	Orzo pasta with seafood, fresh tomatoes and herbs	17€
Salmon fillet with flame grilled vegetables	26€	Fresh pasta with shrimps and herbs (for 2 persons)	33€

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	14,5€
Slow cooked beef cheeks with saute "trahana" traditional pasta and goat cheese	18€
Slow cooked lamb with eggplant, Harissa and Greek yogurt	19,5€

GRILLED

Pork chops marinated in mustard & honey	11€	Grilled pancetta on flatbread with potatoes, tomatoes and cheese spread	13€
Smoked pork chop with pancetta	19,5€	Lamb chops (500g)	20,5€
"Soutzoukakia" spicy meatballs with "Rosiki"	11€	Beef patty	12,5€
Selection of sausages with Thessaloniki mustard	9,5€	Beef liver with olive oil lemon sauce	14€
Chicken breast with oil and lemon sauce	12€	Beef "kontosouvli" on stick with potatoes and sauce from the marinade	22€
Grilled & smoked chicken 1/2	20€		
Homemade chicken "kontosouvli" served in ladopita with potatoes and mustard coleslaw	13,5€		

PREMIUM CUTS

<u>Flank Steak n bavette</u> <small>USA, CORNFED</small>	€ /Kg
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.	85€/kg
<u>Picanha</u> <small>USA, CORNFED</small>	85€/kg
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.	
<u>T-bone</u> <small>USA, CORNFED 800-1100g</small>	100€/kg
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.	
<u>Ribeye</u> <small>USA, CORNFED</small>	120€/kg
Is a long, tender muscle that runs from the cow's hip bone to the shoulder blade with a good amount of intramuscular fat.	



<u>Tenderloin Fillet</u>	€ /Kg
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.	85€/kg
<u>Rib Steak bone-in</u>	60€/kg
A steak cut from the rib roast, which still has the bone attached. The meat is very tender, juicy, and flavorful	
<u>Rib Steak dry-aged (90-120 days)</u>	90€/kg
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.	

SAUCES




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

CAVA

WINE LIST

		0.5lt	1lt	OYZO		0.2lt
From the barrel				ERGON Thrakiotiko	2€	8€
White Asirtiko / Estate Manolesaki	5€	8.5€	15€	Stoupakis "Kazanisto" Chiou		9€
Red Agiorgitiko + Merlot / Estate Manolesaki	5€	8.5€	15€	Babajim		8.5€

White 0.75lt

				TSIPOURO		0.1lt	0.25lt
Malagouzia + Asirtiko • ERGON - Estate Manolesaki	5.5€	25€		House Tsipouro	2€	4€	7€
Roditis + Sauv Blanc + Asirtiko • ERGON - Estate Chatzivariti	5.5€	25€		Domaine Tarala			
Malagouzia • ERGON - Estate Arvanitidi		29€					8.5€
White semi sweet • ERGON - Estate Manolesaki	5€	23€		ERGON Thrakiotiko 0.2lt			9.5€
Chardonnay • ERGON - Estate Arvanitidi		28€		Babajim			
Sauv Blanc + Chardonnay + Asirtiko • ERGON - Manolesaki		31€					

Rosè 0.75lt

Rosè from Xinomavro • ERGON - Estate Arvanitidi	5.5€	26€
Rosè semi dry • ERGON - Estate Manolesaki	5.5€	25€
Rosè Cabernet Sauvignon • ERGON - Estate Manolesaki	5.5€	26€

Red 0.75lt

Cabernet + Merlot • ERGON - Estate Arvanitidi		29€
Red semi sweet • ERGON - Estate Manolesaki	5€	23€
Cabernet + Merlot + Syrah + Agiorgitiko • ERGON - Manolesaki		32€
Xinomavro • ERGON - Estate Arvanitidi	7€	32€
Xinomavro + Cabernet Sauvignon • ERGON - Estate Chatzivariti		32€
Moschomavro + Limnio • ERGON - Estate Manolesaki		25€
Xinomavro + Negoska + Cabernet • ERGON - Estate Chatzivariti	5.5€	25€

BEER

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

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

REFRESHMENTS

ERGON Still Water 0.75lt/1lt	1€/2.5€
Aqua Carpatica 1lt	3€
Xino Nero from Florina 0.75lt	3.8€
Sparkling Water 1lt	3€
EPSA 0.25lt	3€
Soda	
Lemon soda	
Lemonade	
Orangade	
Sour cherry	
3 Cents	3.5€
Premium Ginger Beer	
Tonic	
Grapefruit	
Lemon Tonic	
Mediterranean Tonic	
Coca Cola 0.25lt	3€
Coca Cola Zero 0.25lt	3€

FRESH JUICE & MASTICHA

Freshly squeezed lemonade	5€
Freshly squeezed lemonade with hibiscus	5€
Mastichonero	4€
Liquer Masticha glass 0.035lt	4€
Liquer Masticha 0.2lt	9€

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 JEDLICHE 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.