



ΜΠΑΪΡΑΚΤΑΡΗΣ

EATERY

ΑΙΟΛΟΥ 29

MENU
Food & Drink





Dionysos



29 Slaw



Iceberg Wedge

Salads

HORIATIKI

cherry tomato, cucumber, pepper, onion, feta, capers, rigani, olives, olive oil
10.00

DIMITRA

a refreshing herby tabbouleh with cauliflower, carrot, pepper, avocado, tomato & mint
11.00

DAKOS RUSK

carob rusk with tomato, feta, olives & capers
10.00

DIONYSOS

manouri, roasted grapes, beluga lentils, walnut & rocket
11.00

29 SLAW

cabbage, carrot, apple, pomegranate, pumpkin seed, herbs & croutons
10.00

ICEBERG WEDGE

cherry tomato, sour cream-chive dressing, crispy bacon, string cheese & croutons
11.00

CAESAR SALAD

baby gem lettuce, cucumber, cherry tomato, grilled chicken, croutons, lime caesar dressing, parmesan
13.00



Hummus Plate

Main Dishes

FALAFEL PLATE
tahini sauce, tomato, crudites, fried eggplant, olives & warm pita
9.50

HUMMUS PLATE
tahini sauce, crispy chickpeas, tomato, harissa, warm pita
8.50
Add pasturma +€2,00

CRISPY ZAATAR CHICKEN FILLET
cherry tomato, cucumber and onion salad with zaatar, tahini sauce
13.00

COD FRITTERS*
tomato, rocket, basil, spicy aioli
10.50

SOUP OF THE DAY
served with warm pita
7.00

VARIETY PLATTER
pasturma, country sausage*, hummus, babaganoush, grilled manouri & walnut, string cheese, olives, warm pita
17.00

VEGGIE VARIETY PLATTER
falafel, tahini, hummus, babaganoush, grilled manouri & walnut, string cheese, olives, warm pita
15.00



Sides

EATERY POTATOES
smoked paprika & rigani, sour cream-chive sauce
6.00

ZUCCHINI FRIES
crisp fried in beer batter & sour cream-chive sauce
7.00

FRESH CUT FRIES
with rigani
5.00

WARM PITA
per piece
0.90

SAUCES
sour cream-chive / pomegranate BBQ / zaatar ranch / harissa / eatery burger sauce / tahini / aioli / spicy aioli / tzatziki
1.20





Charcoal Barbeque

BBQ SPARERIBS*
with our house pomegranate BBQ sauce
16.00

KEBAB
tomato, onion, paprika & tzatziki on pita bread
12.00

CHICKEN «UNDER A BRICK»
sour cream-chive sauce, harissa
13.00

SWEET POTATO
spicy aioli, mizithra cheese, chilli, coriander & lime
8.00

SMOKEY EGGPLANT
garlic yogurt, urfa chilli, harissa, basil, croutons
8.00

CHICKEN SISLIK
yogurt & spice marinated chicken skewers with sour cream - chive sauce & warm pita
10.00

BBQ WINGS
with our house pomegranate BBQ sauce
9.00

MIXED GRILL PLATTER
BBQ Spareribs*, kebab skewers, chicken sislik skewers,
country sausage* with leek, BBQ chicken wings,
served with warm pita & fresh cut fries
28.00

Kebab





Variety
Platter



Cod fritters



Falafel Plate



Chicken
Sizzling

Sweet
Potato



Kebab Pita



Chicken Sislik Pita

In a Pita

KEBAB PITA

tomato, onion, parsley, tzatziki, paprika
5.90

FALAFEL PITA

tahini sauce, tomato, cabbage, carrot, cucumber pickle, fried eggplant, hummus
5.00

SMASHED BURGER PITA

beef patty, caramelised onion, cheddar-mozzarella mix, iceberg lettuce, pickle, eatery burger sauce
7.50

CHICKEN SISLIK PITA

pickle, rocket, aioli, sour cream-chive sauce
5.90

CRISPY ZAATAR CHICKEN PITA

iceberg lettuce, zaatar ranch sauce
6.20

HALLOUMI ZAATAR PITA

halloumi, cucumber, tomato, mint, rocket, black olive aioli, zaatar, harissa
5.50

HALLOUMI PASTURMA PITA

aioli, rocket, cucumber & mint
5.90

FISH* FRITTERS PITA

cod, spicy aioli, tomato, rocket, pickle, capers & basil
5.90

BREAKFAST PITA SANDWICH

egg frittata, smoked bacon, halloumi, tomato, rocket, basil & everything seasoning
6.50

VEGGIE BREAKFAST PITA SANDWICH

egg frittata, avocado, halloumi, tomato, rocket, basil & everything seasoning
6.50

Falafel Pita





Homemade Drinks & Cocktails

HOUSE SPARKLING LEMONADE WITH MINT
4.50

HOUSE ORANGE BLOSSOM ICED TEA
4.50

FRESH SQUEEZED ORANGE JUICE
4.50
add pomegranate juice +€1,00

FROZEN APEROL SPRITZ
10.00

FROSÈ
frozen rosè wine & strawberry cocktail
8.00

FROZEN SPICY MARGARITA
10.50

Desserts

GREEK YOGURT SOFT SERVE SUNDAE
Homemade strawberry sauce and pistachio crumble
6.20

SALTED PEANUT BUTTER SOFT SERVE SUNDAE
Feuilletine / Milk Chocolate Crispearls / Chocolate chip crumble
6.20

BAKLAVA
with pistachios
5.50



Kids Menu

MINI KEBAB
BURGERS
with fresh cut fries
4.50

CHICKEN SISLIK
with fresh cut fries
4.50

COD FRITTERS
with fresh cut fries
4.50





Coffee / Tea

ESPRESSO	
<i>single • double</i>	3.00 • 3.50
AMERICANO	3.50
ESPRESSO FREDDO	3.80
CAPPUCCINO	
<i>single • double</i>	3.50 • 4.00
CAPPUCCINO FREDDO	4.00
COLD BREW COFFEE	4.50
GREEK COFFEE	
<i>single • double</i>	2.60 • 3.20
ENGLISH BREAKFAST TEA	3.50
JASMINE GREEN TEA	3.50
FRESH MINT TEA	2.50

Soft Drinks

MASTIQUA	
Sparkling drink with mastiha water	
<i>330ml</i>	3.00
NATURAL	
MINERAL WATER	
<i>500ml • 1lt</i>	0.60 • 2.50
XINO NERO FLORINA	
SPARKLING WATER	
<i>250ml • 750ml</i>	1.50 • 3.00
PEPSI / PEPSI MAX / 7UP	
<i>250ml</i>	2.90
TUVUNU Greek mountain tea	
<i>330ml</i>	2.90
KLIAFA	
Sparkling Orange / Blue Orange	
<i>330ml</i>	2.90

Wine

Ask us about **Guest Wines** from Greek producers

White

AGERINO MALAGOUZIA White Dry P.G.I	<i>750ml</i> 18.00
AGERINO MOSCHOFILERO White Dry P.G.I	<i>750ml</i> 18.00
GENTILINI RHOMBUS Robola of Kefalonia P.D.O.	<i>750ml</i> 30.00

Red

AGERINO AGIORGITIKO Red Dry P.G.I	<i>750ml</i> 19.00
KTIMA DERESKOU Merlot	<i>750ml</i> 30.00
HYDRIA MERLOT KTIMA KARIPIDI 16 months aged	<i>Organic</i> <i>750ml</i> 35.00

Rose

THE SIGNATURE COLLECTION Rose Dry P.G.I	<i>750ml</i> 20.00
ANARCH HETERO Wines Assyrtiko, Xinomavro	<i>750ml</i> 30.00

By the Glass

AGERINO MOSCHOFILERO White Dry P.G.I	<i>187ml</i> 5.00
THE SIGNATURE COLLECTION Rose Dry P.G.I	<i>187ml</i> 5.00
AGERINO AGIORGITIKO Red Dry P.G.I	<i>187ml</i> 5.00
AGERINO AGIORGITIKO Red Semi Sweet P.G.I	<i>187ml</i> 5.00

Spirits

Ouzo

ΜΠΑΜΠΑΤΖΙΜ / ΠΛΩΜΑΡΙ	
<i>200ml</i>	8.50
ΣΕΡΤΙΚΟ	
<i>200ml</i>	8.00

Tsipouro

ΜΠΑΜΠΑΤΖΙΜ	
<i>200ml</i>	8.50
ΑΝΑΚΑΤΟ	
<i>200ml</i>	8.00

Beer

Ask us about **Guest Beers** from Greek microbreweries

Draught

VERGINA DRAUGHT	
Lager	<i>300ml</i> 4.00 • <i>500ml</i> 5.50

Bottles

VERGINA Lager	<i>500ml</i> 5.00
VERGINA Weiss	<i>500ml</i> 5.00
VERGINA Red-Amber Lager	<i>500ml</i> 5.00
VERGINA Black Unfiltered	<i>330ml</i> 4.90
VERGINA PORFIRA Strong Lager	<i>330ml</i> 4.90
VERGINA ALCOHOL FREE	<i>500ml</i> 4.90
VERGINA RADLER	<i>330ml</i> 4.90
MILOKLEFTIS Cider	<i>330ml</i> 4.90





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EATERY
ΑΙΟΛΟΥ 29



This menu is for seated patrons.

Prices are in euro and include all legal charges.

Prices may be modified without prior notice

We use extra virgin olive oil in our salads and sunflower oil for frying

The following ingredients are from frozen and are marked with (*): Strawberries, cod, pomegranate juice, sausage, spare ribs.

Please inform our staff if you have an allergy or food intolerance

An allergen matrix may be available

Alcohol consumption is permitted for persons aged 18 or older

We provide a customer complaint form

We provide payments by POS

The consumer is not obligated to pay if notice of payment (receipt, invoice) is not provided.

General Manager: **Spyridon Bairaktaris**