



AVLI TOU VASILEA

THE TRUE TASTE OF GREECE

A warm welcome to Avli Tou Vasilea.

I have spent the greater years of my ruling providing outstanding food to my beloved guests. My menu has been crafted with love and passion for traditional Greek cuisine guaranteed to grant you the most wonderful of evenings.

Welcome to my garden.

The King



MENU

Meze

COLD APPETIZERS

Greek pitta with olive oil and oregano

Choriatiki village salad with tomato, cucumber, black olives, red onion, bell pepper, feta, olive oil, rusk

Tzatziki dip with strained yoghurt, grated cucumber, garlic, herbs

Tirosalata spicy cheese dip with yoghurt, feta, chilli pepper

Mavromatiko dip with black-eyed beans

Pantzarosalata with beetroot, yoghurt, green apple, walnuts and garlic

HOT APPETIZERS

Melitzanokrokets aubergine fritters, with strained yoghurt (4pieces)

Kolokithokeftedes courgette fritters, with strained yoghurt (4pieces)

Kefalotiri Saganaki pan-fried kefalotiri cheese, with sautéed fig honey and cinnamon

Keftedakia Kokkinista meatballs in tomato sauce with bulgur wheat (4pieces)

HOT DISHES & GRILL

Pork Neck marinated with herbs

Chicken Thigh grilled with olive oil and oregano

Souvlaki pork kebab, with onion and parsley

Burgers on the grill

Crispy Fried Potatoes with grated kefalotiri and oregano

DESSERT

Gliko our homemade dessert and **Mastic** Ice Cream



Prices include all legal taxes

À La Carte Menu

SALADS

Ntakos rusks with tomato, feta, capers, olive oil, olives €5,00

Choriatiki village salad with tomato, cucumber, black olives, red onion, bell pepper, feta, olive oil, rusk €7,00

Mediterranean with tomato, cucumber, mixed green leaves, walnuts, goat's cheese, crispy Greek pitta and caramelised balsamic vinegar €9,95

Gardener's mixed green leaves, cucumber, tomato, bell pepper, olives and pomegranate-balsamic vinaigrette €8,00

APPETIZERS

Tzatziki dip with strained yoghurt, grated cucumber, garlic, herbs €3,30

Tirosalata spicy cheese dip with yoghurt, feta cheese, chilli peppers €3,30

Black-Eyed Dip €3,30

Pantzarosalata with beetroot, yoghurt, green apple, walnuts and garlic €3,30

Strained Village Yoghurt €3,30

Feta with olive oil and oregano €3,80

Melitzanokrokets aubergine fritters, with strained yoghurt (4pcs) €4,60

Kolokithokeftedes courgette fritters, with strained yoghurt (4pcs) €4,60

Kefalotiri Saganaki pan-fried kefalotiri cheese, with sautéed fig, honey and cinnamon €4,80

Bouyiourdi feta and tomato, cooked in stoneware dish €4,80

Mushrooms pan-fried with garlic and herbs (200g) €5,60

Tiropitakia homemade feta cheese pies (6 pieces) €4,30

Grilled Vegetables €4,60

HOT DISHES

Grandma's meatballs, with bulgur wheat €8,00

Traditional Greek Mousakka €9,50

Crispy Fried Calamari- Squid (250g) €9,50

Shrimp Saganaki with feta, tomato and dill €13,00

Bulgur wheat €3,00

Crispy Fried Potatoes with grated kefalotiri and oregano €3,00

Oven-cooked Potatoes with lemon and oregano €3,00

Shrimp Pasta with 4 shrimp (for 1 person) €13,00
with 8 shrimp (for 2 persons) €23,00

To Kotsi tis Avlis lamb shank €16.50 €16,50

ON THE GRILL

Boneless Chicken Thighs (240g) €8,00

Pork Kebab (400g) €8,50

Lamb Chops ½ kg €14,00 1 kg €24,00

Burgers (200g) €9,00

Traditional Sausage (200g) €5,50

Pork Fillets (250g) €8,60

Pork Chop with crispy fried potatoes (300g) €12,00

Pork Neck (300g) €8,60

Octopus (200g) €10,00

Shrimp (6 pieces) €15,00

DESSERT

Gliko our homemade dessert €3,00

Mastic Ice Cream (per scoop) €1,00