M E N U

Kavintola Gaia

S T A R T E R S

BOUYIOURDI – feta dish with tomato, bell pepper, and spices 10,9

MELINZANOKEFTEDES- deep-fried eggplant balls with smoked eggplant, pine nuts, cheese and herbs 10

GRILLED HALLOUMI- cheese 9,5

KALAMARI- crunchy calamari 9,5

GARIDES- garlic and chili prawn pot 10,5

ESCARGOT- greek style escargot snails with feta and garlic 10,5

DOLMADES- rice-filled vine leaf rolls stewed in tomato sauce 9

SWEET FETA- oven-baked salty feta cheese wrapped in phyllo dough served with sweet fig compote or a drizzle of honey 10,5

MEZEDAKIA- a combination of greek cheeses, sausages, olives etc. Perfect to share 27

D I P S

TZATZIKI- greek yogurt, fresh cucumber, garlic and mint dip served with pita bread 10

MELINZANO- mayonnaise-based dip made from roasted eggplant, garlic and herbs served with pita bread 10

HUMMUS- Traditional hummus served with pita bread 10

TYROKAFTERI- mildly chili soft cream cheese dip served with pita bread 10

ELIOTI- olive paste dip with sun-dried tomatoes and pita bread 10

MIX DIPS- a combination plate of four dips and pita bread 19,9

E X T R A S

Olive cup - Kalamata olives 5

Pita bread 1,9 / Gluten free pita 3,2

Mini peppers with cheese filling 1,5 / Halloumi or feta cheese slice 3,5

Extra tzatziki 3,5

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S A L A D S

LARGE HORIATIKI- greek salad, tomato, cucumber, red onion, paprika, olives and authentic feta cheese with pita bread 19,9

- grilled chicken fillet or lamb roast 25,9
- grilled salmon 28,9

We also recommend adding tzatziki 3,5

HALLOUMI SALAD - authentic Cypriot grilled halloumi cheese, mixed greens, spinach, pine nuts, tomato, cucumber, grapes, and olives served with a honey-balsamic dressing and pita bread 23.5

V E G E T A R I A N

SPITIKO- eggplant, paprika, zucchini, tomato, garlic and herbs homemade stew topped with a touch of feta cheese. Served with rice and Greek salad 23,9

TIGANITA- zucchini based patty and melinzanokeftedes fried in olive oil with hummus and honey yoghurt dip. Served with salad 24,5

VEGAN MOUSAKA- Layers of eggplant, zucchini, potato and fava bean (härkis).
Topped with a creamy oat milk white sauce 25

PIATELLA- greek salad, grilled halloumi, vine leaf rolls, tzatziki, eggplant dip, mini peppers with cheese filling and pita bread 25,5
+ a grilled chicken skewer or roasted lamb 6

S E A F O O D

SEABREAM- fried fillet with lemon-white wine sauce, summer potatoes and seasonal vegetables 35

KALAMARI- deep-fried calamari rings, melinzano dip and Greek salad 24,9

SOLOMOS -grilled salmon with sweet potato puree and spinach-mint oil 30

THALASSINA - a platter of seafood, including deep-fried shrimp, calamari rings, and perch served with tyrokafteri dip, greek salad, and french fries 32

All main course dishes include the side dish of your choice: homemade potato wedges, homemade creamy-garlic oven potatoes, rice
Grilled vegetables + 3,5

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M E A T

SOUVLAKI - for the dish, you can choose two marinated chicken- or pork fillet skewers or one of each. Served with a Greek salad 23,5
We also recommend tzatziki 3,5

GREEK KEFTEDES- ground beef patties seasoned with herbs served with our delicious herbal feta sauce and salad 24,9

GYROS- greek spiced fried chicken strips, greek salad, tzatziki and pita bread 25,5

NOSTIMO - lamb stew simmered in the oven for a long time with vegetables: eggplant, bell pepper, onion, zucchini, garlic and herbs, salad and rice 25,9

MOUSAKAS - a traditional Greek delicacy stewed in a clay pot.
Layers of eggplant, zucchini, potato and ground beef.
Topped with a velvety white sauce. Served with Greek salad 25

KLEFTIKO- our specialty. Melt-in-the-mouth, tender roasted lamb.
Served with a Greek salad 26,5
We also recommend tzatziki 3,5

APHRODITES CHICKEN- grilled chicken fillet and grilled halloumi with cheese paprica sauce. Served with salad 26,5

SAMARIAN LAMB SKEWER - Cretan style lamb sirloin marinated in wine and herbs on a skewer. Served with warm vegetables, tzatziki, tyrokafteri dip and house potato wedges 32

TAVROS- beef sirloin steak approx. 200g with grilled seasonal vegetables and the house's own pepper or cheese-paprica sauce 36

GAIA'S MEZE (for two). As an appetizer, Greek salad, vine leaf rolls,
mini peppers, grilled halloumi cheese, eggplant dip, tzatziki and pita bread.
As a main course, chicken gyros and pork fillet skewer, Greek ground beef patties,
roast lamb and feta sauce 84

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D E S E R T S

PAGOTO- a big scoop of homemade fig ice cream 8

KORMOS - a traditional Greek chocolate-biscuit piece of cake with vanilla ice cream 9,5

LUKUMADES- deep-fried Greek "honey doughnuts" with vanilla ice cream, also available as vegan 9,5

PANNA COTTA- soft cream pudding with thyme syrup and pistachio crumbs 10

PORTOKALOPITA- luscious greek orange filo dough cake with creamy vanilla ice cream 10,5

GAIA'S VANILLA BAKLAVA - a traditional phyllo pastry featuring a buttery pistachio nut filling and creamy vanilla custard between the layers 11

K-18 Deserts

METAXA SOUR - cocktail 13
METAXA KAFES - coffee, metaxa, whipped cream 13
FINCA ANTIQUA MOSCATEL - dessert wine, goes especially well with panna cotta and portokalopita 7
PISTACHIO MARTINI- ice cream cocktail 14

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