



SE<sup>GG</sup>RGIANI  
garden





# •Appetizers•

Wood-fired Oven

## **Bread Basket**

*Basket with fresh bread, breadsticks & rusks to accompany your food*

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## **Wood Oven Baked Bread**

*With olive oil & oregano, baked in the wood oven accompanied by olives & spicy cheese dip*

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## **Garlic Bread** with or without cheese

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## **Bruschetta**

*With olive oil, oregano, basil, tomato & mozzarella*

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## **Traditional Garlic Bread**

*Feta cheese, tomato, olives & oregano sprinkled with olive oil, served on a crusty ciabatta*

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## **Cretan Saganaki**

*Feta cheese wrapped in crust topped with Cretan honey & sesame seeds*

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## **Stuffed Mushrooms**

*Oven baked with cream cheese, herbs & bacon topped with melted cheese*

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## **Feta in the Oven**

*Oven baked feta cheese with tomato, peppers, onions & Greek herbs*

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## **Papoutsakia**

*Half eggplant oven baked with a filling of minced meat & grated cheese*

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## **Stuffed Pepper**

*Red pepper with a variety of cheeses in the wood oven*

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## **Tzatziki**

*A refreshing dip of Greek yogurt with grated cucumber & garlic, served with warm pita bread*

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## **Saganaki**

*Bread crumbed, pan fried yellow cheese*

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## **Dakos**

*Barley rusk soaked with olive oil & mashed tomato, topped with crumbled feta cheese*

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## **Mushrooms with Garlic** sauteed in white wine

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## **Dolmades**

*Vine leaves stuffed with rice & herbs, served warm with tzatziki on the side*

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## **Fried Courgette - Cheese Balls**

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## **Fried Courgette**

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# •Seafood Apetizers•



## **Saganaki Sergiani**

*An oven baked dish with shrimps, mussels, squid, octopus & crumbled feta cheese in a light tomato sauce with a dash of ouzo*

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## **Shrimps with Garlic**

*Sprinkled with a dressing of olive oil & lemon juice*

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## **Shrimps Saganaki**

*Oven baked shrimps in a light tomato sauce with a dash of ouzo, topped with crumbled feta cheese*

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## **Mussels in Red Sauce**

*Fresh Mussels in homemade tomato sauce, chives & finely chopped onion. Finished with ouzo*

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## **Steamed Mussels**

*With garlic & lemon*

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## **Fried Squids**

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## **Grilled Octopus**

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## **Octopus Salad**

*Cooked octopus served cold with olive oil & vinegar*

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## **Fried Sardines**

*Fresh: catch of the day!*

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## **Squid Skewers**

*Freshly cooked on the grill, with infused olive oil & lemon*

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# •Salads•

small / big

## **Greek Salad**

*A traditional salad with locally grown tomato, cucumber, lettuce, green peppers, onions, olives, feta cheese & oregano*

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## **Salmon Salad**

*Avocado, cucumber, lettuce, dill, cream cheese & orange vinaigrette*

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## **Summer Salad**

*Tender Green vegetables, strawberry, pomegranate, walnuts, green apple, parmesan cheese, sesame, sweet & sour sauce*

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## **Sea Food Salad**

*Shrimps, mussels, octopus with lettuce, tomato & cucumber, served in a light cocktail sauce*

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## **Cretan Salad**

*Tomato, cucumber, lettuce, cheese (graviera), olives, apaki (smoked pork), boiled egg, boiled vegetables & rusk*

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## **Cesar Salad**

*Chicken, tender lettuce, parmesan cheese, tomatoes, Caesar sauce & crouton*

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## • Greek Specialties •

### **Mousaka**

*Traditional Greek oven dish: layers of potato, eggplant, courgette, minced meat & bechamel covered with melted cheese. Served with french fries & salad*

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### **Kleftiko**

*Lamb prepared in the oven with roasted potatoes & vegetables topped with feta cheese in a clay*

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### **Stifado**

*Veal stew with tomato sauce, onions & spices*

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### **Mediterranean Seabream**

*Day fresh Seabream slow-cooked in the oven with cherry tomatoes, potatoes, olive oil & Cretan herbs*

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### **Giaourtlou Kebab**

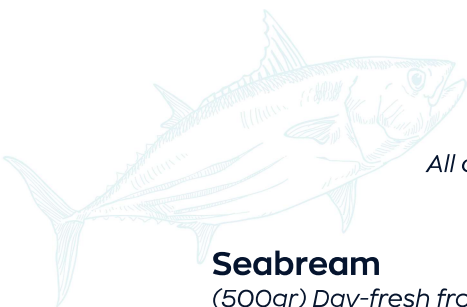
*Freshly made Kebabs with mixed lamb & beef, served on spiced Greek yogurt with grilled tomatoes, onions & pita bread*

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### **Giouvetsi**

*Braised veal in the pot with barley & gratinated with cheese in the wood oven*

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## • Fish •

*All our dishes are served with steamed potatoes & vegetables*

### **Seabream**

*(500gr) Day-fresh from the grill*

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### **Seabass**

*(500gr) Day-fresh from the grill*

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### **Gilthead**

*(600gr) Day-fresh from the grill, on request*

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### **Sardines**

*Day-fresh grilled*

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### **Salmon Fillet**

*Grilled & topped with a creamy lemon & lime sauce*

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### **King Prawns** *from the grill*

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### **Fresh Tuna Fillet**

*In orange & fresh seasonal herbs sauce*

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### **Lobster**

*On request, price per kilo*

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# • From the Grill.

All our dishes are served with fries & fresh salad

## Pork Souvlaki

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## Chicken Souvlaki

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## Gyros Special

Rashers of pork meat served with pita bread, tzatziki, onions & tomato

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## Greek Beef Burgers

Our famous home made Greek biftekia, grilled & topped with tomato & feta cheese

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## Mixed Grill 1 person / 2 persons

Platter with a variety of pork souvlaki, gyros, lamb chop, beef burger & chicken breast

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## Lamb Chops

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# • Meat.

All our dishes are served with fries & fresh salad

## Forest Chicken

Grilled chicken breast in white wine & cream sauce, with mushrooms & thyme

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## Dijon Mustard Chicken

Grilled chicken breast in a creamy Dijon mustard sauce with a hint of lemon & orange

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## Pork Chops in Wine

In mavrodaphne wine sauce, seasonal mushrooms, rosemary & fresh thyme

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## Cretan Mountains Pork Tenderloin

A soft & tenderloin steak in creamy feta cheese sauce, sun-dried tomatoes & Cretan herbs

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## Honey & Mustard Pork Tenderloin

Pork tenderloin in honey, mustard & lemon sauce

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## Ribeye Steak 250 gr

Beef rib eye fillet sautéed in herb butter

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## Spare Ribs

Pork cutlets from the rib roasted in the oven with BBQ sauce

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## Schnitzel

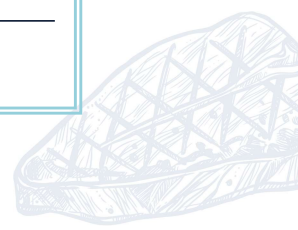
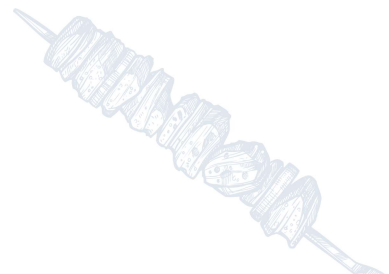
With pepper or mushroom sauce

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## Chateaubriand for Two (on request)

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A thick cut from the tenderloin with pepper or Bearnaise sauce served with crisp fries, oven baked potatoes, rice & vegetables



## • Risotto •

### **Seafood**

*Mussels, shrimps, octopus, onion, garlic, peppers, tomato sauce & parmesan cheese*

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### **Shrimps**

*Onion, garlic, tomatoes, saffron & parmesan cheese*

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### **Chicken**

*With colorful peppers, cherry tomatoes & parmesan*

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### **Mushroom**

*Forest mushrooms, mavrodafne & truffle oil*

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## • Pasta •

*All pasta dishes are with Linguine*

### **A la Chef**

*Bacon, shrimps, peppers, onion & garlic in tomato sauce*

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### **Grand Mama's**

*Ham, bacon, mushrooms, peppers & tomato in a cream sauce*

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### **Sergiani**

*Smoked salmon, spinach & parsley in a cream sauce*

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### **Bolognese**

*Minced meat & tomato sauce*

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### **Carbonara**

*The all time classic spaghetti with bacon & cheese in a white cream sauce*

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### **Arrabbiata**

*Creamy sauce with tomato, garlic & chilli (spicy!)*

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### **Seafood**

*In a sauce with mussels, shrimps, octopus & tomato with white wine & garlic*

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### **Chicken**

*Chicken, bacon, mushrooms, tomatoes, cream & curry*

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### **Prawns**

*With prawns, fresh tomato, onions & white wine*

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### **El Greco**

*Tomato, feta cheese, garlic & basil*

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### **Vegetarian Pasta**

*Peppers, cherry tomatoes, mushrooms & onion in tomato sauce*

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# Burgers.

All burgers come with a soft white bun, are served with side salad & french fries

## **Cheese Burger**

100% prime lean ground beef with lettuce, melted cheddar, tomato, onion & green pepper, topped with mayonnaise

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## **Big Boy Burger**

Beef burger, melted cheddar, bacon, onion rings & Jack Daniels sauce

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# .Pizza.

All our pizzas are prepared with fresh tomato sauce & grated cheese. Baked in the wood-fired oven

## **Margarita**

The classic, basic pizza with fresh tomato & grated cheese

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## **Greek**

Fresh tomato, feta cheese, green peppers, olives, onion, oregano & garlic

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## **Hawaii** ham & pineapple

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## **Pizza Sergiani**

Ham, bacon, salami, sausage & pepperoni

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## **Mozzarella - Ham**

Mozzarella, ham, fresh tomato, peppers & basil

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## **Mediterraneo**

Fresh tomato, onion, garlic, olives, aubergine, oregano, sprinkled with olive oil

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## **Frutti di Mare**

Shrimps, mussels & octopus

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## **BBQ**

Chicken, bacon, mushrooms & BBQ sauce

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## **Gustosa**

Fresh tomato, bacon, pepperoni, mushrooms & chili

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## **Capricciosa**

Ham, salami, mushrooms & boiled egg

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## **Salami**

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## **Pepperone** spicy salami

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## **Salmon** with fresh rocket (cold topping), cream cheese

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## **Truffle Pizza** bacon, mushrooms & truffle oil

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# • Drinks •

## Refreshments *0.25l / 0.5l*

• Coca Cola / Light • Fanta Orange / Lemon • Sprite

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## Sparkling Water *0.5l / 1l*

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## Iced Tea *lemon or peach*

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## Mineral Water

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## Fresh Orange Juice

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## Juice

• Orange • Apple • Pineapple • Peach  
• Banana • Cranberry • Tomato

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## Milkshake

• Vanilla • Banana • Strawberry • Chocolate

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# • Alcoholic Beverages •



## Draught Beer Mythos *0.25l / 0.4l*

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## Beer *0.33l / 0.5l*

• Mythos • Alpha • Fix • Mamos

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## Fix *0% Free*

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## Paulaner *0.5l*

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## White Dry Wine | Vidiano *Glass / 0.5l / 1l*

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## White semi-dry Muscat *Glass / 0.5l / 1l*

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## Rose Dry Wine | Muscat of Tyrnavos *Glass / 0.5l / 1l*

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## Red Wine | Merlot - Syrah *Glass / 0.5l / 1l*

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## Semi-sweet, Red, White *Glass / 0.5l / 1l*

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## Retsina *Glass / 0.5*

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## Sangria *Glass / 0.5l / 1l*

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## Samos *Glass*

*White liqueur wine*

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## Mavrodaphne *Glass*

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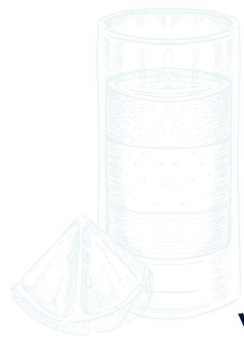
## Strongbow

*Cider*

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# • Long Drinks •



**Vodka**

**Gin**

**Rum**

**Campari**

**Whiskey**

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*Ask us for more drinks & our cocktail list*

*We try to offer you only the best quality and our products are made almost exclusively with Cretan raw materials. We use virgin Cretan olive oil for all cooked meals and salads.*

*Legal charges:  
Prices include city tax and VAT. The store is subject to market control. It is obliged to issue certified receipts for retail sale of goods.*

*Market manager: Manolis Vogiatzakis*

