



menu

SUMMER 2024



appetisers

HOMEMADE BREAD with dip	€2.00
ZUCCHINI BALLS golden fried with sour cream and herb sauce	€9.30
DUMPLINGS with caramelised pear and taleggio cheese with sweet pepper pesto and truffle oil	€11.00
GRILLED SAHANI CHEESE with fig jam	€8.50
MUSHROOMS FRIED with leek and truffle paste	€9.90
MEATBALLS with barbeque sauce, 'Tsalafouti' cream, and fried potatoes	€9.80
GRILLED FETA coated with a variety of seeds and served with tomato chutney	€9.80
'MANI' TARTELETTES with green vegetables, flavored yogurt with garlic and herbs	€8.80
PEINERLI SAUSAGE with sun-dried tomatoes, feta, and eggplant	€10.00
EGGPLANT PAPOUTSAKIA with beef, béchamel, and fried thin potatoes	€11.50
BEEF TARTARE with mango cream, pickled cucumber, capers, crocus paste, prosciutto, and truffle cream	€14.00
BEETROOT FALAFEL chickpeas, gazpacho beetroot, and cucumber	€8.90
TYROKAFTERI (sour & spicy cheese) with prosciutto and cherry tomatoes	€6.20
AUTHENTIC HUMMUS with Lebanese tahini, pine nuts, and crispy pita	€5.00
SMOKED EGGPLANT SALAD	€5.50
FRENCH FRIES	€5.00

All our sauces are home made

salads

KYRA ELLI an assortment of lettuce, rocket, baby spinach, mustard leaves, cheese, and slices of pastrami with white balsamic vinaigrette	€12.50
GREEK SALAD with tomatoes, pickled cucumber, onions, green peppers, capers, olives, feta cheese, and Greek virgin olive oil	€9.50
SUPER FOOD with buckwheat, quinoa, red pepper, cherry tomatoes, seasonal fruits, and a fruit vinaigrette	€10.00

main course

VEGETABLE YIOUVETSI (ORZO) with “tsalafouti” yogurt, pine nuts, raisins, and herbs aroma	€12.00
MUSHROOM RISOTTO with truffle cream and parmesan	€14.00
MINI CANELONI with beef stew, gruyère cheese béchamel, and bacon powder	€17.50
CHICKEN PARMESAN SCHNITZEL with mozzarella topping complemented with a green salad and sun-dried tomato purée	€14.50
CHICKEN THIGH with gnocchi, parmesan, and prosciutto	€15.60
PORK STEAK flavored glaze, baby potatoes, and tartar sauce	€17.20
PORK SKEWER with traditional pita bread and “politiki” salad	€15.00
COCKEREL PIECES ON THE GRILL with curcuma-perfumed tzatziki, pita, and baby potatoes	€14.50
SHEEP (EWE) BURGER with ‘Metsovone’ cheese, caramelised onions, and sweet potatoes	€15.00
KEBAB with fried pita, yogurt sauce, and fried potatoes	€13.50
GROUND BEEF BURGER with smoked eggplant cream	€13.80
BEEF CHEEKS with carrot purée flavored with Greek coffee and hazelnuts	€19.50
BEEF FLAP STEAK (300g) with shallot purée and green pepper sauce	€26.50



Please inform our staff about any allergies or intolerance you may have.

EK 1169/2011

Responsible for Market Inspections: Paraskevi Flampouri



dessert menu

CRÈME BRÛLÉE €6.00

ΕΚΜΕΚ "ΣΤΗΣ ΕΛΛΗΣ" €8.50

EKMEK STIS ELLIS a traditional greek dessert
prepared on the spot
EKMEK STIS ELLIS dessert grec traditionnel au kataifi et à la crème

ΠΡΟΦΙΤΕΡΟΛ €9.00

με παγωτό βανίλιας και ζεστή σοκολάτα
PROFITEROL with vanilla ice cream served with hot chocolate sauce
PROFITEROLES avec glace à la vanille avec du chocolat chaud

ΜΙΛΦΕΙΓ €9.50

με κρεμέ καραμέλας και παγωτό τιραμισού
MILLEFEUILLE with caramel cream and tiramisu ice cream
MILLEFEUILLE à la crème parfumée au caramel et à la glace tiramisu

ΠΑΒΛΟΒΑ (για δύο) €10.00

μαρέγκα, μους γιαουρτιού, και κόκκινα φρούτα ή φρούτα εποχής
PAVLOVA (for two) meringue, yogurt cream topped with
red berries or seasonal fruits
PAVLOVA (pour deux) meringue, crème au yaourt couronnée
de fruits rouges ou fruits de saison

ΠΑΓΩΤΑ (1 μπάλα)

Glaces (1 boule) Ice cream (1 ball)
Σοκολάτα, Βανίλια / Chocolate, Vanilla / Chocolat, Vanille €3.00
Κίντερ μπουένο, Lila pause / Kinder bueno, Lila pause €3.50
Καΐμάκι με φυστίκι / Kaimaki with pistachio / Kaimaki avec pistache €3.50



το γλυκό της ημέρας

παρακαλώ ρωτήστε τον σερβιτόρο σας

DESSERT OF THE DAY: please ask your waiter
DESSERT DU JOUR: informez-vous s'il vous plaît
auprès de votre serveurur





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