



Treli Rodia

Authentic hospitality – Authentic flavors

Appetizers

Toasted bread with olive oil & oregano

Warm bread with aromatic olive oil.

Grilled Manouri cheese with sesame & honey

Aromatic Manouri cheese, grilled with sesame and honey.

Stuffed vine leaves with rice & herbs

Traditional dolmadakia filled with rice and herbs.

Fresh-cut fried potatoes

Hand-cut potatoes, fried in olive oil.

Fried potatoes with Vytina mizithra cheese

Crispy fries topped with local mizithra cheese.

Spicy cheese spread

Handmade Creamy feta dip with spicy peppers.

Tzatziki

Refreshing yogurt with cucumber, garlic and olive oil.

Fava

Velvety yellow split pea purée with caramelized onion.

Boiled wild greens

Seasonal greens with lemon and olive oil.

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

Our menu may contain allergenic substances or traces thereof.

All prices include legal VAT charges 24% & 13%

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Responsible manager: IOANNIS ROUMANOS



Feta wrapped in phyllo with Florina pepper jam & almonds

Crispy feta with sweet pepper jam and almonds.

Grilled halloumi

Grilled Cypriot halloumi cheese.

Grilled mushrooms

Juicy mushrooms grilled with olive oil and herbs.

Mini pies with goat cheese & apaki

Crispy pies filled with goat cheese and smoked pork.

Pie of the day

Traditional pie with seasonal ingredients.

Grilled vegetables

Mixed seasonal vegetables on the grill with hummus.

Handmade olive bread (per person)

Traditional bread with olive oil, warm from the oven.

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Salads

Crazy Pomegranate

Fresh rocket, lettuce, cherry tomatoes, pomegranate, pine nuts, manouri, balsamic dressing.

Greek Salad

Feta, tomato, cucumber, onion, olives, capers, oregano & olive oil.

Black-eyed peas with sweet potato purée

Traditional beans with a modern twist.

Cretan Dakos

Barley rusk with tomato, feta, olives & olive oil.

Main Courses

Handmade beef patties

Juicy handmade beef patties.

Grilled pork neck chops

Tender pork chops full of flavor.

Grilled chicken thigh fillet

Marinated and grilled chicken thigh fillet.

Beef sausage

Rich and flavorful beef sausage.

Tomahawk pork chop 600gr

Impressive pork chop for meat lovers.

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Grilled lamb chops (portion)

Traditional lamb chops on the grill.

Mixed grill (per person)

Selection of meats with fries.

Mutton patties with yogurt sauce

Served with yogurt sauce and herbs.

Grass-fed lamb chops (per kg)

Tender and aromatic lamb chops.

Fish & Seafood

Smoked trout with herbs

Smoked trout with fresh herbs.

Fresh Grilled River Trout

Whole trout grilled on charcoal.

Salad with smoked trout

With black-eyed peas, herbs & sweet potato purée.

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Dishes of the Day

Trachanas risotto with vegetables

Creamy trachanas cooked like risotto with vegetables.

Peitinarya pasta with chicken fillet & feta sauce

Traditional pasta with chicken and feta sauce.

Long hilopites with Kalavryta black truffle sauce

Pasta with aromatic Greek truffle.

Pappardelle with Messolonghi bottarga & lemon sauce

Elegant dish with Greek bottarga.

Baked lasagna with chicken mince

With spinach & sun-dried tomato.

Stuffed zucchini with egg-lemon sauce

Classic Greek dish with velvety sauce.

Baked eggplants with feta & tomato

Simple and summery baked eggplants.

Dessert

Orange pie with kaimaki ice cream

Syrupy Orange pie served with kaimaki ice cream.

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