

Tanjirići

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GRČKA MUZIČKA TAVERNA



πιατάκια
EAT GREEK

grčka muzička taverna greek music tavern

piatákia

Doručak

PROINO

Breakfast

Tri jaja na oko sa krompirićima, kremom od feta sira, hrskavom slaninom (50g), peršunom i sumak začinom

Omlet punjen kačkavaljem (50g), suvim vratom (50g), salaticom od sveže rukole, krastavca, paradajza i sirom

Pita hleb, kačkavalj (50g), suvi vrat (50g), pate od masline, paradajz, kiseli krastavac i Ajoli sos

tri jaja na oko sa kobasicom, pomfrtom, paradajzom i feta sirom

avgolofolia
500

Three eggs with french fries feta cheese cream, crissi panceta (50g), parsley and sumak spice

omlet
500

Omlet filled with cheese (50g), bacon (50g), fresh rocket salad, cucumber, tomato and cheese

topli sendvič
450

Pita bread, cheese (50g), bacon (50g), olive pate, tomato, pickles and Ajoli sos

ja ja sa kobasicom
500

three eggs with sausage, french fries, tomato and feta cheese

Doručak se servira do 12 sati

"Ηόρεξη έρχεται με το φαγητό."

"To know how to eat well, one must first know how to wait."

Marco Pierre White

Apetit dolazi sa hranom.
Appetite comes with food.

Maria Portokalos: Ian, are you hungry?
Ian Miller: Uh no, I already ate.
Maria Portokalos: Okay, I make you something.

MLEVENO MESO - KIMAS - MINCED MEAT

Musaka sa mlevenim mesom, patlidžanom, krompirom & bešamel sosom (500g)

musaka
950
keftedakje
javrtlu
1200

Layered of eggplant, minced meat, potatoes and topped with béchamel cream (500g)

Ćufte (280g) od začinjenog junećeg mlevenog mesa, sos od grčkog jogurta, paradajz sos, pita hleb i pomfrtit

Beef meat balls (280g) with greek yogurt sauce, tomato sauce, pita bread and french fries

PSAROPIATAKIA

fish plates

riblji veći tanjirići

Pečeni fileti orade (250g) sa grilovanim povrćem ili Tabule salatom

tsipura
1500

Baked bream fillets (250g)

Gambori (180g) u crvenom sosu sa Metaxom, manestrom (festenina od ječma) i parmezanom (blago ljuto)

kritharoto me
garides
1400

Prawns (180g) in red Metaxa sauce, barley pasta and parmesan (slightly spicy)

Fileti brancina (250g) sa grilovanim povrćem ili Tabule salatom

lavraki
1500

Sea bass fillets (250g) with grilled vegetables or Tabouleh salad

Komadići filea od lososa (200g) sa njokama, povrćem, vodkom, neutralnom pavlakom, mirodijom i nanom

solomos me
njoki
1400

Pieces of salmon (200g) fillet with gnocchi, vegetables, vodka, neutral cream, dill and mint

Lignje (250g) sa grilovanim povrćem

kalamaria
grill
1500

Squid (250g) with grilled vegetables

slatki tanjirići

GLIKA PIATAKIA

sweet little plates

Mlečni krem sa pečenim bademima & voćem (250ml)

mihalepi me
smigdale & frouta
380

Milk custard cream with almonds & fruits (250ml)

Princes krofne prelivene kremom od vanile, kreme od čokolade, šlagom i maraskinom trešnjom (250ml)

profiteroli
400

French choux pastry ball with vanilla cream, chocolate creme, whipped cream and maraschino cherries (250ml)

Zapečena četen alva sa cimetom uz limun (150g)

halvas tu furnu
350

Warm halva with cinnamon and lemon (150g)

1000 listića sa kremom od vanile, švajcarskim marengom i marmeladom od šumskog voća (250ml)

milfejg
400

Milfeig with vanilla cream, swiss merengue and forest fruit jam (250ml)

Hleb pita bread
60 / kom.

Bread

POLA PORCIJE SE NAPLAĆUJE 70% OD CELE
*zavisno od dostupnosti

*subject to availability

"Μορασμένη ευτυχία είναι διπλή ευτυχία."
"Podeljena sreća je dupla sreća."
"A shared happiness is a double happiness."

mesni veči tanjirići

KREATOPIATAKIA

meat plates

Grilovani ramstek (250gr) isečen
na komadiće sa rukolom,
sušenim paradajzom & kapar

*mosharisio kontre
fileto tal jata*
1400

Grilled boneless ramsteak (250gr)
with rucola, dried tomatoes
& caper

Sporo kuvana junetina (180g) u paradajz
sosu sa pireom od patlidžana, ili sa domaćom
testeninom «manestra», grčkim feta sirom i
bosiljkom

kokinisto
1200

Slow cooked beef (180g) in tomato sauce,
with eggplant puree, or with greek pasta
«manestra», greek feta cheese and basil

JAGNJETINA - ARNI - LAMB

Pečena sočna jagnjetina (300g)
sa pekarskim krompirom

kleftiko
1400

Slow roasted lamb (300g)
with baked potato

Grillovani jagnjeći kotleti (450g)

* *pejdakia**
1600

Grilled lamb chops (450g)

SVINJSKO MESO - HIRINO - PORK

Grilovana svinjska špic rebra (400g) sa
demi glace sosom i pomfritom

*hirino
pejdakia*
1200

Grilled pork ribs (400g) with demi
glace sauce and french fries

Svinjski ražnjići (350g) uz pita hleb,
tzatziki salatu, paradajz, crveni luk
& pržene krompirice

svvlaki
1200

Pork souvlaki (350g) with pita bread,
tzatziki salata, tomato, red onions,
& fried potatoes

Svinjski file (250g) sa prženim
njokama, spanaćem, čeri paradajzom
parmezanom i neutralnom pavlakom

hirino fileto
1250

Grilled pork fillet (250g) with
fried gnocchi, spinach, cherri tomatoes,
parmesan and cooking cream

PILETINA - KOTOPULO - CHICKEN

Aromatizovani pileći file (250g)
sa domaćom testeninom "trahanas",
pečurkama i hrskavom slanim (ala rižoto)

*kotopulo
trahenoto*
1200

Grilled chicken fillet (250g) with
domestic "trahanas" pasta, mushrooms
and chrispy panceta

Pileći ražnjići (350g) servirani na rukoli,
sa kockicama paradaja & feta sirom
uz pržene krompirice

svvlaki
1150

Chicken souvlaki (350g) with rocket,
tomato and feta cheese salad with
fried potatoes

*zavisno od dostupnosti

*subject to availability

Aunt Voula: What do you mean he don't eat no meat?
Oh, that's okay... I make lamb.

"Μορασμένη ευτυχία είναι διπλή ευτυχία."

"Podeljena sreća je dupla sreća."

"A shared happiness is a double happiness."

Naša priča

Hrana je da se deli...

Piatákia na grčkom znači "tanjirići". Neki služe da se lome, a u nekim se služi **meze**.

Reč **mezés** sa grčkog se prevodi na druge jezike kao "mešana predjela", ali to ne oslikava pravo značenje ovog pojma i njegovo mesto u grčkoj tradiciji. Tu reč i običaj doneli su sa Bliskog Istoka i ostavili Grcima, nama i svim ostalim delovima Ottomanskog carstva, Turci. Kod nas je meze mešano seckano predjelo koje uz piće i razgovor grickamo i bockamo čačkalicama, viljuškicama, noževima, prstima i ostalim raspoloživim sredstvima, a Grci su ga kulinarski doradili, proslavili i sociološki ga razvili od jela do animirane komunikacije grupe ljudi, obično praćenu smehom i bukom, i ugradili ga u svoju kulturu kao zabavu za sva čula, druženje uz hranu, vino ili uzo, muziku ili talase, dan ili noć... I od tih im je materijala satkana duša.

Meze se servira u zajedničke male tanjiriće tako da celo društvo može da ga deli i da u njemu uživa, bilo da je skromno kao par masline sa kriškom sira ili obogaćeno umacima, toplim mirisnim jelima, mesom sa roštilja, prženim lignjama, malim trouglicaima ukusnih pita i drugim mnogobrojnim gurmanlucima. Meze prevashodno predstavlja obožavanje života i potpunog življjenja. Njegova sуштина je okupljanje prijatelja i porodice u razgovoru i činu poštovanja ukusne hrane i dobrog vina. Pa je tako pravo **značenje reči meze: deliti i uživati**.

Our story

Food is for sharing

Piatákia translated from Greek means "**small plates**". Some of them are for braking, but in the lucky ones a wide variety of dishes called **meze** is served.

Mezés is usually translated from Greek to English as "appetizers", but this translation does not do justice to the fundamental role meze plays in Greek tradition. The word and the custom of meze have been brought from Middle East to Greece and to the rest of the Ottoman monarchy by Turks. Greeks have made some culinary adjustments and socially developed meze from a meal to an animated communication of a group of people, which usually ends up in noise and laughter, for which they are famous. They have built it into their culture like entertainment for all senses, friendly social gathering accompanied by food, wine or ouzo, music or sea, day or night... And these are the raw materials from which their soul is made.

Meze is served on small plates so the whole group can share and enjoy something as humble as a few olives or a piece of cheese, all the way to platters laden with different dips, warm aromatic dishes, skewers of grilled meat, deep-fried calamari, little tasty filo triangles, and endless delightful treats. Most important, meze captures the zest of life, and living life to its fullest! The essence of meze is gathering of friends and family for conversation and the simple appreciation of delicious food and wine. Therefore, **meze means to share and enjoy**.

hladni tanjirići

KRIA PIATAKIA

cold plates

Umak od sočiva, serviran uz kockice paradajza, kapar, crveni luk, limun & maslinovo ulje (180g)

fava
400

Lentils dip served with tomato cubes, caper, red onion, lemon & olive oil (180g)

Pate od crne masline, svežeg bosiljka maslinovog ulja i belog luka (120g)

pasta elias
380

Black olives Tapenade with fresh basil, olive oil and garlic (120g)

Salata – namaz od pečenog patlidžana, fete i sveže mente (180g)

melitzanosalata
400

Roasted eggplant salad spread with feta and fresh mint (180g)

Kisela pavlaka, krastavac, beli luk & mirodija (150g)

tzatziki
380

Sour cream, cucumber, garlic & fresh dill (150g)

Namaz od fete, ljute papričice i suve šljive (180g)

tirokaftevi
380

Chilly feta spread with dry prunes (180g)

Sarmice od vinove loze sa pirinčem, aromatičnim biljem i sosom od grčkog jogurta

dolmadakia
550

Rolled wine leaves with rice, herbs and greek yogurt sauce

Salatica od kuskusa i kockica svežeg paradajza, krastavca, crvenog luka, peršuna i nane

tabule
400

Salad with couscous, fresh tomato, cucumber, red onion, parsley and mint

salatne činije

SALATOKUPES

salad bowls

Salatica sa surimi mesom od rakova, mangom, krastavcem, paradajzom, kukuruzom, crvenim lukom, kaparom, mirodijom i dresingom od maslinovog ulja i vanile

kavurosalata
750

Salad with surimi crab meat with mango, cucumber, tomatoes, corn, red onions, caper, dill with olive oil and vanilla dressing

Salata od svežeg komorača, čeri paradajz, mlađi luk, masline, peršun i dresing od limuna i maslinovog ulja (250g)

finokio
650

Fresh fennel salad with cherry tomato, spring onion, olives, parsley and olive oil dressing (250g)

Ntakos. specijalitet sa Krita, dvopek od ječma pate od masline, Grčka feta sir, paradajz, kapar, maslinovo ulje i bosiljak (350g)

dakos
650

Double baked barley bread, olive tapenade, Greek feta cheese, tomato capers, olive oil and basil (350g)

Sveža vitaminska salata sa lešnicima i citrusim dresingom (350g)

politiki me pantzari
kai funtukia
600

Fresh vitamin salad with hazelnuts and citrus dressing (350g)

Mix zelenih salata sa grilovanim halumi sirom, sezonskim voćem, bademima i dresingom od limuna (250g)

halumi salata
950

Mixed greens with grilled white cheese-halumi, season fruits, almonds & lemon vinaigrette (250g)

Grčka rustična salata sa grčkom fetom «Epiros» (600g)

horiatiki greek
750

Greek rustic salad with greek feta «Epiros» (600g)

*zavisno od dostupnosti

Soup is liquid comfort.
Supa je tečna uteha.

topli tanjirići

ZESTA PIATAKIA

hot little plates

Pita hleb sa maslinovim uljem, belim lukom i origanom (150g)

skordopsomo
300

Garlic pita bread (150g) with olive oil and oregano

SIREVI

Grčka feta pohovana u kadaifu sa sweet chilly sosom

Grilovan «Halumi» sir (120g) sa marmeladom od aronije

Pržena feta (180g) u susamu, sirup od ljute papričice i pomorandže

Zapečeni feta sir sa kačkavaljem (250g), paprikama, paradajzom i origanom - blago ljuto

feta kadaifi
550

halumi
650

feta saganaki
500

bujurci
600

Deep fried kadaif feta cheese with sweet chilly sauce

Greek «Halumi» cheese (120g) with chokeberry jam

Deep fried feta cheese (180g) with sesame crust, orange chilly syrup

Hot feta and hard cheeses (250g) baked with peppers, tomato and oregano

VEGETABLES

kolokithokeftedes
480

Zucchini burgers with tzatziki salad (250g)

psita lahanika
650

Grilled vegetables

melidzena
jemisti
700

Grilled stuffed eggplant with feta cheese, tomato and basil

kritharoto
manitarija
850

Mixed mushrooms with Manestra, oyster sauce, parmesan, butter and parsley

SEAFOOD

htepodi sharas
1500

Grilled octopus (100g) with fava salad

garides
saganaki
1300

Grilled prawns (180g) in tomato sauce with ouzo and feta cheese

kalamarakia
tiganita
1200

Crunchy fried squids (180g) with chilly domestic mayonnaise

MORSKI PLODOVI

Grilovana hobotnica (100g) sa «fava» salaticom

Grilovani gambori (180g) u sosu od paradajza, sa uzom i feta sirom

Hrskave lignje (180g) sa domaćim pikantnim majonezom

Supa dana (400ml)

supa imeras
330

Soup of the day (400ml)

*zavisno od dostupnosti

*subject to availability