



GRČKA MUZIČKA TAVERNA



πιατάκια

EAT GREEK

grčka muzička taverna greek music tavern

## piatákia

### Naša priča

Hrana je da se deli...

**Piatákia** na grčkom znači "tanjirići". Neki služe da se lome, a u nekima 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 Otomanskog 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 maslina sa kriškom sira ili obogaćeno umacima, toplim mirisnim jelima, mesom sa roštilja, prženim lignjama, malim trouglicima ukusnih pita i drugim mnogobrojnim gurmanlucima. Meze prevashodno predstavlja obožavanje života i potpunog življenja. Njegova suština 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**.

"Η όρεξη έρχεται με το φαγητό."

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

Marco Pierre White

**Appetit 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.

hladni tanjirići

## KRIA PIATAKIA

cold plates

Sarmice od vinove loze sa pirinčem, aromatičnim biljem i sosom od grčkog jogurta	*dolmadakia*	Rolled wine leaves with rice, herbs and greek yougurt
Umak od sočiva, serviran uz kockice paradajza, kapar, crveni luk, limun & maslinovo ulje (180g)	fava 450	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 400	Black olives Tapenade with fresh basil, olive oil and garlic (120g)
Salata – namaz od pečenog patlidžana, fete i sveže mente (180g)	melitzanosalata 450	Roasted eggplant salad spread with feta and fresh mint (180g)
Kisela pavlaka, krastavac, beli luk & mirođija (150g)	tzatziki 400	Sour cream, cucumber, garlic & fresh dill (150g)
Namaz od fete, ljute papričice i suve šljive (180g)	tirokafteri 400	Chilly feta spread with dry prunes (180g)
Namaz od fete, ljute papričice i suve šljive (180g)	tirokafteri	Chilly feta spread with dry prunes (180g)

salatne činije

## SALATOKUPES

salad bowls

Salata od sveže rukole, sušeni paradajz, listići parmezana i dresing od aceto balsamico (250g)	roka 700	Fresh roket salad, sundry tomato, parmesan leaves and aceto balsamico dressing (250g)
Ntakos. specijalitet sa Krita, dvopek od ječma pate od maslina, Grčka feta sir, paradajz, kapar, maslinovo ulje i bosiljak (350g)	dakos 750	Double baked barley bread, olive tapenade, Greek feta chese, tomato capers, olive oil and basil (350g)
Sveža vitaminska salata sa lešnicima i citrusim dresingom (350g)	politiki me pantzari kai funtukia 700	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 1000	Mixed greens with grilled white cheese-halumi, season fruits, almonds & lemon vinaigrette (250g)
Grčka rustična salata sa grčkom fetom «Epiros» (600g)	horiatiki greek 850	Greek rustic salad with greek feta «Epiros» (600g)

\*zavisno od dostupnosti

\*subject to availability

"Μοιρασμένη ευτυχία είναι διπλή ευτυχία."

"Podijena sreća je dupla sreća."

"A shared happiness is a double happiness."



topli tanjirići

## ZESTA PIATAKIA

hot little plates

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

skordopsomo  
350

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

### SIREVI

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

halumi  
700

### CHEESES

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

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

feta saganaki  
650

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

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

bujurdi  
700

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

### POVRĆE

### VEGETABLES

Ćufte od tikvica sa tzatziki salatam (250g)

kolokithokeftedes  
650

Zucchini burgers with tzatziki salad (250g)

Pržene kolutići tikvica tanko isečeni  
sa tzatziki salatam (250g)

kolokithakia tiganita  
650

Deep fried zucchini with tzatziki salad (250g)

Grilovani punjeni patlidžan  
sa feta sirom, paradajzom i bosiljkom

melidzana  
jemisti  
850

Grilled stuffed eggplant  
with feta cheese, tomato and basil

### MORSKI PLODOVI

### SEAFOOD

Grilovana hobotnica (100g)  
sa «fava» salaticom

htapodi sharas  
1800

Grilled octopus (100g)  
with fava salad

Gambori na tiganju (220g) u sosu  
od paradajza, sa uzom i feta sirom

garides  
saganaki  
1500

Prawns in pan (220g) in tomato  
sauce with ouzo and feta cheese

Hrskave lignje (200g) sa  
domaćim pikantnim majonezom

kalamaraka  
tiganita  
1400

Crunchy fried squids (200g) with  
chilly domestic mayonnaise

### MLEVENO MESO - KIMAS - MINCED MEAT

Musaka sa mlevenim mesom,  
patlidžanom, krompirom,  
bešamel sosom (500g) i feta sir

musaka  
1200

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

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

keftedak ja  
jeurtlu  
1300

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

\*zavisno od dostupnosti

\*subject to availability

Soup is liquid comfort.  
Supa je tečna uteha.

mesni veći tanjirići

## KREATOPIATAKIA

meat plates

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

mosherisio kontra  
fileto taljeta  
1700

Grilled boneless rump steak (250gr) with rocket, 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  
1400

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  
1700

Slow roasted lamb (300g) with baked potato

Grilovani jagneći kotleti (450g)

pajdakia\*  
1800

Grilled lamb chops (450g)

### SVINJSKO MESO - HIRINO - PORK

Svinjski file u sosu od meda vina i majčine dušice serviran sa pireom od krompira mleka i putera

fileto me meli  
ke thimeri  
1400

Grilled pork fillet (250g) in sauce honey, wine and thyme served with potato puree

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

suvlaki  
1400

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

Marinirani komadići svinskog mesa na tiganju serviran sa pomfritom tzatziki salatom, paradajz i crveni luk

giros sto  
tiganji  
1400

Marinated pork meat in pan cutted in small peaces served with tzatziki, tomatoes and red onions

### PILETINA - KOTOPULO - CHICKEN

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

kotopulo  
trahanoto  
1300

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

Pileći file (250g) sa domaćom testeninom "manestra" neutralna pavlaka, parmezan i kockice paradajza i bosiljak

kotopulo  
manestra  
1300

Chicken fillet (250g) with domestic "manestra" pasta, heavy cream, parmesan tomatoes cubes and basil

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

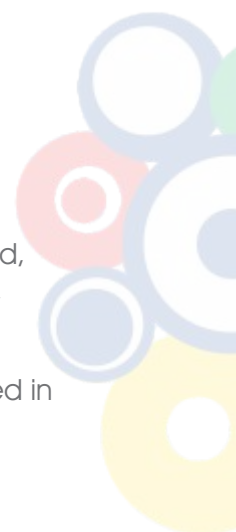
suvlaki  
1300

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

\*zavisno od dostupnosti

\*subject to availability

Nostalgiya je ljubav prema hrani koju smo jeli  
nekada, negde...



riblji veći tanjirići

## PSAROPIATAKIA

fish plates

Pečeni fileti orade (250g) sa sosom od komorača, ouza i grilovane tikvice

tsipura  
1700

Baked bream fillets (250g) with fennel and ouzo sauce, served with grilled zucchini

Gambori (180g) u crvenom sosu sa Metaxom, manestrom (kritharaki pasta) i parmezanom (blago ljuto)

kritharoto me  
garides  
1600

Prowns (180g) in red Metaxa sauce, manestra (kritharaki pasta) and parmesan (slightly spicy)

Brancin fileti (350g) pečen u rerni sa krompirom, čeri paradajzom i aromatizovanim začinom

lavraki  
1800

Sea bass fillets (350g) baked in oven with potatoes, cherry tomatoes and spices

Grilovane lignje (250g) sa grilovanim povrćem

kalamaria  
grill  
1700

Grilled Squid (250g) with grilled vegetables

Rižoto od dagnje sa kockicama svežeg paradajza, mirođije i ouza (250g)

midopilafo  
1300

Mussels risotto with fresh tomatoes, dill and ouzo

slatki tanjirići

## GLIKA PIATAKIA

sweet little plates

Rolovana baklava punjena orašastim plodovima, cimetom, puterom prelišen sirupom (250ml)

baklava  
450

Rolled baklava filled with nuts cinnamon and butter and syrup

Mlečni krem sa pečenim bademima & voćem (250ml)

mahalepi me  
amigdala & frouta  
450

Milk custard with almonds & fruits (250ml)

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

profiteroli  
450

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

Zapečena četen alva sa cimetom uz limun (150g)

halvas tu furnu  
400

Warm halva with cinnamon and lemon (150g)

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

milfejg  
450

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

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

## DODACI

ljuta paprika kafteri piper je hot pepper  
140 / kom

pomfrit patates tiganites french fries  
400

pomfrit preliven sa sosom od cedar french fries with cedar sauce  
hrskave slaninice i przenim lukom spread with bacon and crispy onion  
patates tiganites  
me cedar  
800

Hleb pita bread Bread  
90 / kom.



POLA PORCIJE SE NAPLAĆUJE 70% OD CELE  
\*zavisno od dostupnosti \*subject to availability

"Μοιρασμένη ευτυχία είναι διπλή ευτυχία."  
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Tanjirici

[www.tavernapiatakia.com](http://www.tavernapiatakia.com)

