

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 čačalicama, 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 trougličima 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

DODACI

ljuta paprika	kefteri piper ja 140 / kom	hot pepper
pomfrit	patates tiganites 400	french fries
pomfrit preliven sa sosom od cedar hrskave slaninice i przenim lukom	patates tiganites me cedar 800	french fries with cedar sauce spread with bacon and crispy onion
Hleb	pitz bread 90 / kom.	Bread

POLA PORCIJE SE NAPLAĆUJE 70% OD CELE

*zavisno od dostupnosti

*subject to availability

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.

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

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 pantzani 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)

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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 salatam, 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

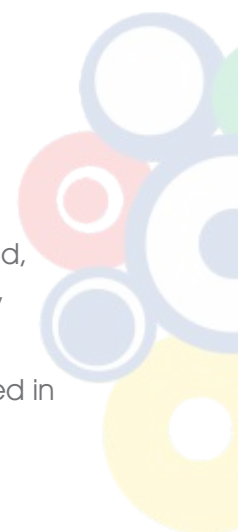
suvlaki
1300

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

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*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 preliven 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.



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Tanjirici

www.tavernapiatakia.com

