

THE BITES STORE



full tou meze

3 KATOUNI STR., LADADIKA,
THESSALONIKI, GREECE, TEL.: +30 2310 524700



PRICELIST / FOUNDATION IN 2008 - 696th OLYMPIAD YEAR D / ISSUE OF AUTUMN 2013

TASTES OF BITES FOR PEOPLE WHOSE PASSION IS TO ENJOY FOOD



Our philosophy

The new tendencies in Ladadika made the area change its initial philosophy. However, people who experienced the old Ladadika with the commerce of food coming from continental and island Greece never compromised with this change. Therefore they gave birth to Full tou Meze that could be characterized as miniature of old Ladadika philosophy. Though its products, it manages to travel to favorite regions of our homeland.



Appetizers

| | |
|---|------|
| Taramosalata (white preserved fish roe salad) | 4,00 |
| Skordalia (A thick puree dip sauce of potato and garlic) | 3,20 |
| Authentic fava (with capparri and chopped onions) | 4,00 |
| Dolmadakia (Home stuffed vine leaves with rise) | 4,60 |
| Spicy grilled peppers (2 pieces) | 2,50 |
| Fresh grilled red peppers (From Florina) | 4,00 |
| Stuffed fresh grilled red peppers (With gabbage salad) | 4,50 |
| Tzatziki (Strained yogurt, mixed with cucumbers, garlic, salt, oliveoil and dill) | 3,60 |
| Tirokafteri spicy (cheese puree spead salad) | 3,80 |
| Trilogy of three dips (tzatziki, spread cheese and tirokafteri) | 5,30 |

Salads

| | |
|--|------|
| Bunch of fresh vegetables | 7,50 |
| <i>(With goat cheese and vinaigrette of citrus juice, nut)</i> | |
| Tomato and cucumber salad (With onions) | 4,00 |
| Lettuce salad (With fresh onion, dill and lemon) | 4,00 |
| Politiki / Pikantiki (Cabbage, carrot, celery, olive oil, vinaigrette) | 4,00 |
| Greek salad (Cucumber, tomato, onion, feta, olives) | 6,80 |
| Warm potato salad (Dry tomato, onion and olive oil) | 4,00 |
| Boiled beetroot salad (With a little bit of garlic) | 4,20 |
| Beetroot salad from Byzantine times (With yogurt and nuts) | 4,50 |
| Marinated zucchini (With mushrooms, sour mizithra | 6,20 |
| <i>and cheese based on Burley rusk)</i> | |
| Dakos from Crete (Rusk topped with tomato sauce, cheese with olives) | 6,20 |
| Salad with spinach, beets and blue cheese | 7,50 |
| Salad with rocket, sun dried tomatoes and spinach | 6,50 |
| Salad with boiled vegetables (broccoli, cauliflower, beetroot, greens) ... | 7,00 |
| Green steamed vegetables of the season (swiss chard, radishes or zohies) | 4,00 |
| Kritamo (Summer sea fennel with cherry tomato and olive oil) | 6,00 |
| Stamnagathi (Winter sea fennel from Crete) | 6,00 |
| The salad tree | 8,20 |
| <i>(Combination of fresh vegetables with warm dried fruit sauce and flakes of cream cheese and anthotiro dry, breaded in sesame and poppy seeds and cranberries, served in crispy oriental pastry)</i> | |
| Salad with rocket, tomato, anthotyro, balsamic vinegar | 6,50 |

Cured - Smoked - Pickles

| | |
|---|------|
| Marinated anchovy handmade | 4,20 |
| Sardine fillet marinated handmade | 4,20 |
| Lakerda (Palamida, salted tuna, bonito fish) handmade | 6,50 |
| Marinated spanish sardines | 4,60 |
| Dried mackerel (Small pieces with vinegar and dill) | 4,50 |
| Smoked cod fillet | 5,00 |
| Smoked mackerel fillet | 5,20 |
| Olives (Thassos, kalamon, Halkidiki, or Crete) | 3,50 |
| Pickles (cabbage, eggplant, various) | 4,60 |



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Η φωτογράφιση αυτή έγινε το 1913 από το σημείο αυτό, που εσείς τώρα συμποσιάζεστε!!!

Ladadika : Historical facts reaching our times

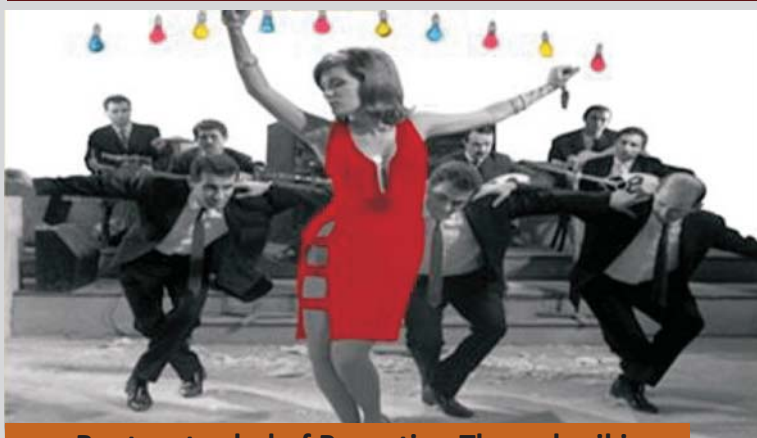
In the southwestern part of the greek-roman centre of Thessaloniki, from Court square and the junction of Egnatia and Venizelou str., up to the harbour, the central market of the modern city was developed with bazaars and flea markets, from the Byzantine times up to the post ottoman empire era. At the end of the 19th century, the city became so-called European. Until 1917 this was the place of the area's entire trade. After the great fire in 1917 only the oil merchants remained. Ladadika were named after the ground floor stores and warehouses where oils and other products were stored. Since then it covers the area from the port to few steps upwards Tsimiski str. in the narrow alleys of the area where there were houses of prostitution (that explains the song "in Ladadika they sell what you want..."). The area was gradually losing its character after the earthquake of 1978...The whole trading was falling apart, storehouses were abandoned and the bad reputation took their place. Nowadays (after 1985) the area was entirely renovated and became an area of relaxation and tastes...its narrow alleys still have the smells of olive oil and soap.

Mezzes

They aim at the activation of the palate and the appetite and give reason for company and chat. The tradition of bites has its roots in the ancient symposiums and the toasts while the word comes from the Persian word maza, meaning taste. The bite is almost rite encountered in Mediterranean and Balkans. Bites do not play the same role with the appetizers they are not served before the main lunch or dinner but separately.

The bite is a tasteful game. Even the order of service is important : starting from the most mildly tasty dishes followed by the spiciest and ending to the calmest tastes. The variety of tastes and colors in a table with bites should be great.

For that reason we consider as bites the dip-salads like tzatziki, tirokafteri, eggplant salad, garlic dip sauce (skordalia), fish roe salad etc, olives, cheese, vegetables, various pies, French fries, meatballs, tomato balls, zucchini balls, seafood, meat products, legumes, dry salt fishes and many others. Overall, the bites matching with ouzo or tsipouro have stronger and spicier taste than those matching with wine.



Beetroot salad of Byzantine Thessaloniki

Ingredients : 4 medium beetroots, 1 sour apple, 1 lettuce, 1 drained yogurt (220 gr), 1 spoon vinegar.
Preparation : Wash and peel off the beetroots. Grate and put them in a bowl, pour some vinegar and let them in the refrigerator for the whole night. The following day, wash them off, squeeze well and mix with the apple, the lettuce salad already chopped and yogurt.

Greek cheeses

| | |
|--|------|
| Graviera of crete (Cheese from Crete) | 4,60 |
| Anthotyro (Dry white cheese from Crete) | 3,50 |
| Feta (Cheese from Grevena) | 3,80 |
| Arseniko (Hard yellow cheese from Naxos island) | 4,60 |
| Komos (Chesse, mixed with freshly mountain herbs from Naxos island) | 4,60 |
| Metsovone (Semi-hard to hard smoked cheese from Metsovo) | 4,60 |
| Batzos (Macedonian hard salty cheese from North Greece) | 4,60 |
| Batzos smoked (Macedonian smoked hard salty cheese from North Greece) | 4,80 |
| Ladotiri (Cheese from Mitilini) | 4,60 |
| Melihloro (Cheese from Lemnos island) | 4,60 |
| Mastelo (Cow's yellow cheese from Chios) | 4,60 |
| Talagani (100% sheep's milk cheese, from Messinia) | 4,60 |
| Haloumi (Semi-hard, salty cheese from Cyprus) | 4,60 |

PAN FRIED WE SERVE:

Arseniko, Melihloro, Batzos, Ladotiri, Graviera

GRILLED WE SERVE :

Talagani, Mastelo, Haloumi

Greek traditional cheeses

PROTECTED DESIGNATION OF ORIGIN

Greece has great history and traditions dating back to millenniums ago. Some traditions refer to milk and its products. For instance, ancient Greeks used to consider the milk as holy food because Zeus the king of Olympians gods was nursed with the milk of the nymph Amaltheia while according to greek mythology the art of cheese making was gifted to the ordinary citizens from Olympus gods.

Nowadays, over 250.000 families deal with sheep and goat production, sheep and goat milk representing the 60% of the total milk production and the 85% of the cheese production coming from this milk. The fact that many cheeses are today copied, without success, confirms the dominance of greek cheeses all over the world.

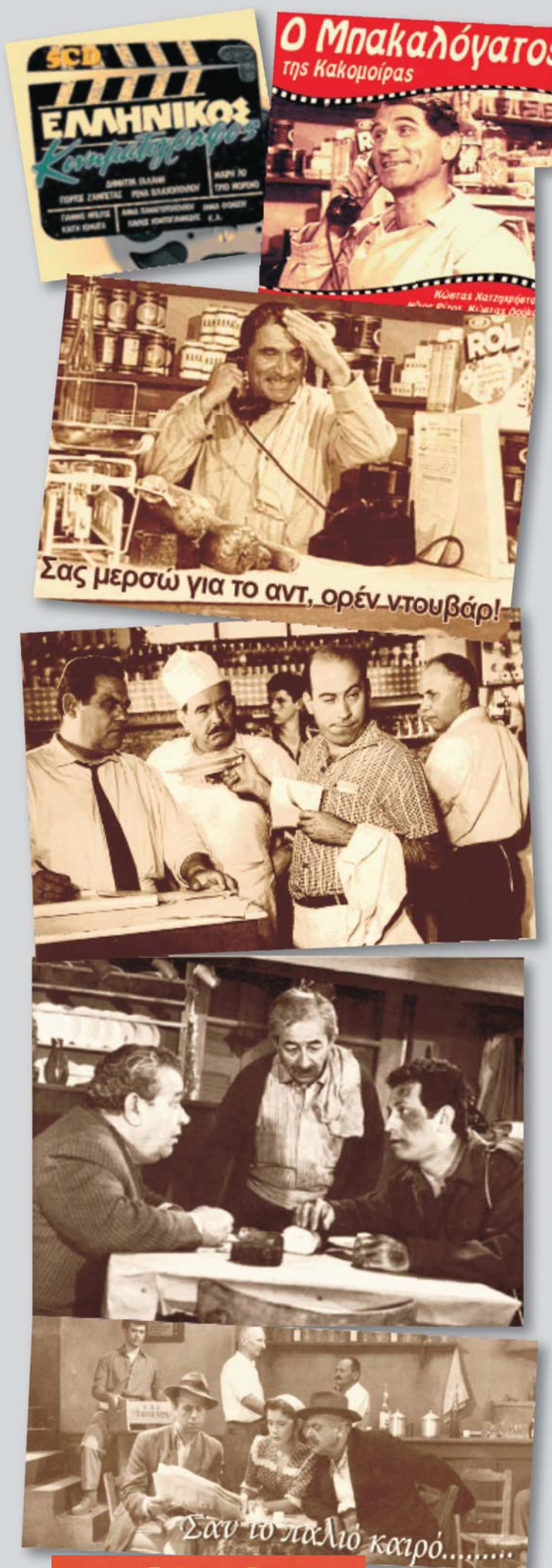
Greece in order to protect its traditional products published in its food code the cheese specification for Feta, hard cheese, kasseri mild salty cheese, hard graviera cheese, mizithra cheese, cottage cheese, manouri cheese, galotyri cheese, kopanisti, telemes, sfela, batzos, Victoria Thessaloniki, formaela arahova, ladotyri mitilini, san michali, metsovone, sour mizithra crete, kalathaki lemnos, katiki domokos, piktogalo chania and anevato.

Traditional hums (Roasted meat) - Omelettes

| | |
|---|------|
| Pasturmas (Pastirma, air-dried cured beef) | 4,50 |
| Kavurmas (Boiled meat made of highly seasoned smoked meat) | 5,50 |
| Apaki (Smoked pork meat with strong flavour) | 4,80 |
| Siglino (Smoked pork meat preserved in olive oil) | 4,80 |
| Soutzouki (Dry spicy sausage) | 4,80 |
| Eggs with soutzouki | 5,50 |
| Eggs with kavourma from Thrace | 5,50 |
| Eggs with rustic-farm sausages | 5,50 |
| Eggs with pasturma | 5,50 |
| Omelettes (each product added it is extra charge 0,50€) | 5,50 |



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ΤΟ ΠΑΝΟΡΑΜΑ
 ΤΟΥ ΕΛΛΗΝΙΚΟΥ ΚΙΝΗΜΑΤΟΓΡΑΦΟΥ
 ΠΡΩΤΗ ΕΠΟΧΗ

Hot Appetizers & bites

| | |
|--|------|
| Oven chickpeas (With soutzouki) | 6,00 |
| Oven chickpeas | 4,50 |
| Gigandes baked beans (With tomato sauce and siglino hum from Mani) | 6,00 |
| Gigandes baked beans | 4,80 |
| Stuffed potatoes (Backed with cheese and bacon) | 4,80 |
| Baked potatoes (With yogurt sauce) | 4,20 |
| Patatodermata (Fresh unpeeled fried potatoes with Cretan Staka sauce-mixture of wheat flour and fat) | 4,80 |
| Fresh Fried potatoes with olive oil | 3,60 |
| Stuffed mushrooms (with cheese in the oven) | 5,30 |
| Pleurotus (With olive oil, lemon and balsamic vinegar) | 5,30 |
| Fresh fried mushrooms (Chopped with cognac) | 6,50 |
| Marathopita* (Fennel pie, traditional recipe from Crete stuffed with cheese and fennel) | 4,50 |
| Zucchini flowers (Fried with cheese and herbs) | 6,00 |
| Zucchini croquettes with cheese and herbs | 4,60 |
| Fried Zucchini crunchy sticks | 4,50 |
| Cheese croquettes | 4,50 |
| Feta cheese (With dry fruit and sauce) | 4,50 |
| Grilled aubergine (With feta cheese and walnut kernel) | 4,80 |
| Aubergine puree (With creamy texture) | 4,50 |
| Kerasopiperies (With cottage cheese from Domokos and smoked siglino hum from Mani) | 4,50 |
| Fried vegetables (with yogurt sauce and nuts) | 4,50 |
| Sogania (White sweet stuffed onions with minced meat, rice and nuts) | 4,80 |
| Rolls from fresh lasagna (Stuffed with spinach, bacon and cheese) | 6,00 |
| Bujurdi cooked with cheese | 5,00 |
| Bujurdi cooked with cheese and kavourma | 5,50 |
| Macedonian saganaki (with peppers, feta from goat, and smoked cheese) | 4,80 |
| Sausages with bread pies as base (tomato sauce and yogurt) | 5,50 |
| Small fried sausages bites with caramelized cabbage | 6,50 |
| Fried bird's livers | 6,00 |
| Fried bites of meatballs | 6,50 |
| Meatballs with tomato sauce | 6,50 |
| Chicken wings in the oven with sesame | 5,50 |
| Square pie with manuri white cheese in crunchy crust, honey sauce and sesame | 4,60 |
| Pastourmanli (Pie rolls from Thrace, stuffed with smoked cheese, pasturmas hum and dried and regular tomatoes) | 4,80 |
| Grilled vegetables (grilled with vinegar) | 4,80 |

Meat dishes

| | |
|--|-------|
| Grilled meatballs | 6,80 |
| Pork chops | 7,00 |
| Fried chopped pork pieces (With lemon and oregano) | 7,00 |
| Fried chopped pork pieces (With fresh mushrooms) | 7,00 |
| Traditional grilled sausage (From Karditsa) | 6,50 |
| Smoked wild boar sausage (From Pieria mountains) | 7,80 |
| Pork pieces on the grill (Marinated with carob syrup) | 7,50 |
| Chicken fillet on the grill | 7,50 |
| Indonesean chicken souvlaki (On a skewer) | 7,50 |
| Fried chicken with vegetables, thyme and wine sauce | 7,50 |
| Kebab giartlu (from lamb, veal and pork meatloaf served in skewers) | 7,20 |
| Smoked pork steak | 8,00 |
| Yulbasi from Smyrna (baked lamb, veal and pork, cheese and herbs, on parchment paper) | 8,00 |
| Hugiar Beyendi (Veal with tomato sauce, served with aubergine puree) | 8,50 |
| Tsoubleki of Macedonia (Veal pieces with fried vegetables, feta cheese and red peppers of Florina) | 8,00 |
| Linguine with chicken fillet (served with pesto) | 9,00 |
| Beef steak grilled (Black Angus) | 12,00 |
| Plateau Barbeque for 2 persons (meatballs, pork chops without bones and chicken) | 17,00 |

Seafoods dishes

| | |
|---|--|
| Fresh steamed mussels with shell (Mussels originated from Olympiada) | 7,20 |
| Mussels saganaki (Cooked in their juices with feta cheese, peppers and mustard) | 7,20 |
| Mussels with rise | 6,50 |
| Squid* grilled on a skewer (kalamari) | 8,00 |
| Fried squids* (kalamari) | 7,50 |
| Fried small* squids (gonos) | 8,50 |
| Gambari, fried small* prawns | 7,50 |
| Grilled octopus* | 12,80 |
| Fried Anchovies | 7,00 |
| Mix of fried fish | 7,80 |
| Sardine fillet grilled | 7,00 |
| Stuffed sardines (With chopped vegetables) | 7,50 |
| Fried cod fish* (with garlic sauce skordalia) | 7,00 |
| Steamy cuttlefish with fennel | 7,00 |
| Steamed tope fish with vegetables (In white sauce of lemon, saffron sauce and spicy pepper) | 12,50 |
| Steamed shrimps* with tomato and feta cheese | 12,50 |
| Spaghetti with shrimps* (with tomato sauce) | 12,50 |
| Seafood liguini (Mussels, squid, shrimps and octopus in white sauce) | 12,50 |
| Seafood orzo (Mussels, squid, shrimps and octopus) | 13,00 |
| Seafood risotto (Mussels, squid, shrimps and octopus) | 12,50 |
| Saffron risotto with mussels | 12,50 |
| Small size fresh fried fish (per kilo) | (For the price get informed by the waiter) |



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Wines 750ml

White

| | |
|---|-------|
| Famigliano white (Sauvignon Blanc - Assyrtiko) | 12,50 |
| Malagouzia estate Alpha (Malagouzia) | 20,00 |
| Samaropetra Kir-Yianni (Sauvignon Blanc - Roditis) | 20,50 |
| Ktima Ioulia K. Lazaridi (Chardonnay) | 21,00 |
| Konstantaras (Sauvignon Blanc) | 17,00 |
| Amethystos Lazaridi (Sauvignon Blanc - Assyrtiko) | 21,00 |
| Aroma Limnou Biological (Moschato Alexandrias) | 14,00 |
| Moshofilero Boutari (Moschofilero) | 15,00 |
| Flogoinos (Malagouzia) | 16,50 |
| Estate Gerovasilou (Assyrtiko - Malagouzia) | 22,00 |
| Estate Vivlia Hora Gerovasilou Tsamtsarli (Sauvignon Blanc - Assyrtiko).... | 25,00 |
| Aelios Oinos Glikos Palaiomenos (Moschato Alexandrias) (500ml)... | 17,50 |
| Glass of wine estate Alpha (Malagouzia) (150ml) | 4,60 |

Rose wines

| | |
|---|-------|
| Famigliano rose (Syrah) | 12,50 |
| Zoiforos (Syrah) | 15,50 |
| Akakies Kir-Yianni (Xinomauro) | 18,00 |
| Glass of wine estate Akakies Kir-Yianni (Xinomauro) (150ml) | 4,20 |

Red wines

| | |
|--|-------|
| Famigliano red imiglikos (Syrah - Merlot) | 12,50 |
| Famigliano red kairo (Syrah - Merlot) | 12,50 |
| Estate Alpha (Syrah) | 20,50 |
| Amethystos Lazaridi (Agiorgitiko Cab. Sauv. - Merlot) | 23,50 |
| Estate Kir-Yianni (Xinomauro - Merlot) | 20,00 |
| Konstantara Harites Petres (Cabernet Sauvignon - Merlot) | 14,00 |
| Agiorgitiko Boutari (Agiorgitiko) | 14,00 |
| Estate Gerovasilou (Limnio - Merlot - Syrah) | 25,00 |
| Rapsani Tsantali Selected (Xinomauro - Krasato - Stavroto) | 28,00 |
| Zoiforos (Cabernet Sauvignon - Merlot) | 17,00 |
| Glass of wine estate Alpha «Syrah» (150ml) | 4,60 |

Wine from the barrel

| | |
|---|------|
| White wine from Limnos 0,5 L. | 4,00 |
| White wine from Limnos 0,25 L. | 2,20 |
| Red wine from Nemea (dry / semi-sweet) 0,5 L. | 4,00 |
| Red wine from Nemea (dry / semi-sweet) 0,25 L. | 2,20 |
| Red semi-sweet from Santorini 0,5 L. | 4,50 |
| Red semi-sweet from Santorini 0,25 L. | 2,50 |
| Sauvignon Blanc 0,5 L. | 6,80 |
| Sauvignon Blanc 0,25 L. | 3,60 |
| Glass Sauvignon Blanc (150 ml) | 3,40 |
| Red semi-sweet from Santorini Glass (150 ml) | 2,20 |
| Glass of wine(150 ml) | 2,00 |

Retsina

| | |
|------------------------|------|
| Malamatina 0,5 L. | 3,20 |
| Georgiadi 0,5 L. | 3,00 |
| Tyrnabou 0,5 L. | 3,20 |
| Vasiliki 0,5 L. | 3,30 |

Spirits

| | |
|----------------------------|------|
| Drink simple (40ml) | 4,50 |
| Drink special (40ml) | 6,00 |

This establishment is not subject to Market control

Prices include:
Service: 13%
Municipal Tax: 0.5%
V.A.T.: 24%

During Easter and Christmas holidays there is extra charge of 8%

CONSUMER IS NOT OBLIGED TO PAY IF THE
NOTICE OF PAYMENT HAS NOT
BEEN RECEIVED (RECEIPT - INVOICE)

ΤΟ ΚΑΤΑΣΤΗΜΑ ΥΠΟΧΡΕΟΥΤΑΙ ΝΑ ΔΙΑΘΕΤΕΙ
ΔΕΛΤΙΑ ΣΕ ΕΙΔΙΚΗ ΘΗΚΗ ΣΤΗΝ ΕΞΟΔΟ,
ΓΙΑ ΤΗΝ ΔΙΑΤΥΠΩΣΗ ΟΠΟΙΑΣΔΗΠΟΤΕ
ΔΙΑΜΑΡΤΥΡΙΑΣ.

THE ESTABLISHMENT MUST BE EQUIPPED
WITH PRINTED FORMS, PLACE IN SPECIFIED
LOCATION NEXT TO THE EXIT,
FOR THE REPORTING OF ANY COMPLAINTS
WHAT SO EVER.

CET ETABLISSEMENT DECOMMERCE EST TENU
DE DISPOSER DES FORMULAIRES PLACES
DANS UN PRESENTOIR SE TROUVANT A COTE
DE LA SORTIE AFIN QUE TOUTE RECLAMATION
PUISSE Y ETRE INCRIT.

DAS GESCHAFT IST VERPFLICHTET IN EINEM
SPEZIELLEN FACH NEB DEM AUSGANG
FORMULAREZUR VERFUGUNG ZU STELLEN
AUF DENEN JEGLICHE
BESCHWERDEN FESTGEHALTEN WERDEN
KONNEN.

Valid Daily

Manager: DIMITRIOS TZERMIAIS

(where * = frozen)

The type of oil used in raw form is:

Extra virgin olive oil in all the salads, cooked dishes and fried potatoes.
Sunflower in the other fried.

This price list for bites was prepared upon the wish of the two great bite makers, by
Anthimo and Manoli Tzermias, during the mont Daisios-Tharglton (May) of the
697th Olympiad year B', or our year 2010 a.d. being published on month Panimos
Skikoforton (June) and onwards. The intellectual property belongs to its creator
and producers.

Tsipouro from barrel

| | |
|--|------|
| Tsipouro with or without anise 200 ml | 5,50 |
| Tsikoudia from Crete 200 ml | 5,50 |
| Rakomelo 200 ml | 5,80 |
| Tsipouro bottled (200ml) | |
| Idoniko with/without anise | 6,80 |
| Apostolakis with/without anise | 6,80 |
| Tsilili with/without anise | 6,80 |
| Tirnavou Sineterismou with/without anise | 6,80 |
| Gatsiou with/without anise | 6,80 |
| Tsipouro 50 Amideou with/without anise | 6,80 |
| Babatzipopoulou with/without anise | 6,80 |
| Macedonian with/without anise | 6,80 |
| Thessaliko with/without anise | 6,80 |
| Dekaraki without anise | 6,80 |
| Eothinon with/without anise | 6,80 |
| Agioritiko Tsantali | 6,80 |
| Thrakiotiko with/without anise | 6,80 |
| Zita without anise | 7,20 |
| Meteoro with/without anise | 7,20 |
| Katsarou sullektiko with/without anise | 7,20 |
| Glass of tsipouro 50 ml. | 2,20 |

Ouzo (200 ml)

| | |
|-------------------------------|------|
| Idoniko | 6,20 |
| Barbayianni green | 6,50 |
| Barbayianni blue | 6,50 |
| Arhontiko | 6,50 |
| Meltemi | 6,00 |
| Ouzo12 | 6,00 |
| Pitsiladi | 8,00 |
| Tirnavou Sineterismou | 6,00 |
| Mini | 6,20 |
| Tsantali | 6,00 |
| Babatzipopoulou classic | 6,50 |
| Plomariou | 6,50 |
| Ouzo 7 Thrakiotiko | 6,00 |
| Mayia | 6,00 |
| Efzin Thrakiotiko | 6,00 |
| Ouzo 5 Serron | 6,20 |
| Apallarina | 6,50 |
| Katsarou sullektiko | 7,00 |
| Katsarou amforeas | 7,50 |
| Giannatsi | 7,50 |
| Adolo Plomariou | 7,50 |
| Ouzo 7 golden | 7,50 |
| Barbayianni Euzonaki | 7,50 |
| Matareli | 6,50 |
| Glass of ouzo | 2,20 |

Beers

Beers from barrel

| | |
|------------------------|------|
| Warsteiner 0,3 L. | 3,30 |
| Warsteiner 0,4 L. | 4,10 |

Bottled beers

| | |
|-------------------------------------|------|
| Kaiser 0,5 L. | 3,60 |
| Mythos 0,5 L. | 3,20 |
| Fix 0,5 L. | 3,20 |
| Bergina Lager 0,5 L. | 3,20 |
| Bergina Weiss 0,5 L. | 3,80 |
| Carlsberg 0,5 L. | 3,50 |
| Amstel 0,5 L. | 3,20 |
| Heineken 0,5 L. | 3,60 |
| Fix ANEY (non-alcohol) 0,33 L. | 3,60 |

Refreshments

| | |
|--|------|
| HBH Fanta orange 250 ml | 1,80 |
| HBH Fanta lemon 250 ml | 1,80 |
| Pepsi Cola 250 ml | 1,80 |
| Pepsi Cola light/max 250 ml | 1,80 |
| 7 UP 250 ml | 1,80 |
| Souroti mineral sparkling water 250 ml | 1,80 |
| Tuborg Soda/Tuborg Lemon 250 ml | 1,80 |
| Tuvunu sparkling water 330 ml | 1,80 |
| Mineral water Zagori 1 L. | 1,70 |

Coffe - Desserts

| | |
|-------------------------|------|
| Espresso | 2,50 |
| Espresso double | 3,50 |
| Traditional sweet | 3,00 |
| Bread | 1,20 |

