

# THE BITES STORE



# full tou meze



3 KATOUNI STR., LADADIKI,  
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) .....	3,40
Authentic fava (with fresh and dry onions) .....	4,00
Dolmadakia (Home stuffed vine leaves with rice) .....	4,80
Spicy grilled pepper .....	1,50
Fresh grilled red peppers (From Florina) .....	4,30
Stuffed fresh grilled red peppers (With gabbage salad) .....	4,60
Tzatziki (Strained yogurt, mixed with cucumbers, garlic, salt, oliveoil and dill) .....	3,80
Tirokafteri spicy (cheese puree spread salad) .....	4,20
Trilogy of three dips (tzatziki, tirokafteri, taramosalata) .....	5,50
Eggplant salad .....	4,00

## Salads

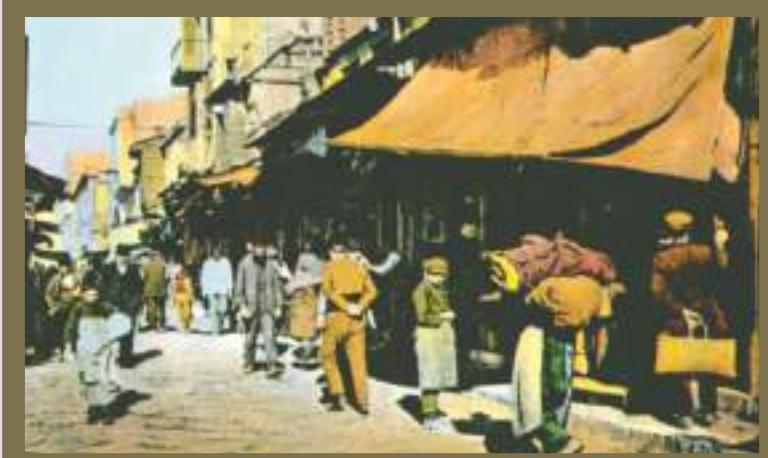
Bunch of fresh vegetables .....	7,50
(With goat cheese and vinaigrette of citrus juice, nut)	
Tomato and cucumber salad (With onions) .....	4,50
Lettuce salad (With fresh onion, dill and lemon) .....	4,20
Politiki / Pikantiki (Cabbage,carrot,celery,olive oil,vinaigrette) .....	4,20
Greek salad (Cucumber, tomato, onion, feta, olives) .....	6,90
Warm potato salad	
(Sundried tomatos, dried onion, fresh onion, dill, olive oil, lemon) .....	4,20
Boiled beetroot salad (With a little bit of garlic) .....	4,50
Beetroot salad from Byzantine times (With yogurt and nuts) .....	4,50
Mikros Bahtses (nutmeg, marinated mushroom, cucumber and feta cheese)	6,90
Dakos from Crete (Rusk topped with tomato sauce, cheese with olives) .....	6,80
Salad with spinach, beets and blue cheese .....	7,00
Salad with rocket, sun dried tomatoes and spinach .....	6,50
Salad with boiled vegetables (broccoli, cauliflower, beetroot, greens) .....	7,50
Green steamed vegetables of the season (swiss chard, radishes or zohies) .....	4,20
Kritamo (Summer sea fennel with cherry tomato and olive oil) .....	6,00
The salad tree .....	8,20
(Combination of fresh vegetables with warm dried fruit sauce and flakes of cream cheese and anthotyro dry, breaded in sesame and poppy seeds and cranberries, served in crispy oriental pastry)	
Salad with rocket, tomato, anthotyro, balsamic vinegar ....	6,90

## Cured - Smoked - Pickles

Marinated anchovy handmade .....	4,80
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 .....	5,50
Olives (Thassos, kalamon, Halkidiki, or Crete) .....	3,50
Pickles (cabbage, eggplant, various) .....	4,60
Eggplant pickled stuffed with gabbage .....	4,60



# full tou meze



## 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.

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

## 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.

### Greek cheeses

Feta cheese "Arvanitis" .....	4,20 €
Arseniko (Hard yellow cheese from Naxos island) .....	5,20 €
Metsovone (Semi-hard to hard smoked cheese from Metsovo) .....	5,20 €
Batzos (Macedonian hard salty cheese from North Greece) .....	5,10 €
Batzos smoked (Macedonian smoked hard salty cheese).....	5,20 €
Graviera of Crete (Cheese from Crete) .....	4,90 €
Anthotyro (Dry white cheese from Crete) .....	4,10 €
Ladotiri (Cheese from Mitilini) .....	5,10 €
Melihihoro (Cheese from Mitilini with pistachio crust) .....	5,20 €
Mastelo (Cow's yellow cheese from Chios) .....	4,80 €
Talagani (100% sheep's milk cheese, from Messinia) .....	4,90 €
Haloumi (Semi-hard, salty cheese from Cyprus) .....	5,20 €
Feta cheese (with fruity sauce) .....	4,80 €

#### PAN FRIED WE SERVE:

Arseniko, Melihihoro, 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, ladotiri 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) .....	4,90€
Kavurmas (Boiled meat made of highly seasoned smoked meat) .....	5,80€
Apaki (Smoked pork meat with strong flavour) .....	5,20€
Siglino (Smoked pork meat preserved in olive oil) .....	5,20€
Soutzouki (Dry spicy sausage) .....	5,20€
Omelettes (each product added it is extra charge 0,50€) .....	5,60€



## Beetroot salad of Byzantine Thessaloniki

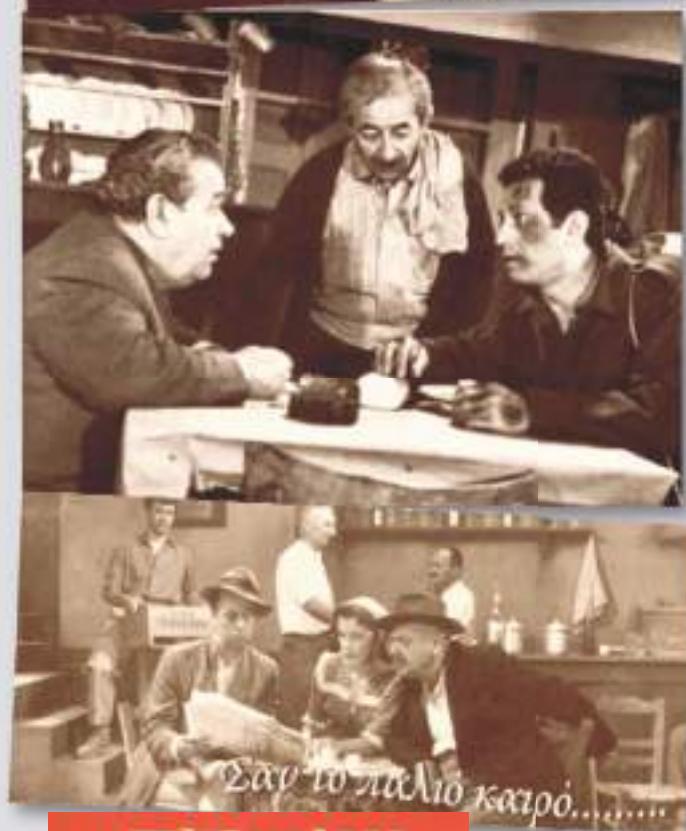
Ingredients : 4 medium beetroots, 1 sour apple, 1 lettuce, 1 drained yogurt (220 gr), 1 spoon vinegar.  
Preparation : Wash and peel off the beetroots. Grate and put them in a bowl, pour some vinegar and let them in the refrigerator for the whole night. The following day, wash them off, squeeze well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

# MIDDAY/AFTERNOON/EVENING EDITION

*full *you* meze*



fried



ΤΟ ΠΑΝΟΡΑΜΑ  
ΣΟΥ ΕΛΛΗΝΙΚΟΥ ΚΙΝΗΜΑΤΟΓΡΑΦΟΥ  
ΕΠΙΤΡΟΦΗ - ΣΥΝΔΕΣΜΟΣ

## Hot Appetizers & bites

Oven chickpeas .....	4,80
Gigandes baked beans .....	4,90
Stuffed potatoes .....	5,10
(Backed with bacon, gouda cheese, cream, yogurt, eggs, cherry tomatoes, served with parsley)	
Baked potatoes (with yogurt sauce and sweet paprica) .....	4,50
Patatodermata (Fresh unpeeled fried potatoes with Creton Staka sauce-mixture of wheat flour and fat) .....	4,90
Fresh Fried potatoes .....	3,90
Stuffed mushrooms (with cheese in the oven) .....	5,50
Pleurotus (With olive oil, lemon and balsamic vinegar) .....	5,40
Fresh fried mushrooms (Chopped with cognac) .....	6,50
Marathopita* (Fennel pie, traditional recipe from Crete stuffed with cheese and fennel) .....	4,60
Zucchini flowers (Fried with cheese and herbs) .....	6,00
Zucchini croquettes with cheese and herbs .....	4,80
Fried Zucchini crunchy sticks .....	4,60
Cheese croquettes .....	4,80
Feta cheese (With dry fruit and sauce) .....	4,60
Grilled aubergine (With feta cheese and walnut kernel) .....	4,80
Aubergine puree (With creamy texture) .....	4,80
Sogania (White sweet stuffed onions with minced meat, rice and nuts) .....	4,80
Rolls from fresh lasagna (Stuffed with spinach and bacon) .....	6,00
Bujurdi cooked with cheese .....	5,20
Bujurdi cooked with cheese and kavourma .....	5,70
Sausages with bread pies as base (tomato sauce and yogurt) .....	6,10
Small fried sausages bites with caramelized cabbage .....	6,50
Fried bird's livers .....	6,00
Fried bites of meatballs .....	6,00
Meatballs with tomato sauce .....	6,50
Chicken wings in the oven with sesame .....	5,80
Square pie with manuri white cheese in crunchy crust, honey sauce and sesame .....	5,20
Pastourmanli (friedpieswithpastourma , dried tomatoes and smoked Cheese) .....	5,40
Grilled vegetables (eggplant, pumpkin, tomato, peppers, mushrooms, olive oil) .....	4,80
Fried eggplants .....	4,70

## Meat dishes

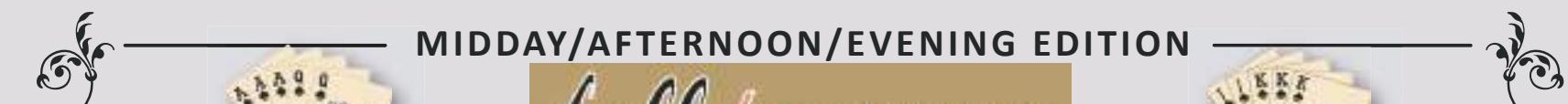
Grilled meatballs .....	7,20
Pork chops .....	7,40
Fried chopped pork pieces (With lemon and oregano) .....	7,20
Fried chopped pork pieces (With fresh mushrooms) .....	7,40
Traditional grilled sausage (From Karditsa) .....	7,20
Smoked wild boar sausage (From Pieria mountains) .....	7,80
Pork pieces on the grill (Marinated with carob syrup) .....	7,50
Chicken fillet on the grill .....	7,80
Indonesian chicken souvlaki (On a skewer) .....	7,80
Fried chicken with vegetables .....	7,50
Kebab giourtlu (from lamb, veal and pork meatloaf served in skewers) .....	7,50
Smoked pork steak .....	8,40
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 .....	18,60
Plateau Barbeque for 2 persons .....	18,40
(meatballs, pork chops without bones, chicken and traditional grilled sausage)	

## Seafoods dishes

Steamed mussels with shell .....	7,20
Mussels saganaki (Cooked in their juices with feta cheese, peppers and mustard) .....	7,20
Mussels with rice .....	7,00
Squid* grilled on a skewer (kalamari) .....	8,00
North Aegean Fried squids* (kalamari) .....	8,50
Short fin squid fried* .....	7,00
Gambari small fried Greek prawns * .....	8,00
Grilled octopus* .....	14,00
Fried Anchovies .....	7,20
Mix of fried fish .....	8,20
Sardine fillet grilled .....	7,20
Fried cod fish* (with garlic sauce skordalia) .....	7,80
Steamy* cuttlefish with fennel .....	7,80
Steamed shrimps* with tomato and feta cheese .....	12,80
Spaghetti with shrimps* (with tomato sauce) .....	13,00
Seafood linguini *(Mussels, squid, shrimps and octopus in white sauce) .....	13,00
Seafood orzo *(Mussels, squid, shrimps and octopus) .....	13,00
Risotto with cuttlefish and ink .....	13,00
Seafood risotto *(Mussels, squid, shrimps and octopus) .....	13,00
Saffron risotto with mussels .....	10,00
Small size fresh fried fish (per kilo) .....	(For the price get informed by the waiter)
Fried shrimps* .....	12,00
Shrimps* on the grill .....	12,00

# MIDDAY/AFTERNOON/EVENING EDITION

## full tou meze



### Wines 750ml

#### White

Aroma Limnou Biological (Moschato Alexandrias) .....	16,00
Moshofilero Boutari (Moschofilero) .....	17,50
Flogoinos (Malagouzia) .....	19,00
Konstantaras (Sauvignon Blanc) .....	19,00
Malagouzia estate Alpha (Malagouzia) .....	22,00
Samaropetra Kir-Yianni (Sauvignon Blanc - Roditis) .....	22,50
Ktima Ioulia K. Lazaridi (Chardonnay) .....	23,00
Amethystos Lazaridi (Sauvignon Blanc - Assyrtiko) .....	23,00
Estate Gerovasiliou (Assyrtiko - Malagouzia) .....	25,00
Estate Vivilia Hora Gerovasiliou Tsamtsarli (Sauvignon Blanc - Assyrtiko)....	26,00
Glass of wine estate Alpha (Malagouzia) (150ml) .....	5,00

#### Rose wines

Zoiforos (Syrah) .....	17,50
Akakies Kir-Yianni (Xinomauro) .....	20,00
Glass of wine estate Akakies Kir-Yianni (Xinomauro) (150ml) .....	4,80

#### Red wines

Estate Alpha (Syrah) .....	22,50
Amethystos Lazaridi (Agiorgitiko Cab. Sauv. - Merlot) .....	25,50
Estate Kir-Yianni (Xinomauro - Merlot) .....	22,00
Agiorgitiko Boutari (Agiorgitiko) .....	18,00
Estate Gerovasiliou (Limnio - Merlot - Syrah) .....	27,00
Rapsani Tsantali Selected (Xinomauro - Krasato - Stavroto .....	30,00
Glass of wine estate Alpha «Syrah» (150ml) .....	5,00

### Wine from the barrel

White wine from Limnos 0,5 L .....	4,80
White wine from Limnos 0,25 L .....	3,00
Rose wine from Limnos 0,5 L .....	4,80
Rose wine from Limnos 0,25 L .....	3,00
Red wine from Nemea (dry / semi-sweet) 0,5 L .....	4,80
Red wine from Nemea (dry / semi-sweet) 0,25 L .....	3,00
Sauvignon Blanc 0,5 L .....	6,80
Sauvignon Blanc 0,25 L .....	3,60
Glass Sauvignon Blanc (150 ml) .....	3,40
Red semi sweet wine 0,5 L .....	4,50
Red semi sweet wine 0,25 L .....	2,50
Glass Red semi sweet wine (150 ml) .....	3,00
Glass of wine(150 ml) .....	2,30

### Retsina

Malamatina 0,5 L .....	4,00
Georgiadi 0,5 L .....	3,80
Tyrnabou 0,5 L .....	3,80
Vasiliki 0,5 L .....	4,20
Kehribari KEHRI 0,5 L .....	5,20

### This establishment is not subject to Market control

Prices include:

Service: 13%

Municipal Tax: 0.5%

V.A.T.: 24% + 13%

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 ΥΠΟΧΡΕΩΤΑΙ ΝΑ ΔΙΑΘΕΤΕΙ ΔΕΛΤΙΑ ΣΕ ΕΙΔΙΚΗ ΘΗΚΗ ΣΤΗΝ ΕΞΟΔΟ, ΓΙΑ ΤΗΝ ΔΙΑΤΥΠΩΣΗ ΟΠΟΙΑΣΔΗΠΟΤΕ ΔΙΑΜΑΡΤΥΡΙΑΣ.

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

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.

DAS GESCHÄFT IST VERPFLICHTET IN EINEM SPEZIELLEN FACH NEB DEM AUSGANG FORMULAREZR VERFUGUNG ZU STELLEN AUF DENEN JEGLICHE BESCHWERDENFESTGEHALTEN WERDEN KÖNNEN.

Valid Daily

Manager: DIMITRIOS TZERMIAS

(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-Thargillion (May) of the 697th Olympiad year B', or our year 2010 a.d. being published on month Panimos Skikoforion (June) and onwards. The intellectual property belongs to its creator and producers.

### Tsipouro from barrel

Tsipouro with or without anise 200 ml .....	5,80
Tsikoudia from Crete 200 ml .....	5,80

### Tsipouro bottled (200ml)

Tsipouro Dekarfaki single-varietal (moschatto) .....	7,20
Tsipouro Dekarfaki single-varietal (Malagouzia) .....	8,50
Tsipouro Dekarfaki single-varietal (Roditis) .....	7,20
Idoniko with or without anise .....	7,20
Apostolakis with or without anise .....	7,20
Tsilili with or without anise .....	7,20
Tynavos Coop Distillery with or without anise .....	7,20
Gatsiou with or without anise .....	7,20
Tsipouro 50 Aminteo with or without anise .....	7,20
Babajimopoulou with or without anise .....	7,20
Makedoniko with or without anise .....	7,20
Thessaliko with or without anise .....	7,20
Dekaraki with or without anise .....	7,20
Eothinon with or without anise .....	7,20
Agioritiko Tsantali with or without anise .....	7,20
Thakiotiko with or without anise .....	7,20
Archontiko with or without anise .....	7,20
Agioneri with or without anise .....	7,50
Meteoro with or without anise .....	7,50
Katsarou collector's cut with or without anise .....	7,50
Zita without anise .....	7,50
Kalaitzi with or without anise .....	7,20
Glass of tsipouro with or without anise .....	2,80

### Ouzo (200 ml)

Ouzo Plomari Isidorou Arvanitou .....	7,00
Ouzo plomariou Adolo .....	8,00
Ouzo Matarelli.....	7,20
Idoniko.....	6,70
Varvagianni Green.....	7,00
Varvagianni Blue .....	7,00
Archontiko.....	7,00
Meltemi.....	6,50
Ouzo 12 .....	6,50
Pitsiladi .....	8,50
Tynavos Coop Distillery .....	6,50
Mini .....	6,70
Tsantali .....	6,50
Babajimopoulou Classic .....	7,20
Ouzo 7 Thrakiotiko .....	6,50
Magia .....	6,50
Efzin Thrakiotiko .....	6,50
Ouzo 5 Serron (distillate 42%) .....	6,70
Απαλλαρινα .....	6,90
Katsarou collector's cut .....	7,50
Smirnio Red .....	7,00
Kazanisto Stoupaki .....	6,80
Ouzo 7 Golden .....	8,20
Varvagianni Evzonaki .....	8,20
Glass of Ouzo .....	2,80

### Beers

Beers from barrel	
Warsteiner 0,3 L .....	3,40
Warsteiner 0,4 L .....	4,20
Bottled beers	
Kaiser 0,5 L .....	4,20
Mythos 0,5 L .....	3,80
Fix 0,5 L .....	3,60
Bergina Lager 0,5 L .....	3,60
Bergina Weiss 0,5 L .....	4,20
Carlsberg 0,5 L .....	3,60
Amstel 0,5 L .....	3,50
Heineken 0,5 L .....	3,80
Fix ANEY (non-alcohol) 0,33 L .....	3,80

### Refreshments

Coca-Cola 250ml .....	2,10
Coca-Cola Zero 250ml .....	2,10
Coca-Cola Light 250ml .....	2,10
Fanta Orange 250ml .....	1,90
Fanta orange without carbon 250ml .....	1,90
Fanta Lemon 250ml .....	1,90
Sprite 250ml .....	1,90
Soutoti Soda 250ml .....	1,90
Soutoti natural mineral water 750ml .....	3,80
Natural Bottled Water 750ml .....	1,80

### Coffee - Desserts

Espresso .....	2,50
Espresso double .....	3,50
Traditional sweet .....	3,00
Bread .....	1,20
Olive oil 60ml the long life key (Emm. Protoperaki) .....	1,00



MAZI, ΟΛΑ ΕΧΟΥΝ  
ΚΑΛΥΤΕΡΗ ΓΕΥΣΗ! Coca-Cola®