

MIDDAY/AFTERNOON/EVENING EDITION

**THE BITES STORE**

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

*full tou meze*

PRICELIST / FOUNDATION IN2008 - 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**

- Dolmadakia (Home stuffed vine leaves with rice and herbs) 5,20€
- Spicy grilled peppe ..... 1,70€
- Fresh grilled red peppers (From Florina) ..... 4,60€
- Stuffed fresh grilled red peppers (with gabbage salad) 4,90€
- Taramosalata (white preserved fish roe salad) ..... 4,00€
- Skordalia (A thick puree dip sauce of potato and garlic). 3,60€
- Tzatziki (Strained yogurt mixed with cucumbers, garlic,dill and olive oil) ..... 3,90€
- Tirokafteri (feta puree with red and spicy fresh peppers).. 4,30€
- Eggplant salad ..... 4,30€
- Byzantine beetroot salad (With yogurt walnuts and slices of green apple) ..... 5,20€
- Trilogy of dips (Tzatziki ,tirokafteri , eggplant salad) ..... 5.80€

**Salads**

- Lettuce salad (with fresh onion, dill and lemon) ..... 4,80€
- Pikantiki (gabbage , carrot , celery , olive oil and vinegar) ..... 4,60€
- Warm potato salad (Sundried tomato, dried and fresh onions , dill and lemon ) ..... 4,60€
- Beetroot salad (With a bit of garlic) ..... 4,60€
- Mix of boiled vegetablesseasonal (broccoli, cauliflower, kale, carrot and greens) ..... 7,80€
- Seasonal boiled vegetables (broccoli or cauliflower) ... 4,80€
- Greens steamed (swisschard , radishes or zohies) ..... 4,60€
- Kritamo (Summer sea fennel with cherry tomato and olive oil) ..... 6,80€
- Tomato and cucumber salad (with onions) ..... 4,80€
- Greek Salad (Cucumber, tomato, onions, feta cheece and olives) ..... 7,80€
- MikrosBahtses (carob rusk, marinated mushroom cucumber, zucchini, mustard and feta cheese) ..... 7,50€
- Dakos from Crete (Rusk topped with tomato sauce , feta cheese and olives) ..... 7,50€
- Spinach with beetroot and blue cheese ..... 7,50€
- Rocket and spinach (with sundried tomatoes and pine seeds) ..... 7,50€
- Rocket with tomatoes andanthotiro dry cheese 7,50€
- Bunch of fresh vegetables (With goat cheese, vinaigrette of citrus juice and walnut) ..... 7,80€
- Garden of Eden (fresh vegetables with dried fruit sauce cheesy balls breaded in sesame and poppy seeds, with cranberries) .. 8,60€

**Cured - Smoked - Pickles**

- Marinated anchovy handmad ..... 4,50€
- Sardine fillet marinated handmade ..... 4,50€
- Lakerda(palamida, salted tuna, bonito fish) handmade .. 6,80€
- Marinated Spanish sardines ..... 5,20€
- Dried mackerel (Small pieces with vinegar and dill) ..... 5,00€
- Smoked codfish ..... 5,20€
- Smoked mackerel fillet ..... 5,80€
- Olives mix (Thassos, kalamon. Chalkidiki, and Crete) ..... 3,80€
- Pickles mix (cabbage, eggplant, various) ..... 4,00€



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**Ladadika : Historical facts reaching our times**

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

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**

Feta cheese "Arvanitis" .....	4,50€
Arseniko (hard yellow cheese from Naxos with tomato sauce) .....	5,80€
Metsovone (Semi-hard to hard, smoked with apple sauce)	5,60€
Batzos (Macedonian hard and salty , with red pepper sauce)	5,60€
Graviera of Crete (with red pepper sauce) .....	5,60€
Ladotiri (Cheese from Mitilini with apple sauce) .....	5,60€
Melihloro (cheese from Limnos with tomato sauce) .....	5,60€
Mastelo (Cow's yellow cheese from Chios) .....	5,60€
Talagani (100% sheep's milk cheese, from Messinia with apple sauce) .....	5,60€
Haloumi (Semi-hard, salty cheese from Cyprus) .....	5,60€

**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.

**Pasta & Risotto**

Spaghetti with shrimps *(with tomato sauce) .....	14,00€
Seafood linguine *(mussels, squid, shrimps and octopus in white sauce) .....	14,00€
Seafood orzo *(mussels, squid, shrimps and octopus) ...	14,00€
Seafood risotto *(mussels, squid, shrimps and octopus) .	14,00€
Linguine with chicken fillet (served with basil pesto) ..	9,50€
Risotto with vegetables (fresh mushrooms, zucchini, eggplant, peppers) .....	8,50€
Linguine plain with butter .....	6,50€
Spaghetti plain with butter .....	6,50€



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Hot Appetizers & bites

- Fava puree (with sundried tomatoes, chopped onions, caper and sweet paprika) ..... 5,20€
- Giant beans baked ..... 5,40€
- Stuffed potatoes (with cheese, yogurt and smoked bacon) 5,60€
- Furnopatata (Baked potatoes with yougurt sauce and sweet paprika) ..... 4,80€
- Patatodermata (Fresh unpeeled potatoes with Cretan staka mixture of wheat flour and fat) ..... 5,10€
- Fresh fried potatoes springled (with anthotiro dry cheese) ..... 4,50€
- Fresh fried potatoes ..... 4,30€
- Stuffed mushrooms (with cheese in the oven) ..... 5,90€
- Mushrooms on the grill ..... 5,80€
- Zucchini flowers seasonal (Fried with cheese and herbs) 16,20€
- Zucchini croquettes with cheese and herbs ..... 5,40€
- Fried zucchini crunchy sticks (served with yogurt sauce) 4,90€
- Cheese croquettes (handmade) ..... 5,00€
- Cheesdonuts (with poppy seeds, sesame and honey) .. 6,00€
- Bujurdi (cheese with tomatoes and herbs with spinach baked in the oven) ..... 5,80€
- Square pie with manuri white cheese in crunchy crust, honey sauce and sesame ..... 5,80€
- Grilled aubergine (with feta cheese and walnut kernel) ... 5,80€
- Aubergine puree (with creamy texture)..... 5,00€
- Sogania Mitilinis (white sweet stuffed onions with minced meat, rice and pine seeds)..... 6,50€
- Rolls from fresh lasagna with cheese (stuffed with spinach and smoked bacon) ..... 6,70€
- Pastourmali (fried pie with pastirma, sun dried tomatoes and smoked cheese) ..... 6,50€
- Fied chicken sticks ..... 6,00€
- Kavourmas with egg and boiled greens (traditional cured beef from Thrace) ..... 6,50€
- Pastirmas (air dried cured beef slices ) ..... 5,40€
- Apaki (slices of smoked pork mea with strong flavor) ..... 5,60€
- Sutzuki (dry spicy sausage) ..... 6,20€
- Omelettes (each product added is 0,50€ , pastirma, sutzuki, fried potatoes, apaki) ..... 5,60€

Meat dishes

- Grilled meatballs (served with fried potatoes) ..... 8,20€
- Beef patties (grilled 100% beef) ..... 9,20€
- Kebab giourtlu (from lamb , veal and pork minced meat , with yogurt sauce and pita) ..... 8,80€
- Fried meatballs with tomato sauce ..... 6,80€
- Pork chops grilled ( served with pita and fries) ..... 8,60€
- Pork pieces on the grill (marinated with carob syrup) ... 8,80€
- Fried chopped pork pieces (with lemon and oregano) ... 8,20€
- Fried chopped pork pieces with fresh mushrooms 8,50€
- Traditional grilled sausage ..... 7,80€
- Smoked wild boar sausage (from Pieria mountains) .... 8,20€
- Chicken fillet on the grill ..... 8,80€
- Indonesian chicken souvlaki (chicken fillet on a skewer with yogurt sauce) ..... 9,00€
- Fried chicken with vegetables ..... 8,50€
- Beef steak grilled ..... 18,60€
- Pork knuckle ..... 9,50€
- Yulbasi from Smyrna (baked lamb, veal and pork cheese and herbs, on parchment paper) ..... 9,50€
- Hugiar Beyendi (veal with tomato sauce , served with aubergine puree) ..... 9,50€
- Tsubleki from macedonia (beef with pepper, aubergine, zucchini, potato and feta cheese, baked in the oven) ..... 9,50€
- Plateau barbeque for 2 persons (meatballs, pork chops without bones, chicken fillet, traditional greek sausageand fries) ..... 18,60€

Seafoods dishes

- Steamed Mussels with the shell (garlic,finocchio and peppers) ..... 7,60€
- Mussels saganaki (feta cheese , peppers and mustard) .... 8,20€
- Fried mussels (served in the shell) ..... 8,30€
- Mussels with rice (saffron and herbs) ..... 7,80€
- Fried squid\* ..... 8,50€
- Grilled squid\* (on a skewer with vegetables) ..... 8,50€
- Greek fried squid\* ..... 12,00€
- Grilled octopus\* (served with fava puree on the side) .... 14,50€
- Fried anchovies ..... 7,60€
- Mix of fresh fried fish ..... 9,80€
- Sardines on the grill ..... 7,80€
- Codfish\* fried, with garlic sauce ..... 8,30€
- Cuttlefish (cooked with ink, fennel and leeks) ..... 8,50€
- Small greek fried shrimps\* (served with sauce) ..... 8,50€
- Shrimps\* saganaki (with feta cheese and tomato sauce) 13,80€
- Fried shrimps\* ..... 13,00€
- Grilled shrimps\* ..... 13,00€
- Fresh fish of the day(ask the waiter for the price)



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Wines 750ml

White

Ktima Alfa (Malagouzia) .....	22,00€
MoshofileroBoutari (Moshofilero) .....	17,50€
Floginos (Malagouzia) .....	19,00€
SamaropetraKir-Yianni (Sauv. Blanc – Roditis) .....	22,50€
Pirgos I.K. Lazaridi Julia (Chardonnay) .....	23,00€
Konstantaras (Sauvignon Blanc) .....	19,00€
Amethistos K. Lazaridi (Sauv. Blanc – Asirtiko) .....	23,00€
Aroma Limnou (MoschatoAlexandrias) .....	16,00€
KtimaGerovasiliou (Asirtiko-Malagouzia) .....	25,00€
Vivlia Hora Gerovasiliou (Sauv. Blanc-Asirtiko) .....	26,00€
Glass of Ktima Alfa (Malagouzia) 150ml .....	5,00€

Rosé

AkakiesKir-Yianni (Xinomavro) .....	20,00€
Glass of AkakiesKir-Yianni (Xinomavro) 150ml..	,00€

Red

KtimaAlfa (Syrah) .....	22,50€
Amethistos K. Lazaridi (Agiorg Cab.Sauv.-Merlot) ..	22,50€
KtimaKir-Yianni (Xinomavro-Merlot) .....	22,00€
Agiorgitikoboutari (Agiorgitiko) .....	18,00€
KtimaGerovasiliou (Limnio-Merlot-Syrah) .....	22,00€
Floginos (Syrah) .....	22,00€
KatogiAverof (AgiorgitikoCab.Sauv.-Merlot) .....	18,00€
Glass of Ktima Alfa (Syrah) 150ml .....	5,00€

Wine from the barrel

Limnos white (MoschatoAlexandrias) 0,5lt .....	5,00€
Limnos white (MoschatoAlexandrias) 0,25lt .....	3,00€
Limnos rose (MoschatoAlexandrias) 0,5lt .....	5,00€
Limnos rose (MoschatoAlexandrias) 0,25lt .....	3,00€
Agiorgitiko Nemeasred dry/semi-sweet 0,5lt ....	5,00€
Agiorgitiko Nemeasred dry/semi-sweet 0,25lt ..	3,00€
Santo (semi sweet from Santorini) 0,5lt .....	6,00€
Santo (semi sweet from Santorini) 0,25lt .....	3,20€
Sauvignon Blanc white 0,5lt .....	6,80€
Sauvignon Blanc white 0,25lt .....	3,60€
Glass "Sauvignon Blanc white" 150ml ....	3.20€
Glass of wine150ml .....	2.30€

Retsina

Malamatina .....	24,80€
Georgiadi .....	4,80€
Julia Georgiadi (roditis-chardonnay) .....	5,00€
Vasiliki .....	5,00€
Kehribari .....	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 ΥΠΟΧΡΕΟΥΤΑΙ ΝΑ ΔΙΑΘΕΤΕΙ ΔΕΛΤΙΑ ΣΕ ΕΙΔΙΚΗ ΘΗΚΗ ΣΤΗΝ ΕΞΟΔΟ, ΠΑ 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 WHATSOEVER.
CET ETABLISSEMENT DECOMMERCE EST TENU DE DISPOSER DES FORMULAIRES PLACES DANS UN PRESENTOIR SE TROUVANT A COTE DE LA SORTIE AFIN QUE TOUTE RECLAMATION PUISSSE Y ETRE INCRIT.	DAS GESCHAFT IST VERPFLICHTET IN EINEM SPEZIELLIEN FACH NEB DEM AUSGANG FORMULAREZUR VERFUGUNG ZU STELLEN AUF DENEN JEGLICHE BESCHWERDENFESTGEHALTEN WERDEN KONNEN.

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

Tsipouro from barrel

Barrel

Apostagma diimerou (Velikou , with or without anise) 200ml .....	6,50€
Tsikudia from Crete 200ml .....	6,50€
Glass of tsipouro 50ml .....	3,00€

Εμφιαλωμένα 200ml

Dekaraki Moshato without anise .....	9,00€
Dekaraki Malagouzia without anise .....	9,00€
Dekarak Roditis without anise .....	9,00€
Idoniko with/without anise .....	9,00€
Temeteron without anise .....	9,50€
Apostolaki with/without anise .....	8,50€
Tsilili with/without anise .....	8,50€
Tirnavou sineterismou with/without anise ....	8,50€
Gatsiou with/without anise .....	8,50€
Babajim with/without anise .....	8,50€
Makedoniko with/without anise .....	8,50€
Thessaliko with/without anise .....	8,50€
Eothinon with/without anise .....	8,50€
Psihis from Chios without anise .....	8,50€
Arhontiko without anise .....	8,50€
Agioneri aged without anise .....	9,50€
Meteoro with/without anise .....	9,00€
Katsarou with/without anise .....	9,00€
Zita Ioanninon without anise .....	9,00€
Kalaintzi with/without anise .....	9,00€

Ouzo (200 ml)

Plomari .....	8,50€
AdoloPlomariou .....	9,50€
Matareli .....	8,50€
Idoniko .....	8,50€
Varvagianni Green .....	8,50€
Varvagianni Blue .....	8,70€
Varvagianni Red Evzon .....	9,00€
Arhontiko .....	8,50€
MeltemiGatsiou .....	8,00€
Ouzo 12. ....	8,00€
Pitsiladi .....	10,00€
TirnavouSineterismou .....	8,00€
Mini .....	8,00€
Babajim Classic .....	8,50€
7 Thrakiotiko .....	8,00€
7 Golden .....	9,50€
Magia .....	8,00€
EfzinThakiotiko .....	8,00€
5 Serron .....	8,00€
Apalarina .....	8,00€
Katsarou .....	8,50€
Smirnio red .....	8,00€
Kazanistostoupaki .....	8,00€
Glass of ouzo (50ml) .....	3,00€

Beers

Barrel

Warsteiner 0,3λιτ .....	3,40€
Warsteiner 0,4λιτ .....	4,20€

Bottles 500ml

Kaiser .....	4,50€
Mythos .....	4,00€
Fix .....	4,00€
Verginalager .....	4,00€
VerginaWeiss .....	5,00€
Carlsberg .....	4,00€
Amstel .....	4,00€
Heineken .....	4,00€
Nisos .....	4,60€
Fix free (0,5% alcohol) .....	4,00€
Warsteiner Fresh (0% alcohol) 330ml .....	3,60€

Refreshments

Coca-Cola 0,25lt .....	2,30€
Coca-Cola Zero 0,25lt .....	2,30€
Coca-Cola Light 0,25lt .....	2,30€
Fanta orange0,25lt .....	2,20€
Fanta Blue (Orange no carbon) 0,25lt .....	2,20€
Fanta lemon0,25lt .....	2,20€
Sprite 0,25lt .....	2,30€
Souroti0,25lt .....	2,20€
Souroti0,75lt .....	4,00€
Water1 lt .....	2,00€
Schweppes Σόδα 0,25lt .....	2,20€
Avra Carbo 0,75lt .....	4,00€

Coffe - Desserts

Espresso .....	2,50€
Double Espresso .....	3,50€
Bread .....	1,20€
Olive oil 60ml The long life key (Εμμ. Πρωτογεράκη) .....	1,00€

