

MIDDAY/AFTERNOON/EVENING EDITION

THE BITES STORE



full tou meze

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



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.....	6,80€
(Home stuffed vine leaves with rice and herbs)	
Spicy grilled pepper.....	2,20€
Fresh grilled red peppers (From Florina).....	4,90€
Stuffed fresh grilled red peppers.....	5,60€
(with gabbage salad)	
Taramosalata (white preserved fish roe salad).....	5,00€
Skordalia.....	4,60€
(A thick puree dip sauce of potato and garlic)	
Tzatziki .....	4,70€
(Strained yogurt mixed with cucumbers, garlic, dil and olive oil)	
Tirokafteri.....	4,90€
(feta puree with red and spicy fresh peppers)	
Eggplant salad.....	5,00€
Byzantine beetroot salad.....	5,80€
(With yogurt, walnuts and slices of green apple)	
Trilogy of dips.....	6,90€
(Tzatziki, tirokafteri, eggplant salad)	

Salads

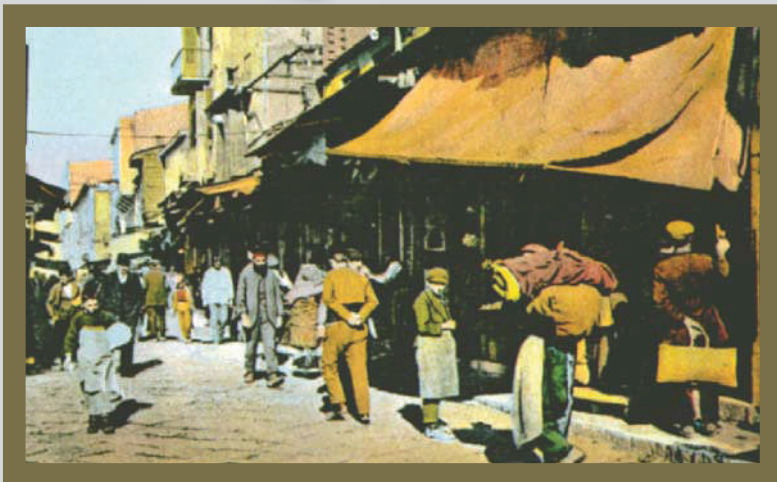
Lettuce salad.....	5,70€
(with fresh onion, dill and lemon)	
Pikantiki.....	5,70€
(gabbage, carrot, celery, olive oil and vinegar)	
Warm potato salad.....	5,70€
(Sundried tomato, dried and fresh onions, dill and lemon)	
Beetroot salad.....	6,10€
(With a bit of garlic)	
Mix of boiled vegetables seasonal.....	9,20€
(broccoli, cauliflower, potatoes, carrot and greens)	
Greens steamed.....	6,20€
(swiss chard, radishes or zohies)	
Kritamo.....	7,40€
(Summer sea fennel with cherry tomato and olive oil)	
Tomato and cucumber salad.....	6,50€
(with onions, peppers and olives)	
Greek Salad.....	9,20€
(Cucumber, tomato, peppers, onions, feta cheece and olives)	
Mikros Bahtses.....	9,20€
(carob rusk, marinated mushroom cucumber,zucchini, mustard and feta cheese)	
Dakos from Crete.....	9,20€
(Rusk topped with tomato sauce, feta cheese and olives)	
Rocket with tomatoes.....	8,30€
(anthotiro cheese from Crete and balsamic vinegar)	
Bunch of fresh green leafy vegetables.....	8,80€
(With goat cheese, vinaigrette of citrus juice and walnut)	
Garden of Eden.....	9,20€
(fresh vegetables with dried fruit sauce cheesy balls breaded in sesame and poppy seeds, with cranberries)	
Thessaloniki Salad.....	9,50€
(mesclun, pastrami, slices of orange, Cretan graviera cheese, bagel, and citrus vinaigrette)	

Cured - Smoked - Pickles

Marinated anchovy handmad .....	5,80€
Sardine fillet marinated handmade .....	5,80€
Lakerda (palamida, salted tuna, bonito fish) handmade ..	7,20€
Marinated Spanish sardines .....	5,80€
Dried mackerel (Small pieces with vinegar and dill) .....	5,80€
Smoked codfish .....	6,20€
Smoked mackerel fillet .....	7,20€
Olives mix (Thassos, kalamon, Chalkidiki, and Crete) .....	4,00€
Pickles mix (cabbage, eggplant, various) .....	4,20€

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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.

**Mezes**

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**

<b>Metsovone</b> .....	7,00€
(served in a pan with sweet red paprika)	
<b>Arseniko</b> .....	6,70€
(hard yellow cheese from Naxos, saganaki fried, served with tomato sauce)	
<b>Batzos</b> .....	6,70€
(saganaki fried, served with sweet red pepper sauce)	
<b>Graviera from Crete</b> .....	6,70€
(saganaki fried, served with apple sauce)	
<b>Ladotiri</b> .....	6,70€
(Cheese from Mitilin, saganaki fried, served with apple sauce)	
<b>Melinloro</b> .....	6,70€
(cheese from Limnos, saganaki fried, served with tomato sauce)	
<b>Talagani</b> .....	6,70€
(100% sheep's milk cheese, from Messinia, on the grill served with apple sauce)	
<b>Haloumi</b> .....	6,40€
(Semi-hard, salty cheese from Cyprus on the grill)	
<b>Mastelo</b> .....	6,40€
(Cow's yellow cheese from Chios on the grill)	
<b>Feta pop cheese "Arvanitis"</b> .....	5,50€
(served with extra virgin olive oil and oregano)	

**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**

<b>Spaghetti with shrimps</b> *(with tomato sauce).....	15,50€
<b>Seafood linguine</b> *.....	15,00€
(mussels, squid, shrimps and octopus in white sauce)	
<b>Seafood orzo</b> .....	15,00€
(mussels, squid, shrimps and octopus, cheese)	
<b>Seafood risotto</b> *.....	15,00€
(mussels, squid, shrimps and octopus, cheese)	
<b>Linguine with chicken fillet</b> .....	10,80€
(served with basil pesto)	
<b>Risotto with vegetables</b> .....	9,50€
(fresh mushrooms, zucchini, eggplant, peppers, cheese)	
<b>Linguine with butter</b> (tomato sauce and cheese).....	7,20€
<b>Spaghetti with butter</b> (tomato sauce and cheese).....	7,20€

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**ΤΟ ΠΑΝΟΡΑΜΑ**  
ΤΟΥ ΕΛΛΗΝΙΚΟΥ ΚΙΝΗΜΑΤΟΓΡΑΦΟΥ  
ΠΡΩΤΗ ΕΡΩΧΗ

Hot Appetizers & bites

Fava puree.....	6,20€
(with sundried tomatoes, chopped onions, caper and sweet paprika)	
Giant beans baked in the oven .....	6,60€
Stuffed potatoes (with cheese, yogurt and smoked bacon).....	7,10€
Fresh fried potatoes (springled with anothotiro dry cheese) ..	5,10€
Fresh fried potatoes.....	4,80€
Stuffed mushrooms (with cheese in the oven) .....	7,10€
Mushrooms on the grill.....	6,80€
Zucchini flowers seasonal (Fried with cheese and herbs).....	7,40€
Fried zucchini crunchy sticks (served with yogurt sauce) ....	5,90€
Cheese croquettes (handmade) .....	6,20€
Cheesedonuts (with poppy seeds, sesame and honey) ...	7,50€
Bujurdi (cheese with tomatoes baked in the oven) .....	7,00€
Square pie with manuri (white cheese in crunchy crust, carob with honey sauce and sesame) .....	7,00€
Grilled aubergine .....	6,90€
(with feta cheese, tomatoes, garlic olive oil and walnut kernel)	
Aubergine puree (with creamy texture) .....	6,20€
Sogania Mitilinis .....	7,20€
(white sweet stuffed onions with minced meat, rice and pine seeds)	
Rolls from fresh lasagna with cheese .....	7,80€
(stuffed with spinach and smoked bacon)	
Pastourmali .....	7,90€
(three fried pies with pastirma, sun dried tomatoes and smoked cheese)	
Fied crunchy chicken sticks (served with sweet mayo sauce)	7,40€
Kavourmas with egg and boiled greens.....	7,20€
(traditional cured beef from Thrace)	
Apaki fried.....	6,90€
(slices of smoked pork meat with tomatoes, thyme and balsamic vinegar)	
Sutzuki with scrambled eggs.....	7,10€
(dry spicy sausage with tomatoes and anothotiro cheese from Crete)	
Kagianas Spicy .....	7,40€
(4 scrambled eggs with feta cheese, tomatoes, sweet and spicy peppers, and fresh onions)	

Meat dishes

Grilled meatballs (served with fried potatoes) .....	9,40€
Beef patties (grilled 100% beef ,served with fried potatoes) ....	10,80€
Kebab giartlu .....	10,00€
(from lamb , veal and pork minced meat , with yogurt sauce and pita)	
Fried meatballs with tomato sauce .....	8,80€
Pork chops grilled (served with pita and fried potatoes) .....	9,80€
Pork pieces on the grill .....	9,80€
(marinated with carob syrup served with fried potatoes)	
Fried chopped pork pieces .....	9,20€
(with mustard, lemon and oregano)	
Fried chopped pork pieces with fresh mushrooms	9,40€
Traditional grilled sausage (served with fried potatoes) .....	8,80€
Smoked wild boar sausage .....	9,10€
(from Pieria mountains, served with fried potatoes)	
Chicken fillet on the grill .....	9,30€
Indonesian chicken souvlaki .....	9,00€
(chicken fillet on a skewer with yogurt sauce and fried potatoes)	
Fried chicken with vegetables .....	9,20€
Beef steak grilled(served with grilled potatoes and bbq sauce)	21,00€
Yulbasi from Smyrna .....	11,00€
(baked lamb, veal and pork cheese and herbs, on parchment paper)	
Hugiari Beyendi .....	11,00€
(veal with tomato sauce , served with aubergine puree)	
Tsubleki from macedonia.....	11,00€
(beef with pepper, aubergine, zucchini, potato and feta cheese, baked in the oven)	
Plateau barbeque mix for 2 persons.....	25,00€
(meatballs, pork souvlaki, chicken fillet, pork chops, traditional greek sausage, pita and fries)	

Seafoods dishes

Steamed Mussels with the shell.....	8,90€
(garlic, finocchio and peppers)	
Mussels saganaki (feta cheese , peppers and mustard)....	9,30€
Mussels with rice (saffron and herbs).....	8,90€
Fried squid*.....	9,80€
Grilled squid* (on a skewer with vegetables).....	9,60€
Greek fried squid*.....	12,80€
Grilled octopus* (served with fava puree on the side) ....	15,50€
Small greek fried shrimps (gabari)* (served with sauce)	8,40€
Shrimps* saganaki (with feta cheese and tomato sauce).	15,00€
Fried shrimps*.....	14,50€
Grilled shrimps*.....	14,50€
Codfish* fried, with garlic sauce.....	9,80€
Fried anchovies.....	8,50€
Sardines on the grill.....	8,80€
Mix of fresh fried fish.....	12,20€
Fresh red mullet fish fried.....	15,50€
Small gilt-head brim fish fresh from the agean....	11,00€

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Wines 750ml

White

Ktima Alfa (Malagouzia) .....	26,80€
Moshofilero Boutari (Moshofilero) .....	21,00€
Floginos (Malagouzia) .....	23,00€
Samaropetra Kir-Yianni (Sauv. Blanc – Roditis) .....	26,80€
Pirgos I.K. Lazaridi Julia (Chardonnay) .....	26,80€
Konstantaras (Sauvignon Blanc) .....	26,80€
Amethistos K. Lazaridi (Sauv. Blanc – Asirtiko) .....	26,80€
Aroma Limnou (MoschatoAlexandrias) .....	19,50€
Ktima Gerovasiliou (Asirtiko-Malagouzia) .....	32,00€
Vivlia Hora Gerovasiliou (Sauv. Blanc-Asirtiko) .....	32,00€
Glass of Ktima Alfa (Malagouzia) 150ml .....	6,60€

Rosé

Akakies Kir-Yianni (Xinomavro) .....	23,00€
Glass of Akakies Kir-Yianni (Xinomavro) 150ml..	6,60€

Red

Ktima Alfa (Syrah) .....	32,00€
Amethistos K. Lazaridi (Agiorg Cab.Sauv.-Merlot) ..	32,00€
Ktima Kir-Yianni (Xinomavro-Merlot) .....	27,00€
Agiorgitiko Boutari (Agiorgitiko) .....	21,00€
Ktima Gerovasiliou (Limnio-Merlot-Syrah) .....	32,50€
Floginos (Syrah) .....	22,50€
Katogi Averof (Agiorgitiko Cab.Sauv.-Merlot) .....	21,00€
Glass of Ktima Alfa (Syrah) 150ml .....	6,60€

Wine from the barrel

Limnos white (Moschato Alexandrias) 0,5lt .....	6,00€
Limnos white (Moschato Alexandrias) 0,25lt .....	3,50€
Limnos rose (Moschato Alexandrias) 0,5lt .....	6,00€
Limnos rose (Moschato Alexandrias) 0,25lt .....	3,50€
Agiorgitiko Nemeas red dry/semi-sweet 0,5lt ...	6,00€
Agiorgitiko Nemeas red dry/semi-sweet 0,25lt .	3,50€
Sauvignon Blanc white 0,5lt .....	7,30€
Sauvignon Blanc white 0,25lt .....	4,20€
Glass "Sauvignon Blanc white" 150ml ....	3,90€
Glass of wine150ml .....	3,40€

Retsina

Malamatina .....	5,10€
Georgiadi .....	5,10€
Julia Georgiadi (roditis-chardonnay) .....	5,60€
Vasiliki .....	5,80€
Kehribari .....	6,60€

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 PUISSE Y ETRE INCRIT.	DAS GESCHAFT IST VERPFLICHTET IN EINEM SPEZIELLEN FACH NEB DEM AUSGANG FORMULAREZUR 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.  
 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 month Dastos-Thargilton (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

Barrel

Apostagma diimerou (Velikou , with or without anise) 200ml .....	6,80€
Glass of tsipouro 50ml .....	3,60€

Bottles 200ml

Dekaraki Moshato without anise .....	9,80€
Dekaraki Malagouzia without anise .....	9,80€
Dekarak Roditis without anise .....	9,80€
Loco Docko without anise .....	11,20€
Idoniko with/without anise .....	9,80€
Temeteron without anise .....	9,70€
Apostolaki with/without anise .....	9,80€
Tsilili with/without anise .....	9,80€
Tirnavou sineterismou with/without anise ....	9,60€
Gatsiou with/without anise .....	9,20€
Babajim with/without anise .....	9,80€
Makedoniko with/without anise .....	9,40€
Thessaliko with/without anise .....	9,20€
Eothinon with/without anise .....	9,30€
Psihis from Chios without anise .....	11,20€
Arhontiko without anise .....	9,20€
Agioneri aged without anise .....	11,20€
Meteoro with/without anise .....	9,60€
Katsarou with/without anise .....	10,50€
Zita Ioanninon without anise .....	9,80€
Kalaintzi with/without anise .....	9,60€

Ouzo (200 ml)

Plomari .....	9,40€
Adolo Plomariou .....	10,60€
Matareli .....	10,50€
Idoniko .....	9,20€
Varvagianni Green .....	9,50€
Varvagianni Blue .....	9,50€
Varvagianni Red Evzon .....	9,50€
Arhontiko .....	8,90€
Meltemi Gatsiou .....	8,40€
Ouzo 12. ....	8,60€
Pitsiladi .....	11,20€
Tirnavou Sineterismou .....	8,60€
Mini .....	8,60€
Babajim Classic .....	8,60€
7 Thrakiotiko .....	8,60€
7 Golden .....	11,20€
Magia .....	8,60€
5 Serron .....	8,50€
Apalarina .....	8,50€
Katsarou .....	8,90€
Smirnio red .....	8,50€
Kazanisto stoupaki .....	8,60€
Glass of ouzo (50ml) .....	3,60€

Beers

Barrel

Warsteiner 0,3λιτ .....	3,70€
Warsteiner 0,4λιτ .....	4,50€

Bottles 500ml

Kaiser .....	4,90€
Mythos .....	4,90€
Fix .....	4,60€
Vergina Lager .....	4,60€
Vergina Weiss .....	5,30€
Carlsberg .....	4,70€
Amstel .....	4,60€
Heineken .....	4,60€
Nisos .....	5,00€
Fix free (0,5% alcohol) .....	4,60€
Warsteiner Fresh (0% alcohol) 330ml .....	4,40€
Mythos Radler 330ml .....	4,40€

Refreshments

Coca-Cola 0,25lt .....	3,20€
Coca-Cola Zero 0,25lt .....	3,20€
Coca-Cola Light 0,25lt .....	3,20€
Fanta orange0,25lt .....	3,20€
Fanta Blue (Orange no carbon) 0,25lt .....	3,20€
Fanta lemon 0,25lt .....	3,20€
Souroti 0,25lt .....	3,20€
Souroti0,75lt .....	4,50€
Schweppes Σόδα 0,25lt .....	3,20€
Avra Carbo 0,75lt .....	4,50€
Water 1lt .....	2,20€

Coffe - Desserts

Espresso .....	2,90€
Double Espresso .....	3,80€
Bread .....	1,40€
Olive oil 60ml The long life key (Εμμ. Πρωτογεράκη) .....	1,00€

