

BARRESTAURANT BISTRO

MENU



DELICIOUS







<u>toast</u>s

Kasseri cheese and Feta cheese	<u>3.00€</u>
Kasseri cheese and smoked turkey ham	2.50€
Kasseri cheese and sausage - parizer	2.50€
Kasseri cheese and bacon	<u>2.50€</u>

cold sandwiches

Smoked turkey ham, Kasseri cheese, tomato, lettuce and mustard sauce	3.00€
Sausage - parizer, Kasseri cheese, tomato, lettuce and cheese sauce	3.00€
Vegetables, Kasseri cheese and basil pesto	3.00€

<u>club sandwich</u>

Smoked turkey ham, Kasseri cheese,	
sausage - parizer, tomato, lettuce and mustard sauce	5.50€

dessert

Chocolate soufflé with both ice cream	
and crumbled biscuits	<u>3.50€</u>
Panna cotta served with raspherry sauce	2 80€





coffee

Espresso Luggo/ stretto / Macchiato	2.00€
Espresso double Luggo/ stretto / Macchiato	2.50€
Freddo Espresso	<u>2.50€</u>
Cappuccino	<u>2.50€</u>
Freddo Cappuccino	3.00€
Cappuccino Cream	<u>2.70€</u>
Cappuccino double with cream	<u>3.00€</u>
Latte Cappuccino	<u>3.00€</u>
Americano	<u>2.00€</u>
Irish Coffee	<u>4.00€</u>
Nes Cafe	<u>2.50€</u>
Nes Cafe frappe	<u>2.50€</u>
Greek coffee	2.00€
Double Greek coffee	<u>2.50€</u>
Mochaccino	3.00€
Freddoccino	<u>3.00€</u>
Black coffee - with flavors	2.50€ - 2.70€

<u>chocolate drink</u>

Chocolate drink hot - cold / whipped cream	3.50€ / 3.20€
White chocolate drink hot - cold	<u>3.50€</u>
Cocoa drink / double	2.00€ / 2.50€

juices

Juices	<u>2.50€</u>
Fresh - squeezed orange juice	<u>3.00€</u>
Fresh - squeezed mixed juice	<u>3.50€</u>

soft drinks

Soft drinks	<u>2.50€</u>
Sparkle water	2.50€
RED BULL	4.00€



salads. pasta. risotto. seafood



salads

<u></u>		
Greek salad with caper berries and crunchy sesame bage		<u>5.50€</u>
Green salad with red lollo lettuce, rocket, roast chicken, cand parmesan sauce	cherry tomatoes, sweet corn kernels	<u>7.50€</u>
Green salad with sautéed bacon, Anthotiro cheese, crouto honey and tsipouro	ons, nuts and vinaigrette mustard,	<u>6.00€</u>
Cretan salad with dakos, diced tomato, Anthotiro cheese	and caper berries	<u>4.50€</u>
Cabbage salad with chopped pumpkin, crab apple, black r	aisins and mandarin orange vinaigrette	<u>5.00€</u>
<u>pasta</u>		
Spaghetti with fresh tomato, garlic, fresh basil, oregano a	and grated gruyère cheese	<u>6.50€</u>
Tagliatelle with smoked salmon, vodka, green pepper, cre	am and finely chopped dill	1 <u>1.00€</u>
Tagliolini with basil pesto, diced tomato, blue cheese and	cream	<u>7.50€</u>
Pappardelle with tomato sauce, olive fillet, peppers, must and grated parmesan cheese	nrooms, sweet corn kernels	<u>6.50€</u>
<u>risotto</u>		
Parmesan risotto with wild mushrooms flavored with blac	k truffle oil and thyme	<u>9.50€</u>
Risotto with beetroot, smoked salmon and greek pistachi	os	1 <u>0.50€</u>
Risotto mantecato with saffron and vegetables finished w	rith xinomavro Naoussa (wine)	<u>7.50€</u>
<u>seafood</u>		
Grilled salmon fillet flavored with herbs. Garnished with g	grilled vegetables.	<u>12.00</u> €
Grilled shrimps marinated in ouzo, lime and tarragon		<u>17.00€</u>
<u>combo p</u> latters		
Beer food platter with cheese, pork bites, chicken burger Garnished with fresh baked pita bread and fresh French f		<u>8.00€</u>
Meat Cheese platter		<u>6.00€</u>
ouzo. tsipouro. grappa	Glass	<u>1.50€</u>
	Small carafe	<u>5.00€</u>
	meze small / large	3.00€ / 5.00€



appetizers. main dishes



appetizers

Donuts with cheese, honey and sesame seeds	4.00€
Crisps of seasonal vegetable mix with curry - flavored salt and traditional fresh basil yogurt sauce	4.00€
Souvlaki with Halloumi cheese and vegetables on a bed of fresh baked pita bread with orange vinaigrette and baby rocket	4.50€
Mushrooms a la maison with pepers, rosemary, garlic, balsamic vinegar, mustard and demi - glace sauce	4.50€
Feta cheese with a seed crust, garnished with orange thyme marmelade	4.00€
Spicy chicken fillets with cheesy parmesan crust, garnished with mayonnaise, mustard and smoked paprika	<u>4.50€</u>
Arabic pita bread with chicken, vegetables, cumin, cheese and bacon. Garnished with fresh French fries	<u>4.50€</u>
Arabic pita bread with pork, mushrooms, tomato, BBQ sauce and Halloumi cheese. Garnished with fresh French fries	4.50€
Grilled vegetables with Manouri cheese and balsamic vinaigrette	4.50€

main dishes

Traditional kebab with spicy tomato sauce and traditional yogurt	<u>7.00€</u>
Pork escalope with mushrooms and smoked paprika mustard sauce	<u>7.50€</u>
Pork chops with Veritas sauce and rosemary	<u>7.50€</u>
Chicken fillet with local traditional smoked cheese and bacon sauce	8.50€
Beef tenderloin with beer, honey and thyme	9.00€
Grilled beef fillet	1 <u>7.00€</u>
Beef fillet with porcini, garlic and kefalograviera cheese sause	1 <i>7.</i> 50€





<u>burger</u>

Fresh baked bread, ketchup, basil sauce, lettuce, tomato slices, Cheddar cheese and sunny-side up egg	6.00€
Fresh baked bread, pickle sauce, lettuce, tomato, ham and Gouda cheese	<u>4.50€</u>
Fresh baked bread, cheese sauce, mild mustard and ketchup, chopped lettuce, tomato, grilled bacon and Gouda cheese	<u>5.50€</u>
Fresh baked bread, cheese sauce, mild mustard and ketchup, chopped lettuce, tomato, grilled bacon and Gouda cheese	<u>5.50€</u>
Fresh baked bread, mustard, heart of lettuce, fresh cucumber slices, Halloumi cheese and turkey ham	<u>5.00€</u>
Fresh baked bread, yogurt, chopped lettuce, tomato, Anthotiro cheese and green olive purée	<u>5.00€</u>

*Dublicate the size of your Burger with only 1.5€ extra. All Burgers are served with fresh French fries.

<u>beers</u>

Imported beers	4.50€
Greek beers	3.00€
Draught beer small	3.00€
Draught beer tall	4.00€





<u>coctail</u>

BREAKFAST MARTINI	7.005	MARTINI DRY	7.000
Gin, orange, lime	<u>7,00€</u>	Gin, Martini Dry	<u>7,00€</u>
CARAMEL PASSION		APPLE MARTINI	
Vodka, caramel syrup, passion fruit, lime	<u>7,00€</u>	Vodka, apple juice, lime	<u>7,00€</u>
CUCUMBER		COSMOPOLITAN	
Gin, mastiha, cucumber syrup, lime	<i>7,00€</i>	Vodka, lime, cranberry juice	<u>7,00€</u>
MANDARINI		мојіто	
Mastiha, tangerine syrup, lime	<u>7,00€</u>	Rum, sparkling water, lime, sugar, spearmint	<u>7,00€</u>
ROSMARY'S BABY		APPLE MOJITO	
Black rum, orange, honey syrup, lime	<u>7,00€</u>	Rum, lime, sugar, spearmint	<u>7,00€</u>
BUBBLE BUBBLE		LONG ISLAND	
Cachaça, bubble bubble purée, passion fruit, lime	<u>7,00€</u>	Vodka, gin, martini, rum	<u>7,00€</u>
RED PASSION		МАРГАРІТА	<i>7,00€</i>
Mastiha, vanilla syrup, strawberry syrup	<u>7,00€</u>	Tequila, lime, salt	7,000
ΜΕΛΟΜΑΚΑΡΟΝΟ			
Cognac, honey syrup, lime	<u>7,00€</u>		
ROSSINI		Drink	6,50€
Sweet sparkling wine, strawberry juice	<i>7,00€</i>	Special drink	 7,50€
BELLINI		•	
Sparkling wine, peach snaps	<u>7,00€</u>	Premium drink	<u>10,00€</u>
CAIPIRINIA		Bottle	<u>65,00€</u>
Cachaça, spearmint, lime	<u>7,00€</u>	Special bottle	<u>75,00€</u>
DAIQUIRI // strawberry, peach, melon, kiwi,	7,00€	Premium bottle	<u>100,00€</u>
Rum, sugar, lime	7,00€	Sangria glass	<u>3,50€</u>



 * Our recipes do not list all the ingredients.

The store is required to have printed forms available in a special holder next to the exit, for the submission of any complaints.

Prices include A. Local Tax 0,5% B. VAT 13% + 23%

Food Service Manager: Antoniadis Michalis



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