

thálassa

seaside restaurant

Thalassa Seaside Restaurant's Greek fusion cuisine incorporates traditional favourites with international flavours.
By Executive Chef Sotiris Oikonomou and his team.

H = Healthy
V = Vegetarian
N= May contain dry Nuts



Ask for the gluten free menu.
In collaboration with "Action for Celiac Disease" association.

Soup of the day

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5,00



Salads

Greek ^{HVN}

Tomato, cucumber, onions, pepper, Calamata's olives, caper, Salonica's bagel croutons, feta mousse and oregano olive oil

Caprese ^{HVN}

Cherry tomatoes, Kerkini's buffalo mozzarella, Salonica's bagel crouton and slightly basil pesto dressing

Spinach salad ^{HV}

Roasted baby beetroot, apple, Domoko's katiki cheese and slightly citrus dressing

Summer salad ^{HVN}

Mesclun salad, avocado, cranberries, Cretan xinomitzithra cheese and slightly dressing from balsamic vinegar and honey

Kinoa ^H

Cherry tomatoes, cucumber, fresh herbs, smoked salmon fillet and manouri cream cheese

Tuna salad ^H

Mesclun salad with fresh tuna fillet, Cyprian pita bread, fresh onion, cherry tomatoes, baby cucumber and slightly lime dressing

Cesar ^{HN}

Iceberg, chicken fillet, crispy bacon, cherry tomato, croutons, cashew nuts, parmesan flakes, mustard sauce

*All salads are made with fresh ingredients and local products. Extra virgin olive oil is the only oil used.

** All salads can be prepared as a vegan choice by removing meat, cheese and seafood.

Appetizers from the Earth

Tzatziki ^{VN}

Served with small pita bread & olives

3 choices from Mediterranean dips with Greek pita bread ^{HVN}

Eggplant salad, galotiri cheese, Tirokafteri spicy cheese dip

*You can also order these dips as a portion

Feta cheese 'doughnuts' ^{VN}

with fig sweet spoon and aged balsamic vinegar vinaigrette sauce

'Fasolada' cream with handmade sausage

Traditional beans soup pure, handmade sausage, pepper coulis and baby vegetables routs

Bruschetta trilogy (6 pieces) ^N

basil pesto- cherry tomatoes- mozzarella/feta mousse- salami/tomato jam- prosciutto

Grilled vegetables 'mille feuille' ^{HV}

Vegetables 'moussaka', 'bechamel' sauce from anhotiros cheese and tomato sauce

Greek cheeses platter ^{VN}

Cretan xinomitzithra, skotiri from los, graviera from Epirus, SanMihali from Siros and Omiros trilogy from los

Eggs with potatoes and 'staka' butter ^V

Eggs 'sur le pla', baked potatoes, asparagus, porcini mushrooms and 'staka' butter

Eggplant with summer textures

Eggplant slices, chicken ragout, shrimps, shallots and graviera cheese touille

Greek traditional meatballs ^N

with tomato sauce, feta cheese, fresh mint and crispy Cyprian pita bread

Forest mushrooms ^N

hazelnut praline, apaki ham and graviera cheese croquettes

Crushed spinach pie ^V

Crispy traditional 'fyllo', spinach pie filling and feta mousse

Zucchini balls ^V

handmade zucchini balls with fresh mint and feta, served with yogurt sauce

French fries ^V

with grated cheese or not

Breads

Breads



Grilled Meat

Pork souvlaki (300gr)

small pita bread, tzatziki, French fries and marinated onions

Chicken souvlaki (300gr)

small pita bread, tzatziki, French fries and marinated onions

Pork 'Giros'

Giros, small pita bread, tzatziki, French fries and marinated onions

Beef patties

baby potatoes and wild rice with vegetables and saffron

Chicken fillet

fresh herbs, baby potatoes and wild rice with vegetables and saffron

Pork cutlet (360gr)

fresh herbs, baby potatoes and wild rice with vegetables and saffron

Beef cutlet (350 gr)

fresh herbs, baby potatoes and wild rice with vegetables and saffron

Beef fillet

Potato terrine, carrot cream, etyve vegetables and glazed red wine sauce on the side

Rib eye (black angus)

French fries, grilled vegetables 3 sauces bbq- chilly- sour

Appetizers from the Sea

Grilled sardines ^H

Hummus, vegetables, tomato gel, lemon gel

Dolma from the sea ^N

Kakavia soup, crostini and filled vine leaves with grouper fish

Octopus carpaccio

octopus carpaccio cooked in red wine, fava cream, vinaigrette sauce

Grilled prawns ^H

Kinoa salad, red and green pepper gel and slightly lime dressing

'Sundried' octopus

Grilled octopus with white tarama cream, fava beans puree and vegetables

Shellfish saute

Mussels and clams in the pan with white wine, fennel, lemon gel



Chef's selection

Chicken 'ballotine'

stuffed chicken with Domoko's katiki cheese, spinach and graviera cheese, etuve vegetables and diable sauce

Iberico pork

pork cutlet in French cut with carrot pure, celeriac pure, baby vegetable roots and sarcitieur sauce

Grouper fillet

with bisque soup and baby vegetables saute

Rabbit 'stifado'

rabbit ragout stew, shallots, carrot cream and graviera cheese touille



Traditional dishes

Moussaka

Most famous Greek plate with potato, eggplant, minced meat and bechamel cream

Gemista [∨]

Stuffed tomatoes and pepper with rice, served with oven potatoes

Beef stew 'giouvetsi'

cooked beef in red sauce served with 'kritharaki' pasta and herbs

Kid goat with 'politiko' moussaka

Vegetables moussaka, red wine sauce and carrot cream

Pasta

Carbonara

Authentic Italian recipe with panchietta, egg and grated pecorino cheese

Bolognaise

with fresh minced meat

Linguini with prawns

with bisque sauce

Penne with chicken

sundried tomato, broccoli flower, Ellasona's nivato cheese

Linguini with salmon

broccoli flower, baby carrot, anthotiros cheese cream

Cretan handmade skioufihta

Apaki ham, mushrooms, skotiri cheese from los and egg cream

Lobster pasta

*for 2

Risotto

Risotto 'paegia' style

mushells, shrimps, clams, chicken, vegetables, saffron

Risotto pollo bianco

chicken fillet, pleurotus, champignon, parmesan, cream, bacon touille

Mushrooms 'kritharoto' [∨]

kritharaki pasta, porcini, portobello, pleurotus, champignon and grated SanMihali cheese

Fresh Handmade Pasta

Ravioli with beef

spicy roasted sauce and buffalo mozzarella cream

Tortellini with spinach [∨]

stuffed with 4 cheeses and feta cheese sauce



Seafood

Fried squids ^N

with potatoes and tartar sauce

Greek Fish & chips ^N

small fried fish in 'pat a frir' with potatoes and tartar sauce

Stuffed calamari ^{H N}

stuffed squid with sellfish and fish fillet and lemonate chickpeas puree

Tuna fillet ^H

with mesclun salad, sauted baby vegetables and hollandaise sauce

Salmon fillet ^H

with potato cream, sauted baby vegetables and bisque sauce

Seabass fillet ^H

served with ratatouille and tomato sauce

Fresh fish from the sea (per kg) ^H

served with greens, vegetables pure, fried, boiled and sauted vegetables

Burgers

Classic cheese ^N

Ketchup, mustard, pickle sauce & double cheddar

Food porn ^N

Tartar sauce, bacon, cheddar, fried egg, iceberg, tomato, caramelized onions, grilled mushrooms

Chilly ^N

guacamole, harissa sauce, iceberg, tomato, double cheddar

King Burger ^N

double patty, double bacon, double cheddar, iceberg, tomato

Veggie Burger ^V

vegetable patty, avocado cream, tomato, iceberg, grilled mushrooms

* 170 gr burger

***All burgers are served with French fries and sauce of your choice (mustard,bbq,harissa)

Pizza

Margarita ^V

cherry tomatoes, mozzarella, basil

Greek

onions, olives, peppers, cherry tomatoes & feta cheese

'Tartufo' & 'salumi'

pleurotus, portobello, porcini, bacon, prosciutto, cherry tomatoes, rocket and truffle olive oil

Kimolo's Ladenia

Fluffy dough, onion, pepper, cherry tomatoes, minced meta, graviera cheese

Greek Peinerli

Cretan apaki ham, egg, Metsovone cheese, cherry tomatoes, rocket, porcini

*Pizza dough is 300 gr

Kids Menu

Meatballs ^N

with pommes frites

Pasta bolognese ^N

and tomato

Chicken schnitzel ^N

with pommes frites

Pasta with tomato sauce ^N

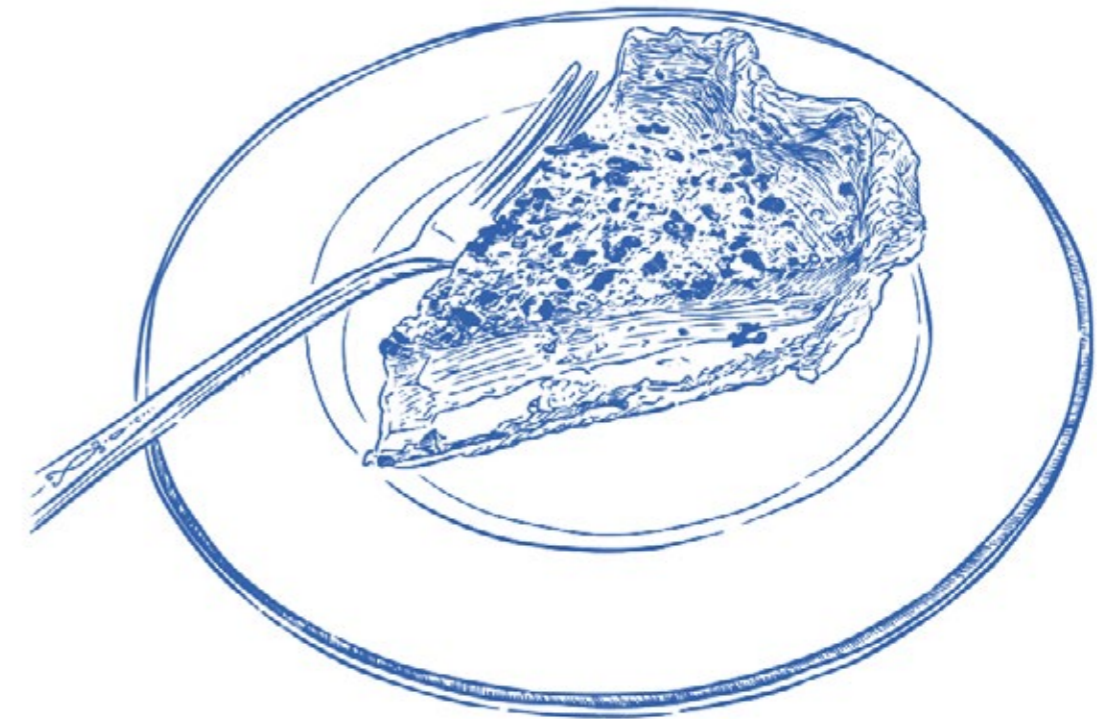
with napolitana sauce

Chicken souvlaki

with pommes frites

Fried squids ^N

with pommes frites and mayonnaise



Dessert

Lemon pie ^N

Crispy biscuit base with lemon cream, Italian meringue and mint gel

Ravani with namelaka ^N

Traditional syrup sweet with white chocolate 'namelaka' and 'masticha' ice cream

Profiterole ^N

stuffed choux with patissiere cream, vanilla ice cream and bitter chocolate sauce

Cheesecake ^{N V}

Crispy biscuit base, cheese cream, forest fruits sauce

Milk Mousse Passion ^N

caramel sauce, cinnamon touille, 'mango caviar', vanilla ice cream

Tiramisu ^N

savagiar biscuits, milk ganache espresso, mascarpone cream and flavoured hazelnut crumble with cinnamon

Galaktobourekó

Crispy crust phyllo in mint-lime syrup, semolina cream flavoured with 'curcuma' and 'salepi' ice cream

Soft drinks

Coca cola

Regular / Light / Zero

Orangeade, Lemonade, Soda Water

Ice Tea

Lemon / Peach / Green

Water

Natural Mineral Water

500ml / 1lt

Sparkling Mineral Water

330ml / 750ml

Beers

Draught Mythos

small / large

Draught Fix

small / large

Heineken, Amstel, Fix, Kaiser

Stella Artois

Amstel Radler

Corona

Erdinger

Ionian Pilsner

Ionian Real Ale Special

Non-Alcoholic Beers

Amstel Free

Buckler

Gluten free Beers

Estrella Daura

Wines by the glass

Ask for the full Wine List

White Semeli Oreinos Helios

Moschofilero, Sauvignon Blanc

White Avantis Estate

Viognier, Assyrtiko

Rose Semeli Oreinos Helios

Agiorgitiko

Red Semeli Oreinos Helios

Agiorgitiko, Syrah

Bianca Nera, Prosecco, Spumante DOC

Greek Spirits

Ouzo Idoniko

50ml / 200ml

Tsipouro Idoniko, Diafano

50ml / 200ml

If you have any kind of allergy, please inform your waiter.

Prices include V.A.T., city tax and other charges.

The store is required to have printed documents in a special case next to the exit for complaining.

The consumer has no obligation to pay if legal document not given (receipt- invoice).

Person responsible upon market inspection: Roi Ioannou