



Dionisos
restaurant



With local recipe from our homeland Macedonia,
fine materials local products from familystry of Almopia..

With the confidence of experience more than thirty years
in the art of restaraunt, but without complacency..

With love, patience, perseverance,
but above all with love we strive every day to satisfy all your senses...

Symbols

 Gluten Free

 Lacto-Ovo Vegetarian

 Vegan

Chef
Ritsa Chatzi

Traditional Starters

Babalaskes Μπαμπαλάσκες	8,5
Meatballs cooked in a traditional local recipe, served with local peppers, yogurt & tomato	
Karatzonitiki Καρατζοβίτικη 🌾	7
Local sausage with leeks and paprika on the pan	
Papouda Παπούδα 🌾	6
Purée from papouda (local beans) with smoked trout & herbs	
Trachanas Τραχανάς	9,5
Local pasta cooked like risotto with wild mushrooms and goat cheese	
Mantza Μάντζα 🌾🌿	6,5
Peppers with tomato sauce & Feta on the pan	
Kebaria Κεμπάπια 🌾	5,5
Mix of pork, beef and sheep meat, on the grill with Ajvar and onions	
Smoked Eggplant Μελιτζάνα Ψητή 🌾🌿	6
On the grill with grated Feta, chopped tomato, garlic, parsley, olive oil and vinegar	
Perek Περèκ 🌿	7
Handmade Phyllo in the oven stuffed with spinach, Feta & herbs	
Handmade Dolmadakia Χειροποίητα Ντολμαδάκια 🌾🌿	6
Tender vine leaves stuffed with rice & herbs, served with tzatziki	
Florina's Peppers Πιπεριές Φλωρίνης 🌾🌿🌿	4,5
Red roasted peppers with olive oil, vinegar & garlic	

| Starters |

Fried Zucchini Κολοκυθάκια Τηγανιτά 	6
Crunchy wavy slices of zucchini served with tzatziki	
Eggplant Bourekakia Μελιτζανομπουρεκάκια 	6
Mashed potato with Feta cheese, soft cheese and smoke-dried hard cheese, rolled into eggplant slices	
Stuffed Mushrooms Μανιτάρια Γεμιστά	7
With Feta cheese, soft cheese, smoke-dried hard cheese, bacon and red pepper	
French Fries Τηγανιτές Πατάτες  	4,5
Crunchy potato slices from Archangellos served with grated hard cheese	
Grilled Mushrooms Μανιτάρια Ψητά   	6
With olive oil and lemon sauce	
Smoke-dried Macherel Σκουμπρί Καπνιστό 	6,5
With olive oil, vinegar and onion rings	
Fava Φάβα   	5
Pea purée with onion, caper and baked cherry tomatoes	
Spicy Cheese Spread Τυροκαυτερή  	5
With Feta cheese, grilled spicy peppers & carrots	
Tzatziki Τζατζίκι  	4,5
With traditional yogurt and dill	
Bread Ψωμί  	1,3/person
Handmade sourdough bread	

Cheese

Batzo Μπάτζο  	6,5
Local semi-hard cheese from goat and sheep milk, served grilled with spicy tomato jam	
Sesame Σουσαμένιο 	6,5
Fried Feta cheese with sesame & honey	
Metsovone Μετσοβόνε 	7,5
Smoke-dried cheese of the area of Metsovo, served fried in crust of almonds with raspberry jam	
Bougiourdi Μπουγιουρντί  	6
Feta cheese with tomato, peppers, traditional bukovo and olive oil in a clay-pot	
Anevato Ανεβατό 	6
Spread cheese from Grevena with grilled bread & smoked paprika	
Mastelo Μαστέλο  	7
Soft cheese of cow milk from Chios island, served grilled with sour-cherry jam	
Goat Cheese Tube Κατσικίσιος Κορμός 	7,5
Grilled in the oven with stewed peach & spearmint	
Gruyère Γραβιέρα  	6,5
From Crete served with honey	
Feta Φέτα  	5
With olive oil & oregano	
Kefalotiri Κεφαλοτύρι 	6
Semi hard cheese fried	
Croquettes* Κροκέτες 	6
With various cheeses, served fried	

Salads

- Greek Salad | Χωριάτικη** 🌾🌿 8,5
Tomato, cucumber, onion, olives, Feta cheese, oregano & olive oil
- Rocket Dionysos | Ρόκα Διόνυσος** 🌾🌿 8,5
Rocket leaves with raisins, walnuts, grated Feta cheese, olive oil and vinegar
- Apple | Μήλο** 🌾🌿🌱 8,5
Rocket leaves & spinach with apple, dry fig, hazelnuts & fig vinaigrette
- Mediterranean | Μεσογειακή** 🌿 8,5
Mesclan salad with cherry tomatoes, mushrooms, crouton, flakes of Cretan Gruyère, olive oil & vinegar
- Valeriana | Βαλεριάνα** 🌾🌿 8,5
Valeriana & iceberg leaves with grilled Manouri cheese, seasonal fruit & pistachio with citrus vinaigrette
- Triology | Τριλογία** 8,5
Cabbage, lettuce, carrots with cherry tomatoes, crutons, bacon and mayo mustard
- Boiled Vegetables | Βραστά Λαχανικά** 🌾🌿🌱 8
Broccoli, cauliflower, carrots, potatoes and cabbage with olive oil and lemon sauce
- Seasonal Greens | Χόρτα Εποχής** 🌾🌿🌱 5,5
Boiled with olive oil & lemon
- Politiki | Πολίτικη** 🌾🌿🌱 5,5
Cabbage with carrots, peppers and celery with olive oil and vinegar
- Beetroots | Παντζάρια** 🌾🌿 5,5
With yogurt, walnuts, garlic, olive oil & vinegar

Main Course

Lamb Chops Παϊδάκια Αρνίσια 🌿	38/kg
With french fries	
Rib Steak Μοσχαρίσια Σπαλομπριζόλα 🌿	35/kg
With baby potatoes and handmade truffle mayo	
Smoke-Dried Pork Steak Καπνιστή Χοιρινή Μπριζόλα 🌿	13,5
Served with mashed potatoes & plum sauce	
Brizoloranseta Χοιρινή Μπριζολοπανσέτα 🌿	14
~600 gr Pork steak with the panceta, served with french fries	
Pork Tenderloin Ψαρονέφρι	13,5
Served with Greyere sauce & gnocchi	
Veal Fillet Φιλέτο Μοσχάρι 🌿	20
With mashed potatoes optionally with wild mushrooms sauce & truffle olive oil +3	
Pork Souvlaki Σουβλάκια Χοιρινά 🌿	9
Drenched in olive oil & spices, served with french fries	
Beef Patty Μπιφτέκι	Simple: 9
From veal & pork mince (85/15)	Stuffed with cheese: 10
served with potatoes in the oven & paprika sauce	
Chicken Fillet Φίλετο Κοτόπουλο 🌿	9
Served with rice optionally à la crème +1	
Chicken Schintzel Σνίτσελ Κοτόπουλο	10
Served with mashed potatoes optionally à la crème +1	
Dionysos Panful Τηγανιά Διόνυσος 🌿	9,5
With pork & chicken, peppers, mushrooms, onion & cherry tomatoes served with french fries	

Pasta

Chylorites Χυλοπίτες 🌱	12
Wild mushrooms sauce, truffle olive oil & Arseniko Naxou cheese	
Striftaria Στριφτάρια 🌱	9,5
With Greyere sauce, spinach, herbs & hazelnuts optionally with chicken +2,5	
Petoura Πέτουρα 🌱	8,5
Sauce of tomatoes & peppers with goat cheese	

Seafood

Trout Πέστροφα 🌱	12
On the grill with olive oil and lemon sauce served with boiled vegetables	
Sea Bream Τσιπούρα 🌱	13
On the grill with olive oil and lemon sauce served with boiled vegetables	
Fried Squids Καλαμαράκια Τηγανιτά*	11
Served with french fries	
Grilled Octopus Χταπόδι Ψητό* 🌱	13
Served with olive oil & Fava purée	

Desserts

Ask for the dessert menu

Children's Portions

for children up to 10 years old

Chicken Fillet Φιλέτο Κοτόπουλο with french fries 🌱	5
Beef Patty Μπιφτέκι with french fries	5
Pork Souvlaki Σουβλάκι with french fries 🌱	5
Chicken Schintzel Σνίτσελ with french fries	5
Chylorites with sauce of tomatoes & peppers and goat cheese	5

Refreshments

Coca Cola (Zero/Light)	2,5
Sprite	2,5
Fanta Orange	2,5
Fanta Blue	2,5
Fanta Lemon	2,5
Sour Cheery	2,5
Grapefruit Soda	3,5
Ginger Ale	3,5
Tonic	3,5
Mastiqua	3,5
Mastiqua Lemon	3,5
Ice Tea Lemon	2,5

Juices

Amita Orange	2,5
Amita Mix	2,5
Amita Sour Cheery	2,5
Natural Orange	3,7

Water

Xino Nero 0,75L	4
Xino Nero 0,25L	2,5
Souroti 0,25L	2
San Pellegrino 0,75L	4
Avra 1L	1,5
Acqua Panna 0,75L	4

Tsipouro 200ml without anise

Archontiko (Local)	8,5
Idoniko	9
Babajim	9
Dekaraki	9
Katsaros	9
Apostolaki	9
Carafe from Local Producers	7

Beers

	Nissos Gluten Free	4,3
	Ikariotissa Golden Ale	4,8
330ml	Royal Ionian Pilsner	3,4
	Red Ale Special	3,8
	Chios Robust Porter	4,5
	Chios Barbeque	4,5
	Chios IPA	4,8
	Nimfi (from Thessaloniki)	4,2
	Amstel	4
	Amstel Radler	4
	Mamos	4,2
500ml	Heineken	4,5
	Kaiser	4,5
	Fisher	4,5
	Alfa	4
	No Alcohol	4
	Vergina	4
	Vergina Weiss	4,6

750ml	Estrella Inedit	12
	Straffe Hendrik Tripel	16
	Straffe Hendrik Heritage	35

Retsina 500ml

Proti (Local)	5
Malamatina	4,5
Georgiadi	4,5
Vassiliki	5
Kechribari	6,5
Crysanthi	4,5

House Wine

	250ml	500ml
White Dry	3,5	6
White Semi-Sweet	3,5	6
Rose Dry	3,5	6
Rose Semi-Sweet	3,5	6
Red Dry	3,5	6
Red Semi-Sweet	3,5	6

Ouzo 200ml

Archontiko (Local)	8
No 12	8,5
Plomari	8,5
Varvagianni Blue	8,5
Varvagianni Green	8,5
Babajim	8,5
Idoniko	8,5
Mni	8,5

Cocktail & Aperitif

Aperol Spritz 7

Aperol, Sparkling wine, Soda

Paloma 8

Mezcal, Lime, Grapefruit soda

Negroni 8

Campari, Gin, Vermouth

Sidecar 8

Metaxa 12*, Cointreau, Lemon juice

Whiskey Sour 8

Woodford Reserve, Lemon Juice, Sugar

Congac & Metaxa

Metaxa 7*	7
Metaxa 12*	8,5
Metaxa Reserve	12
Hennesy Congac	10

Whiskey

Jameson	7,5
Johnnie Walker Red	7,5
Famous Grouse	7,5
Haig	7,5
Dewar 's 12	9
Chivas Regal 12	9
Tullamore Dew 12	9
Woodford Reserve	9,5
Talisker Skye Single Malt	10
Oban Single Malt 14	12
Nikka From the Barrel	13
Lagavulin 16	16
Macallan 12	16
The Glenroths 12	13
Glenfiddich 15	15
Dalmore 12	15
Arran Sauternes Cask	12
Laphroaig	12

Spirits

Mataroa (Local Gin)	8
Beefeater London Dry Gin	7,5
Hendrick's Gin	9
Roku	9

Bacardi Carta Blanca	7,5
Zacapa	11
Don Papa	9,5

Absolut Vodka	7,5
Stolichnaya Vodka	7,5
Grey Goose	10
Belvedere	10

Patron	10
Mezcal	10

Campari	7
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In salads we use extra virgin olive oil.
Please inform us of any allergies and/or intolerances.

Prices may change without notice.
Products with an asterisk (*) are frozen.

Prices include all legal taxes.
The consumer is not obliged to pay if he does not receive
the legal document (receipt or invoice).

Market legal manager: Avramidis Konstantinos.

