



Tanjirići

www.tavernapiatakia.com



ouzeri & meze house

μεζέδες

τα πιατάκια μας
naši tanjirići
our little plates

GRČKA MUZIČKA TAVERNA



πιατάκια

←AT ←GREEK

grčka muzička taverna greek music tavern

piatákia

Doručak **PROINO** Breakfast

Tri jaja na oko sa krompirićima, kremom od feta sira, hrskavom slaninom (50g), peršunom i sumak začinom

avgá folja
400

Three eggs with french fries feta chese cream, crispy panceta (50g), parsley and sumak spice

Omlet punjen kačkavaljem (50g), suvim vratom (50g), salaticom od sveže rukole, krastavca, paradajza i sirom

omlet
400

Omlet filled with cheese (50g), bacon (50g), fresh rocket salad, cucumber, tomato and cheese

Pita hleb, kačkavalj (50g), suvi vrat (50g), pate od masline, paradajz, kiseli krastavac i Ajoli sos

topli
sendvič
400

Pita bread, cheese (50g), bacon (50g), olive pate, tomato, pickles and Ajoli sos

Jedna vrsta doručka + kafa + ceđena pomorandža 550

Doručak se servira do 12 sati

"Η όρεξη έρχεται με το φαγητό."

"To know how to eat well, one must first know how to wait."

Marco Pierre White

Apetit dolazi sa hranom.
Appetite comes with food.

María Portokalos: Ian, are you hungry?
Ian Miller: Uh no, I already ate.
María Portokalos: Okay, I make you something.

riblji veći tanjirići

PSAROPIATAKIA

fish plates

Pečeni fileti orade (250g) sa svežom salaticom od komorača, čeri paradajzom, mladim lukom, kaprom i maslinama

tsipura me
salata finokio
1200

Baked bream fillets (250g) with fresh fennel salad, cherry tomatoes, spring onions, capper and olives

Grilovani fileti tune (200g) sa sotiranim listovima celera, prazilukom i mirođijom aromatizovan uzom

tonos
prasoselino
1400

Grilled tuna filet (250g) with sauteed celery leaves, leek, dill and ouzo

Gambori (180g) u crvenom sosu sa Metaxom, i manestrom (festenina od ječma) i parmezanom (blago ljuto)

kritharoto me
garides
1100

Prawns (180g) in red Metaxa sauce, barley pasta and parmesan (slightly spicy)

Pečeni fileti brancina (250g) sa tikvicama u sosu od komorača aromatizovanim sa uzom

lavraki furnu
me lahanika
1200

Baked Sea bass fillets (250g) with zucchini in fennel sauce aromatized with uzo

slatki tanjirići

GLIKA PIATAKIA

sweet little plates

Mlečni krem sa pečenim bademima & voćem (250ml)

mahalepi me
amigdale & frouta
350

Milk custard cream with almonds & fruits (250ml)

Princes krofne prelivene kremom od vanile, kreme od čokolade, šlagom i maraskinom trešnjom (250ml)

profiteroli
400

French choux pastry ball with vanilla cream, chocolate creme, whipped cream and maraschino cherries (250ml)

Čokoladni fondan (200ml)

sokolato kupitsa
400

Chocolate fondan (200ml)

Zapečena četen alva sa cimetom uz limun (150g)

halvas tu furnu
300

Warm halva with cinnamon and lemon (150g)

1000 listića sa kremom od vanile, švajcarskim marengom i marmeladom od šumskog voća (250ml)

milfejg
400

Milfeig with vanilla cream, swiss merengue and forest fruit jam (250ml)

Hleb

pita bread
60 / kom.

Bread

POLA PORCIJE SE NAPLAĆUJE 70% OD CELE

"Μοιρασμένη ευτυχία είναι διπλή ευτυχία."
"Podeljena sreća je dupla sreća."
"A shared happiness is a double happiness."

mesni veći tanjirići

KREATOPIATAKIA

meat plates

Sporo kuvana junetina (180g) u paradajz sosu sa pireom od patlidžana, grčkim feta sirom i bosiljkom

kokinisto
pure melitzanas
1000

Slow cooked beef (180g) in tomato sauce, with eggplant puree, greek feta cheese and basil

JAGNJETINA - ARNI - LAMB

Pečena sočna jagnjetina (300g) sa pekarskim krompirom

kleftiko
1100

Slow roasted lamb (300g) with baked potato

Grilovani jagnjeći kotleti (400g) uz ražnjić od ruzmarina i čeri paradajza serviran sa pekarskim krompirićima

pajdekia
1400

Grilled lamb chops (400g) with rosemary & cherry tomato suvlaki served with baked potatoes

SVINJSKO MESO - HIRINO - PORK

Marinirani komadići svinjskog ili pilećeg mesa (250g) prženi na tiganju servirani uz tzaziki salatu, paradajz, crveni luk i pržene krompiriće

giros na
tiganju
1000

Marinated pieces pork or chicken meat (250g) served with tomato, tzaziki salad, red onions and fried potatoes

Svinjski ražnjići (350g) uz pita hleb, tzatziki salatu, paradajz, crveni luk & pržene krompiriće

suvlaki
1000

Pork souvlaki (350g) with pita bread, tzatziki salata, tomato, red onions, & fried potatoes

Svinjski file (250g) u sosu od meda, belog vina & majčine dušice serviran uz krompir pire i rukola salatu

hirino fileto me
thimari kai meli
950

Grilled pork fillet (250g) finished in white wine, honey & thyme sauce served with potato puree and rocket salad

Grilovani svinjski vrat (300g) mariniran u crnom vinu i korijanderu uz krompir pire i marmeladu od šumskog voća

brizola lemos
"efelia"
950

Grilled pork neck steak (300g) marinated in red wine and coriander with potato puree and forest fruit jam

PILETINA - KOTOPULO - CHICKEN

Grilovani pileći file (250g) sa začinjanim krompirićima i sosom od svežih aromatičnih biljaka

fileto
900

Grilled chicken fillet (250g) with spicy potato and fresh herbs sauce

Aromatizovani pileći file (250g) sa domaćom testeninom "trahanas", pečurkama i hrskavom slaninom (ala rižoto)

kotopulo
trahanato
950

Grilled chicken fillet (250g) with domestic "trahanas" pasta, mushrooms and crispy panceta

Pileći ražnjići (350g) servirani na rukoli, sa kockicama paradajza & feta sirom uz pržene krompiriće

suvlaki
1000

Chicken souvlaki (350g) with rocket, tomato and feta cheese salad with fried potatoes

MLEVENO MESO - KIMAS - MINCED MEAT

Musaka sa mlevenim mesom, patlidžanom, krompirom & bešamel sosom (500g)

musaka
850

Layered of eggplant, minced meat, potatoes and topped with béchamel cream (500g)

*zavisno od dostupnosti

*subject to availability

Nаша priča

Hrana je da se deli...

Platakia na grčkom znači "tanjirići". Neki služe da se lome, a u nekima se služi meze.

Reč **mezés** sa grčkog se prevodi na druge jezike kao "mešana predjela", ali to ne oslikava pravo značenje ovog pojma i njegovo mesto u grčkoj tradiciji. Tu reč i običaj doneli su sa Bliskog Istoka i ostavili Grcima, nama i svim ostalim delovima Otomanskog carstva, Turci. Kod nas je meze mešano seckano predjelo koje uz piće i razgovor grickamo i bockamo čačkalicama, viljuškicama, noževima, prstima i ostalim raspoloživim sredstvima, a Grci su ga kulinarski doradili, proslavili i sociološki ga razvili od jela do animirane komunikacije grupe ljudi, obično praćenu smeom i bukom, i ugradili ga u svoju kulturu kao zabavu za sva čula, druženje uz hranu, vino ili uzo, muziku ili talase, dan ili noć... I od tih im je materijala satkana duša.

Meze se servira u zajedničke male tanjiriće tako da celo društvo može da ga deli i da u njemu uživa, bilo da je skromno kao par maslina sa kriškom sira ili obogaćeno umacima, toplim mirisnim jelima, mesom sa roštilja, prženim lignjama, malim trouglicima ukusnih pita i drugim mnogobrojnim gurbanlucima. Meze prevashodno predstavlja obožavanje života i potpunog življenja. Njegova suština je okupljanje prijatelja i porodice u razgovoru i činu poštovanja ukusne hrane i dobrog vina. Pa je tako pravo **značenje reči meze: deliti i uživati.**

Our story

Food is for sharing

Platakia translated from Greek means "small plates". Some of them are for braking, but in the lucky ones a wide variety of dishes called **meze** is served.

Mezés is usually translated from Greek to English as "appetizers", but this translation does not do justice to the fundamental role meze plays in Greek tradition. The word and the custom of meze have been brought from Middle East to Greece and to the rest of the Ottoman monarchy by Turks. Greeks have made some culinary adjustments and socially developed meze from a meal to an animated communication of a group of people, which usually ends up in noise and laughter, for which they are famous. They have built it into their culture like entertainment for all senses, friendly social gathering accompanied by food, wine or ouzo, music or sea, day or night... And these are the raw materials from which their soul is made.

Meze is served on small plates so the whole group can share and enjoy something as humble as a few olives or a piece of cheese, all the way to platters laden with different dips, warm aromatic dishes, skewers of grilled meat, deep-fried calamari, little tasty filo triangles, and endless delightful treats. Most important, meze captures the zest of life, and living life to its fullest! The essence of meze is gathering of friends and family for conversation and the simple appreciation of delicious food and wine. Therefore, **meze means to share and enjoy.**

Aunt Voula: What do you mean he don't eat no meat?
Oh, that's okay... I make lamb.

"Κοιρασμένη ευτυχία είναι διπλή ευτυχία."
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hladni tanjirići **KRIA PIATAKIA** cold plates

Umak od soljene ikre bakalara sa maslinovim uljem i limunom	taramas 350	Codfish eggs dip with olive oil and lemon
Umak od sočiva, serviran uz kockice paradajza, kapar, crveni luk, limun & maslinovo ulje (180g)	fava 350	Lentils dip served with tomato cubes, caper, red onion, lemon & olive oil (180g)
Pate od crne masline, svežeg bosiljka maslinovog ulja i belog luka (120g)	pasta elias 350	Black olives Tapenade with fresh basil, olive oil and garlic (120g)
Salata – namaz od pečenog patlidžana, fete i sveže mente (180g)	melitzanosalata 350	Roasted eggplant salad spread with feta and fresh mint (180g)
Kisela pavlaka, krastavac, beli luk & mirođija (150g)	tzatziki 300	Sour cream, cucumber, garlic & fresh dill (150g)
Namaz od fete, ljute papričice i suve šljive (180g)	tirokafteri 300	Chilly feta spread with dry prunes (180g)

salatne činije **SALATOKUPES** salad bowls

Salata od svežeg komorača, čeri paradajz, mladi luk, masline, peršun i dresing od limuna i maslinovog ulja (250g)	finokio 500	Fresh fennel salad with cherry tomato, spring onion, olives, parsley and olive oil dressing (250g)
Ntakos, specijalitet sa Krita, dvopek od ječma pate od maslina, Grčka feta sir, paradajz, kapar, maslinovo ulje i bosiljak (350g)	dakos 600	Double baked barley bread, olive tapenade, Greek feta chese, tomato capers, olive oil and basil (350g)
Sveža vitaminska salata sa lešnicima i citrusim dresingom (350g)	politiki me pantzani kai funtukia 500	Fresh vitamin salad with hazelnuts and citrus dressing (350g)
Mix zelenih salata, sveže tikvice, krastavac, zelene jabuke, parmezan i balsamiko dresing	prasini 650	Mixed greens, fresh zucchini, cucumber, green apples, parmesan and balsamico dressing
Mix zelenih salata sa grilovanim talagani sirom, sezonskim voćem, bademima i dresingom od limunca (250g)	talagani salata 850	Mixed greens with grilled white cheese-talagani, season fruits, almonds & lemon vinaigrette (250g)
Grčka / Kiparska rustična salata sa grčkom fetom «Epiros» (300g)	horiatiki greek / kypriaki 650	Greek / Cypriot rustic salad with greek feta «Epiros» (300g)
Supa dana (400ml)	supa imeras 280	Soup of the day (400ml)

*zavisno od dostupnosti

*subject to availability

topli tanjirići **ZESTA PIATAKIA** hot little plates

Pita hleb sa maslinovim uljem, belim lukom i origanom (150g)	skordopsomo 280	Garlic pita bread (150g) with olive oil and oregano
Grilovani «Talagani» sir (120g) sa marmeladom od šumskog voća	talagani 550	Greek «Talagani» cheese (120g) with forest fruits jam
Pržena feta (180g) u susamu, sirup od ljute papričice i pomorandže	feta saganaki 450	Deep fried feta cheese (180g) with sesame crust, orange chilly syrup
Zapečeni feta sir sa kačkavaljem (250g), paprikama, paradajzom i origanom - blago ljuto	bujurdi 450	Hot feta and hard cheeses (250g) baked with peppers, tomato and oregano

POVRĆE

Ćufte od tikvica sa tzatziki salatom (250g)	kolokithokeftedes 450	Zucchini burgers with tzatziki salad (250g)
Domaća testenina "trahanas" sa pečurkama i hrskavom slaninom (ala rižoto) (300g)	trahanoto 750	Domestic pasta "trahanas" with mushrooms and crispy panceta (ala risoto) (300g)

MORSKI PLODOVI

Grilovana dimljena skuša sa svežom salaticom od krastavca, crvenog luka, kockice paradajza, peršuna i nane	skubri 750	Grilled smoked mackerel with fresh cucumber, red onions, tomato, parsley and mint salad
Kolutovi lignji (180g) spremljeni u tiganju sa uzom i domaćim pesto sosom	Kalamarakia pesto sos 950	Squids (180g) in pan with ouzo and domestic pesto sauce
Grilovana hobotnica (100g) sa «fava» salaticom	htapodi sharas 1300	Grilled octopus (100g) with fava salad
Dagnje (150g) u blago ljutom paradajz sosu sa uzom i feta sirom	midia saganaki 800	Mussels (150g) in spicy tomato sauce with ouzo and feta
Grilovani gambori (180g) u sosu od komorača, sa uzom i domaćim pesto sosom	garides me sos marathu 950	Grilled prawns (180g) in finokio sauce with ouzo and domestic pesto sauce
Hrskave lignje (180g) sa domaćim pikantnim majonezom	kalamarakia tigenita 900	Crunchy fried squids (180g) with chilly domestic mayonnaise
Grilovana tradicionalna grčka kobasica servirana sa domaćom marmeladom od šumskog voća i senfom	horiatiko lukaniko 700	Grilled traditional sausage served with domestic forest fruit jam and mustard
Grilovani ramstek (250gr) isečen na komadiće sa rukolom, sušenim paradajzom & kapar	mosharisio kontra fileto taljata 1100	Grilled boneless ramsteak (250gr) with rocket salad, dried tomatoes & caper

MESO

MEAT

*zavisno od dostupnosti

*subject to availability

Soup is liquid comfort.
Supa je tečna utena.

Nostalggija je ljubav prema hrani koju smo jeli nekada, negde...