



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
1400

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

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

knitharoto me
supies
1300

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

Fileti brancina (250g) sa ajoli sosom od cveklike i pireom od avokada

levraki
1400

Sea bass filets (250g) with beetroot ajoli sauce and avococado puree

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 ćeten 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

Grilovani ramstek (250gr) isečen na komadiće sa rukolom, sušenim paradajzom & kapar

mosharisio kontra fileto taljeta
1300

Grilled boneless ramsteak (250gr) with rucola, dried tomatoes & caper

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

kokinisto pure melitzanas
1200

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
1300

Slow roasted lamb (300g) with baked potato

Grilovani jagnjeći kotleti (450g)

pajdakia
1600

Grilled lamb chops (450g)

SVINJSKO MESO - HIRINO - PORK

Grilovana svinjska špic rebra sa BBQ sosom i pomfritom

hirina pajdakia
1200

Grilled pork ribs with BBQ sauce and french fries

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

suvlaki
1200

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

Svinjski file (250g) sa pireom od celera i gravy sosom i medom

hirino fileto
1100

Grilled pork fillet (250g) with celery puree gravy sauce and honney

Grilovani svinjski vrat (300g) u sosu od crnog vina, pire od celera i marmelada od aronije

brizola lemos
1200

Grilled pork neck steak (300g) in red wine sauce, celery puree and chokeberry jam

PILETINA - KOTOPULO - CHICKEN

Hrskava piletina (250g) sa sosom od pečuraka, tartufima i prženim krompirićima

kotopulo pane
1150

Chrispy batter chicken fillet (250g) with mushroom sauce, truffles and fried potatoes

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

kotopulo trahanoto
1200

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

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

suvlaki
1150

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
900

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

*zavisno od dostupnosti

*subject to availability

Naša 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, prostavili 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.

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hladni tanjirići **KRIA PIATAKIA** cold plates

Sarmice od vinove loze, pirinča i aromatičnog bilja	dolmadakia 450	Rolled wine leaves with rice and herbs
Umak od sočiva, serviran uz kockice paradajza, kapar, crveni luk, limun & maslinovo ulje (180g)	fava 380	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 380	Black olives Tapenade with fresh basil, olive oil and garlic (120g)
Salata – namaz od pečenog patlidžana, fete i sveže mente (180g)	melitzanosalata 380	Roasted eggplant salad spread with feta and fresh mint (180g)
Kisela pavlaka, krastavac, beli luk & mirođija (150g)	tzatziki 350	Sour cream, cucumber, garlic & fresh dill (150g)
Namaz od fete, ljute papričice i suve šljive (180g)	tirokafteri 350	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 600	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)	dekos 650	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 pantzari kai funtukia 550	Fresh vitamin salad with hazelnuts and citrus dressing (350g)
Mix zelenih salata sa grilovanim talagani sirom, sezonskim voćem, bademima i dresingom od limuna (250g)	talagani salata 900	Mixed greens with grilled white cheese-talagani, season fruits, almonds & lemon vinaigrette (250g)
Grčka / Kiparska rustična salata sa grčkom fetom «Epiros» (600g)	horiatiki greek / kypriaki 700	Greek / Cypriot rustic salad with greek feta «Epiros» (600g)
Supa dana (400ml)	supa imeras 330	Soup of the day (400ml)

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*subject to availability

topli tanjirići **ZESTA PIATAKIA** hot little plates

Pita hleb sa maslinovim uljem, belim lukom i origanom (150g)	skordopsomo 300	Garlic pita bread (150g) with olive oil and oregano
SIREVI		
Grilovani «Talagani» sir (120g) sa marmeladom od aronije	talagani 600	Greek «Talagani» cheese (120g) with chokeberry jam
Pržena feta (180g) u susamu, sirup od ljute papričice i pomorandže	feta saganaki 480	Deep fried feta cheese (180g) with sesame crust, orange chilly syrup
Zapečeni feta sir sa kačkavaljem (250g), paprikama, paradajzom i origanom - blago ljuto	bujurdi 480	Hot feta and hard cheeses (250g) baked with peppers, tomato and oregano
POVRĆE		
Ćufte od tikvica sa tzatziki salatom (250g)	kolokithokeftedes 480	Zucchini burgers with tzatziki salad (250g)

Ćufte od leblebija sa tahini sosom (300g)	falefel 480	Chickpea meatballs with tahini sauce (300g)
Grilovani punjeni patlidžan sa feta sirom, paradajzom i bosiljkom	melidzana jemisti 700	Grilled stuffed eggplant with feta cheese, tomato and basil

MORSKI PLODOVI **SEAFOOD**

Lignje (180g) spremljeni u tiganju sa uzom i ajoli od cvekle	Kalamari me uzo 1200	Squids (180g) in pan with ouzo and beetroot ajoli
Grilovana hobotnica (100g) sa «fava» salaticom	htapodi sharas 1500	Grilled octopus (100g) with fava salad
Dagnje na buzaru sa kokosovim mlekom, karijem i aromatičnim biljem	midia 950	Sauted mussels with coconut milk, curry and herbs
Grilovani gambori (180g) u sosu od paradajza, sa uzom i feta sirom	garides saganaki 1300	Grilled prawns (180g) in tomato sauce with ouzo and feta cheese
Hrskave lignje (180g) sa domaćim pikantnim majonezom	kalamarakia tiganita 1200	Crunchy fried squids (180g) with chilly domestic mayonnaise

*zavisno od dostupnosti

*subject to availability

Soup is liquid comfort.
Supa je tečna utena.

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