



סלון יווני, שף גיא פרץ מארח

BREAD & CO.

- GREEK SESAME BAGEL** WITH SKORDALIA (GARLIC AND POTATO) SPREAD, TOMATO HEART IN OLIVE OIL, GARLIC CONFIT, AND GREEK SPICE BUTTER ₪ 24
- OLIVE MIX** FROM GREECE ₪ 22
- A SPICY PLATE OF ROASTED CHILI**, GREEN PEPPERS, AND FRESH ZHOUG ₪ 38
- HAR BRACHA TAHINI**, ROASTED SESAME, AND SPICY PASTE ₪ 24
- BABY CUCUMBERS** WITH OLIVE OIL AND SEA SALT ₪ 24

GUY'S APPETIZERS, THE RIGHT WAY TO START A MEAL!

COLD APPETIZERS

- TZATZIKI** WITH FRIED OREGANO OLIVE OIL AND CUCUMBER ROLLS ₪ 34
- GRILLED SWEET PEPPERS** WITH OREGANO AND FETA FROM GREECE ₪ 32
- IKRA**, GREEN AND PURPLE ONION, OLIVE OIL ₪ 34
- FETA CHEESE FROM GREECE**, OLIVE OIL, FRESH OREGANO, ROASTED WALNUTS, AND TOMATO CORE ₪ 38
- GRILLED GREEK EGGPLANT** WITH GREEN ONIONS AND FETA ₪ 32
- SCHMALTZ HERRING** WITH CHOPPED ONION AND CHILI ₪ 39
- GREEK EGG SALAD** WITH FRIED ONIONS, GREEN ONIONS, AND DILL ₪ 32
- TIROCAPTRI** SPICY PEPPER CHEESE ₪ 34
- ANCHOVIES** IN HOT PEPPER SALT, CHOPPED ONION, AND LEMON ₪ 44
- GRILLED ZUCCHINI** SLICES IN GREEK SAUCE AND FETA CHIPS ₪ 32
- PICKLED SARDINES**, CAPERS, LEMON, AND CHOPPED ONIONS ₪ 34
- GREEK POTATO SALAD** WITH SCALLIONS, KALAMATA OLIVES, AND CAPERS ₪ 34
- PANTZARIA SALATA** WITH BEETROOT CHEESE, ALMONDS, AND OLIVE OIL ₪ 38
- A DELICIOUS GREEK FEAST** OF 6 APPETIZERS TO CHOOSE FROM AND GRILLED GREEK PITAS ₪ 155

WARM APPETIZERS

- KALAMATA OLIVES STEW** WITH CHILLI, GARLIC, AND LEMON ₪ 34
- FAVA SANTORINI** – CAPERS, DICED ONION, AND FETA CHEESE ₪ 44
- MANGOLD** WITH LEMONS AND CHICKPEAS ₪ 38
- GRILLED BELL PEPPERS** WITH GARLIC, LEMON, AND OLIVE OIL ₪ 44
- CRISPY EGGPLANTS** ON ROASTED TOMATOES ₪ 48
- ROASTED WALNUTS** ON CHARCOAL WITH COARSE SALT ₪ 48
- GREEK CORN ON THE COB** ON CHARCOAL WITH CITRUS BUTTER ₪ 44

REFRESHING SALADS

- GREEK FATHOSH** COARSELY CUT VEGETABLES, GREEK FETA CHEESE, GREEK BAGEL CROUTONS, THYME, OREGANO MINT, CAPERS, KALAMATA, AND OLIVE OIL ₪ 68
- BEETS** BEETROOT CARPACCIO, ARUGULA LEAVES, ROASTED BEET SLICES, SKORDALIA, LABNEH CHEESE, ALMONDS, AND HONEY VINAIGRETTE ₪ 68
- GREEK CAESAR** LETTUCE HEARTS, BAGEL CROUTONS, WALNUTS, ANCHOVIES, PARMESAN SHAVINGS, AND FETA ₪ 68

RAW FISH

- MEDITERRANEAN SASHIMI** WITH TOMATO SLICES, SLICED SEA BASS, CRISPY GREEK PITA, LEEK, RADISHES, PICKLED LEMON, AND OLIVE OIL ₪ 72
- TUNA THESSALONIKI** WITH SALAD LEAVES, ALMONDS, NUTS, AND CHEESE IN A CITRUS AND CORIANDER SAUCE ₪ 82
- GREEK FISH CARPACCIO** → PIECES OF SEA BASS, CITRUS, HONEY, BLACK SESAME, CHILI, AND OLIVE OIL ₪ 82
- PIRAEUS CEVICHE** - CUBES OF SEA BASS, CILANTRO, CHILI, GREEN AND PURPLE ONIONS, LEMON, AND OLIVE OIL ALONGSIDE A SPICY TIROCAPTRI SPREAD ₪ 72
- SPECIAL GREEK SALON GREEK SASHIMI** PIECES OF SEA BASS, SALMON AND RED TUNA ON CRUSHED ICE, GREEK CITRUS SAUCE, CAPER TARTAR SAUCE, AND LEMON ₪ 188













*SOME OF THE DISHES CAN BE SERVED WITHOUT GLUTEN. OUR MENU IS STRICTLY DAIRY, UNDER THE SUPERVISION OF THE UNION OF RABBIS IN ISRAEL.

VEGATARIAN VEGAN GLUTEN-FREE








סלון יוני, שף גיא פרץ מארח



HOT STARTERS

-  **BAKED CAULIFLOWER** ON HAR BRACHA TAHINI AND PICKLED HERBS AND LEMONS ₪ 54
-   **GREEK GRILLED ARTICHOKE** WITH WHIPPED FETA ₪ 68
-   **DOLMADES** VINE LEAVES STUFFED WITH ROUND RICE, STRAINED YOGURT, AND PICKLED LEMON CREAM ₪ 58
-   **LEEK AND ZUCCHINI CUTLETS**, GREEK TZATZIKI, AND TOMATO HEART SALSA ₪ 55
-   **GREEK FRIES WITH OREGANO**, GARLIC, FRESH THYME, LEMON, AND FETA ₪ 38
- GAVROS CRISPY FRIED STINGRAYS** CRISPY COATING, LEMON SHIFKA SAUCE, HERBS AND TZATZIKI SAUCE ₪ 85
-   **CHEESE AND EGGPLANT MOUSSAKA** - LAYERS OF ROASTED EGGPLANT AND GREEK CHEESE MIX, WITH OREGANO AND LEMON ZEST ₪ 58
-  **HALLOUMI AND FIGS** - CRISPY SLICES OF HALLOUMI CHEESE, FIGS IN WINE JAM, AND ROASTED ALMONDS ₪ 55
- GROUPEL CIGAR** WITH LETTUCE LEAVES, SWEET CHILI SAUCE, TAHINI, AND SPICY SALSA ₪ 74
- GRILLED SARDINE FILLET** ON BRUSCHETTA, WITH A TOMATO HEART, HERBS, AND OLIVE OIL ₪ 72





LET'S HONOR GREECE'S FLAGSHIP CHEESE - CHEF'S DISHES BASED ON GREEK FETA CHEESE

-  **PAN-SEARED MIX OF TOMATOES** AND ROASTED FETA CHEESE WITH A TOUCH OF TABASCO ₪ 58
-  **CRISPY GREEK FETA PASTRY** - FETA CHEESE IN A CRISPY FILO SHELL WITH ONION JAM, LEMON, HONEY, AND A GREEK SPICE MIX ₪ 58
-  **FETA CRUNCH** WITH CHERRY TOMATO CONFIT, ALMONDS, AND FRESH GREENS ₪ 56
-  **TIROPITA** FILAS PASTRY, FETA AND TURKISH SPINACH, A TOUCH OF RAW TAHINI, SILAN, AND ALMONDS ₪ 66
-  **GRILLED POTATO AND FETA CHEESE** WITH TURKISH SPINACH IN CREAM AND LEMON, GARLIC CONFIT, AND OREGANO ₪ 58

MAIN COURSES - FISH

- FISH SOUVLAKI** CUBES OF SEA BASS AND GRILLED VEGETABLES ON GREEK PITA ₪ 139
-  **GRILLED EUROPEAN SEABASS FILLET** WITH BAKED SWEET POTATO, AND A SIDE OF LEMONY MANGOLD AND CHICKPEA STEW ₪ 139
-  **GROUPEL MEDALLIONS** WITH TAHINI-LEMON, BAKED SWEET POTATO, AND CHERRY TOMATO CONFIT ₪ 195
-  **WHOLE EUROPEAN SEABASS** ON CHARCOAL / PAN-FRIED GREENS WITH OLIVE OIL AND ALMONDS ₪ 159
-  **DORADA** (SEA BREAM) ON CHARCOAL / PAN-FRIED GREENS AND BAKED SWEET POTATO ₪ 159
-  **SEABASS FILLET "THESSALONIKI STYLE"** GARLIC, OLIVE OIL, KALAMATA, TOMATOES, CREAM, AND CAPERS ₪ 149
- FISH & GREEK PIECES OF COD FISH** FRIED IN A CRISPY COATING AND GREEK FRIES ₪ 139
- GRILLED SALMON SOUVLAKI** ON GREEK GREENS, TOASTED ALMONDS, AND TZATZIKI ₪ 129
- FISH GYROS** PIECES OF LOCUS AND SEA MUSTARD, TAHINI, TOMATOES, AND GRILLED PEPPERS ₪ 139
- GRILLED GROUPEL KEBAB** ON CHERRY CHARD TOMATO STEW, CHICKPEAS, AND PICKLED LEMON ₪ 139

MAIN COURSES - PASTA

-  **PASTA DUMPLINGS** WITH A CHEESE MIX FILLING IN SPINACH GARLIC CREAM, KALAMATA, FRESH OREGANO, AND CHERRY CONFIT ₪ 88
-  **SPANHORIZO** GREEK SPINACH RISOTTO WITH LEMON AND PARMESAN SHAVINGS ₪ 88
-  **CRISPY FISH LINGUINI** WITH ROASTED TOMATOES AND LEMON ₪ 129
-  **RICOTTA AND SPINACH STUFFED PASTA** DUMPLINGS WITH CHERRY TOMATO CONFIT, TURKISH CHARD, AND FETA CREAM SAUCE ₪ 92
-  **SPAGHETINOS** SPAGHETTI WITH CLASSIC GREEK-STYLE TOMATO SAUCE AND KALAMATA OLIVES ₪ 88

*SOME OF THE DISHES CAN BE SERVED WITHOUT GLUTEN. OUR MENU IS STRICTLY DAIRY, UNDER THE SUPERVISION OF THE UNION OF RABBIS IN ISRAEL.

 VEGATARIAN  VEGAN  GLUTEN-FREE