



Tanjirići

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ouzeri & meze house

μεζέδες

τα πιατάκια μας
naši tanjirići
our little plates

GRČKA MUZIČKA TAVERNA



πιατάκια

EAT GREEK

grčka muzička taverna greek music tavern

piatákia

PSA ROPIA TA KIA riblji veći tanjirići fish plates

Lignje na žaru uz grilovano povrće	kalamari psito 750	Grilled squid with vegetables
Gambori u crvenom sosu sa Metaxom, manestrom i parmezanom	kritharoto me garides 750	Prawns in red Metaxa sauce barley pasta and parmesan
Rizoto od sipinog mastila sa morskim plodovima i povrće	mayro rizoto 750	Rizzoto with cuttlefish ink, seafood and vegetables
Brancin kivan na vodenoj pari ruzmarinom, safran rizoto i grilovanim komoračem	levraki fileto 1000	Steamed sea bass fillets with rosemary, safran risotto and grilled fennel
Pečeni losos sa pire krompirom začinjnim sa korom i sokom od narandže i limuna & pate od crne masline	solomos fileto 1000	Roasted salmon, mess potato puree with lemon, orange juice and zest & tapenade

GLIKA PIA TA KIA slatki tanjirići sweet little plates

Mlečni krem sa pečenim bademima & sezonskim voćem	mahalepi me amigdala & frouta 240	Milk custard cream with almonds & season fruits
1000 listića sa vanil kremom i marmeladom od jagode	*milfeig* 250	Millefeuille with cream vanilla & strawberry jam
Topla čokoladna činijica sa lešnicima	sokoletokupitsa 250	Chocolate fondant cup with hazelnuts
Zapečena ćeten alva sa cimetom	halvas tu furnu 190	Warm halva with cinnamon
Kisela pavlaka sa medom, cimetom, lešnicima & sezonskim voćem	giurtti me fruta meli & fountoukia 200	Greek yogurt with honey, hazelnuts, season fruits and cinemon

"Η όρεξη έρχεται με το φαγητό."

Appetit dolazi sa hranom.
Appetite comes with food.

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

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

KREA TOPIA TAKIA mesni veći tanjirići meat plates

Junetina u paradajz sosu uz manestre (testenina od ječma) **kokkinisto giouvetsi** 630 Beef in tomato sauce with barley pasta

Specijalitet sa Krfa: Bela junetina **sofrito** 630 Corfu specialty: white beef

JAGNJETINA - LAMB

Pečena sočna jagnjetina sa grilovanim krompirom **kleftiko** 730 Slow roasted lamb with grilled potato

Grilovani jagneći kotleti uz ražnjic od ružmarina i čeri paradajza serviran sa grilovanim krompirićima ***pajdakia*** 1150 Grilled lamb chops with rosemary & cherry tomato suvlaki served with grilled potatoes

SVINJSKO MESO - PORK

Svinjski ražnjici uz pita hleb, tzatziki salatu, paradajz, crveni luk & pržene krompirice **suvlaki** 150/kom Pork souvlaki with pita bread, tzatziki salata, tomato, red onions, & fried potatoes

Svinjski file u sosu od meda, belog vina & majčine dušice serviran uz krompir pire i rukola salatu **hirino fileto me thimeri kai meli** 550 Grilled pork fillet finished in white wine, honey & thyme sauce served with potato puree and rocket salad

Grilovana špic rebra marinirana u soku od jabuke i maslinovog ulja, servirana uz rukola salatu & pržene krompiriće **hirina pajdakia** 500 Grilled spear ribs marinated in apple juice and olive oil with rocket salad and fried potatoes

PILETINA - CHICKEN

Grilovani pileći file sa začinjnim krompirićima i domaćim ajoljem **fileto** 500 Grilled chicken fillet with spicy potato and domestic aioli sauce

Pileći file sa paradajz sosom, belim vinom, majčinom dušicom uz testeninu od ječma **kotopulo kokkinisto me manestra** 500 Chicken fillet in tomato sauce, thyme, finished in white wine, served with barley pasta

Pileći ražnjici servirani na rukoli, sa kockicama paradajza & feta sirom uz pržene krompiriće **suvlaki** 150/kom Chicken souvlaki with rocket, tomato and feta cheese salad with fried potatoes

MLEVENO MESO - MINCED MEAT

Musaka sa mlevenim mesom, patlidzonom, krompirom & besamel sosom **musaka** 500 Layered of eggplant, minced meat, potatoes and topped with béchamel cream

Začinjeno mleveno meso savijeno u svinjskoj maramici uz salaticu od paradajza, krastavca, crvenog luka & peršuna sa prženim krompirićima **sheftalje** 500 Spicy minced meat rolled in pig tissues with tomato, cucumber, red onion & parsley salad & fried potatoes

*zavisno od dostupnosti

*subject to availability

Naša priča

Hrana je da se deli...

Platákia 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 kulnarski doradili, proslavili i sociološki ga razvili od jela do animirane komunikacije grupe ljudi, obično praćenu smehom 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

Platákia 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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KRIA PIA TA KIA hladni tanjirići cold plates

Kisela pavlaka, krastavac, beli luk & mirodija	<i>tzatziki</i> 160	Sour cream, cucumber, garlic & fresh dill
Namaz od fete, ljute papričice i suve sljive	<i>tirokafteni</i> 160	Chilly feta spread with dry prunes
Salata – namaz od pečenog patlidžana, fete i sveže mente	<i>melitzanosalata</i> 180	Roasted eggplant salad spread with feta and fresh mint
Salata – namaz od pečenih paprika	<i>piperosalata</i> 180	Roasted pepper salad spread with feta & sesame
Kuskus, peršun, paradajz, krastavac, crveni luk, sa limun i maslinovo ulje dresingom	<i>tabuli</i> 160	Couscous salad with, tomato, cucumber, parsley, red onion, with lemon & olive oil dressing
Umak od sočiva, serviran uz kockice paradajza, kapar, crveni luk, limun & maslinovo ulje	<i>fava</i> 180	Lentils dip served with tomato cubes, caper, red onion, lemon & olive oil
Pate od crne masline, svežeg bosiljka, maslinovog ulja i belog luka	<i>pasta elias</i> 180	Black olives Tapenade with fresh basil, olive oil and garlic
Salata sa kuvanim mladim krompirićima mariniranim u aromatičnom maslinovom ulju i kaparu	<i>patatosalata</i> 160	Potato salad marinated in aromatic olive oil and capers

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SA LA TOKU PES salatne činije salad bowls

Grčka / Kiparska rustična salata	<i>horiatiki greek / kypriaki</i> 280	Greek / Cypriot rustic salad
Rukola sa susenim paradajzom, parmezanom & balzamiko dresingom	<i>roka parmezana liesti tomata</i> 300	Rocket salad with dried tomato, parmesan & balsamico dressing
Sveža vitaminska salata sa lešnicima i citrusim dresingom	<i>politiki me pantzari kai funtukia</i> 260	Fresh vitamin salad with hazelnuts and citrus dressing
Mix zelenih salata sa grilovanim halumi sirom, sezonskim voćem, bademima i dresingom od limuna	<i>haloumosalata</i> 550	Mixed greens with grilled white cheese - halloumi, season fruits, almonds & lemon vinaigrette
Mix zelenih salata, pileći file, sušeni paradajz, šampinjoni, crvena paprika i dresing od meda, senfa i susama	<i>kotosalata</i> 550	Mixed greens, chicken fillet, dried tomato, red paprika, mushrooms & mustard, honey, sesame dressing

SU POK U PITSES supene činije little soup bowls

SUPA DANA	SOUPA IMERAS	SOUP OF THE DAY
Riblja čorba	*psarosupa* 190	Fish soup
Grčka teleća supa	*kreatosupa* 180	Greek meat soup
Blago ljuta supa od sočiva	*fakes* 180	Lightly spiced lentil soup

ZESTA PIA TA KIA topli tanjirići hot little plates

Pita hleb sa maslinovim uljem, belim lukom i origanom	<i>skordopsomo</i> 130	Garlic pita bread
SIREVI		CHEESES
Grilovani halumi sir sa paradajzom	*halumi sharas* 500	Grilled white Cypriot haloumi cheese with tomato
Pržena feta u susamu, sirup od ljute papričice i pomorandže	<i>feta saganaki</i> 260	Deep fried feta cheese with sesame crust, orange chilly syrup
Zapečeni feta sir, kačkavalj, paprika, paradajz i oregano - blago ljuto	<i>bujundi</i> 260	Hot feta and hard cheeses baked with peppers, tomato and oregano

POVRCE

Ćufte od tikvica sa tzatziki salatam	<i>kolokithokeftedes</i> 260	Zucchini burgers with tzatziki salad
Šumske pečurke sa limunom, maslinovim uljem, belim lukom, listićima parmezana, sosom od ostriga i manestrom (testenina od ječma)	<i>kritharota me manitaria</i> 320	Mushrooms with lemon, olive oil, garlic, oyster sauce, parmesan and barley pasta

MORSKI PLODOVI

Hrskave lignje sa domaćim pikantnim majonezom	<i>kelamarakia tiganita</i> 450	Crunchy fried squids with chilly domestic mayonnaise
Grilovan dimljeni filet skuše uz svežu salaticu od paradajza, krastavca, crvenog luka & peršuna	*skubri kapnisto* 490	Grilled smoked mackerel with tomato, cucumber, red onion & fresh parsley salad
Grilovana hobotnica sa kuvanim mladim krompirićima mariniranim u aromatičnom maslinovom ulju i kaparom	<i>htapodi sharas</i> 890	Grilled octopus with boiled young potato marinated in aromatic olive oil and capers
Dagnje u blago ljutom paradajz ili senf sosu sa uzom i feta sirom	<i>midia saganaki</i> 350	Mussels in spicy tomato or mustard sauce with ouzo and feta
Grilovani gambori sa umakom od maslinovog ulja, peršuna, limunovog soka i belog luka	<i>garides sharas</i> 500	Grilled prawns with olive oil, parsley, lemon and garlic deep

MESO

Grilovani ramstek isečen na komadiće sa rukolom, čeri paradajzom & kapar	<i>mosharisio kontra fileto taljata</i> 690	Grilled boneless ramsteak with rocket salad, cherry tomatoes & caper
Komadici pilećeg filea sa neutralnom pavlakom, karijem, sokom od pomorandže i crvenom paprikom	<i>kotapulo kari</i> 490	Small pieces chicken fillet with cream, curry, orange juice and red paprika
Grilovana kobasica sa džemom od crvenog luka	<i>horiatiko lukaniko psito</i> 400	Grilled sausage with red onion jam

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Soup is liquid comfort.
Supa je tečna uteha.

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