

Pilot

CAFE BISTRO

**CAFE / RESTAURANT
ENGLISH MENU**

COFFEES & DRINKS

- Espresso / Espresso double
2.00€ / 3.00€
Espresso Macchiato
2.20€
Espresso coretto
2.50€
Espresso freddo
3.00€
Cappuccino / Cappuccino double
3.20€ / 3.50€
Cappuccino latte
3.80€
Cappuccino freddo
3.50€
Nescafe frappe
2.80€
Filter coffee
3.00€
Greek coffee / double
2.00€ / 2.50€
Mochaccino cappuccino & chocolate (hot-cold)
3.80€
Mocha espresso & chocolate (hot-cold)
3.20€
Irish coffee
4.00€
Chocolate (hot-cold)
3.50€
Chocolate Bueno
3.60€
White chocolate (hot)
3.80€
Tea variety of flavors
3.00€
Milkshake (variety of flavors)
4.00€

Extra charge for whipped cream / Adding a drink / Extra charge syrup
+0.40€ / +2.00€ / +0.40€

FRESH JUICES & SMOOTHIES

- Fresh orange juice - 3.50€
Seasonal juice - 4.00€
Homemade lemonade - 4.00€
Yogurt with the choice of : Apple or Banana or Seasonal Fruit - 4.50€

TOAST

- Emmental cheese & tomato - 2.40€
Ham & Emmental cheese - 2.80€
Smoked turkey & Emmental cheese - 2.90€

* All toasts are accompanied by french fries

CLUB SANDWICH

- Cold cuts - 7.50€**
Smoked turkey, bacon, Emmental cheese, lettuce, mayonnaise sauce
Chicken - 8.00€
Grilled chicken, Emmental cheese, tomato, lettuce, caesar's sauce

SANDWICH

- Smoked Turkey- 4.80€**
Multigrain baguette, smoked turkey, Emmental cheese, tomato,
lettuce, mayonnaise sauce
Grill Chicken - 6.00€
Ciabatta, roasted chicken, parmesan flakes,
iceberg, caesar's sauce
Salmon - 7.00€
Smoked salmon, cucumber, flavored Philadelphia with dill & avocado
Prosciutto - 7.20€
French baguette, baby rocket, flavored cream cheese with basil
pesto, parmesan & cherry tomatoes

*All sandwiches are accompanied by french fries

STARTERS

Bread with garlic - 6.80€

traditional handmade bread with garlic cream & melted cheese in the oven

Cheese bites - 7.80€

mix cheese croquettes with yogurt sauce
& caramelized onions

Trifolati mushrooms - 7.00€

mix sautee mushrooms with garlic, rosemary
& white wine sauce with lemon

Mix Spring rolls - 8.20€

with toasted sesame, sweetsour & spicy sauce

Bruschetta with prosciutto - 8.20€

baby rocket, fresh mozzarella, marinated tomatoes & basil oil

Lollipops - 8.30€

crispy chicken bites with carolina bbq sauce
& spicy sour cream sauce

Bruschetta with salmon - 8.80€

cream cheese flavored with dill, avocado, baby spinach, lemon zest

Sausage trilogy - 9.00€

with spicy tomato sauce and aromatic yogurt

Variety of meats and cheeses - 15.00€

BURGERS

Cheeseburger - 8.50€

beef burger, cheddar cheese, pickle shallots, mayonnaise
herbs & maple syrup sauce

Turkey - 8.80€

turkey burger, emmental cheese, tomato, lettuce,
mayonnaise sauce

Bacon Egg - 10.20€

beef burger, bacon, tomato, iceberg lettuce
fried egg, sautee mushrooms, ketchup, mayonnaise

*All burgers are accompanied by french fries

PIZZA

Margarita - 7.50€

Tomato sauce, mozzarella

Pepperoni - 8.20€

Tomato sauce, mozzarella, mixed peppers, pepperoni

Burrata - 9.50€

Mozzarella, marinated cherry tomatoes, bourata, basil oil

Prosciutto - 9.80€

Baby rocket, parmesan flakes, prosciutto, truffle oil

Greek- 9.50€

Tomato sauce, mixed cheeses, feta cheese, onions,
peppers, olives, oregano

Special - 10.50€

Mixed cheeses, ham, bacon, mushrooms, peppers

SALADS

Mix salad- 7.50€

vegetable feast, cherry tomatoes, dressing of aged vinegar,
parmesan flakes

Manouri cheese - 9.00€

mixed salad, baby spinach, cherry tomatoes, dried fruits,
nuts, balsamic dressing

Burrata - 9.50€

marinated tomato cherry with basil pesto

Chicken - 9.00€

grilled chicken, iceberg lettuce, crispy bacon, croutons,
caesar's dressing

Quinoa Salad - 9.20€

mixed salad, grilled vegetables, cherry tomatoes, onion, xinomyzithra,
carrot & lime dressing with olive oil

Salmon - 12.00€

vegetable feast, baby spinach, fennel flakes,
grapefruit fillets, avocado, citrus dressing with dill

PASTA

Napoli - 7.50€

Linguine with tomato sauce

Carbonara - 9.30€

Linguine with smoked pork pancetta, pecorino romano & egg yolk

Bolognese - 9.50€

Papardelle with ragou beef & parmesan

Di polo - 9.30€

Rigatoni with mixed mushrooms and chicken with parmesan cream

Beef cheeks - 11.50€

Papardelles with beef cheeks, mixed mushrooms in gravy

Salmon - 12.50 €

Papardelles with fennel cream and dill

Di mare - 13.50 €

Linguine with mixed seafood (squid, shrimp, mussels),
dill & bisque

RISOTTO

Risotto Milanese - 9.20 €

chicken, saffron, sautee asparagus, zucchini

Beef risotto - 10.20 €

beef, baby spinach, cottage cheese Domokou

Shrimp risotto - 12.00 €

shrimp bisque, fennel and cherry tomatoes

Mushroom barley - 8.50 €

mixed mushrooms, rosemary, white truffle oil

Crab Barley - 13.00 €

Barley with cold blue crab, tomato, lime & roe

Extra parmesan + 1.20 €

SOUPS

Velvet soup carrot - **7.90€**

Chicken Soup - **8.00€**

Beef Soup - **8.50€**

Borcht - **8.80 €**

Velvet soup of the day

***All soups are accompanied with cold cuts brosquettes & bread**

Day dip & breadsticks + 1.50 €

MAIN DISH

Grilled chicken - 9.50€

with wild rice

Turkey burgers - 9.80€

with steamed vegetables & yogurt sauce

Pancetta- 10.50€

slow cooking with dark beer sauce with grilled vegetables

Beef burgers - 10.80€

with fresh potatoes & carolina bbq sauce

Pork Tenderloin - 12.00€

with cranberry red wine sauce & vegetable puree

Pork Steak - 11.50€

with fresh french fries & lemon sause

Beef Steak - 18.00€

With mashed potatoes

Ribeye - 33.50€

With mashed baby potatoes & pepper sause



Grilled salmon - 14.00€

with celery root puree, cherry tomatoes & lemon sauce

Sea bass fillet - 15.80€

Roasted vegetables & lemon sauce

Tuna fillet - 17.00€

in a herb crust with vegetable puree & celeriac

***All the main dishes can be combined with the following sauces:**

♦ Pepper sauce - **2.00€**

♦ Mushroom cream - **2.50€**

♦ Roast with rosemary - **2.50€**

♦ Mustard & lemon cream sauce - **1.50€**

Accompanying garnishes

♦ Mixed salad - **2.50€**

♦ Fresh fries - **2.50€**

♦ Grilled vegetables - **3.00€**

♦ Flavored rice - **3.50€**

♦ Mashed potatoes - **3.50€**

♦ Sleamed vegetables - **4.00€**

WINE LIST

WHITE WINES

Anastasiou Estate - 16.00€

Variety : Malagouzia

Accompanies green salads, white cheeses, lemonade meat,
fish Seafood

Muses Estate 9 - 17.00€

Variety : Asyrtiko, Trebbiano, Sauvignon

Combines with fish & seafood,
poultry & pies

Rapti Estate / Mauri Spilia - 22.00€

Variety : Assyrtiko

Accompanied with traditional dishes & seafood

Vivlia Chora Estate - 30.00€

Variety : Sauvignon Blanc, Assyrtiko

It accompanies excellent platters of cheese, risotto & seafood

Gerovasileiou Estate - 30.00€

Variety: Malagouzia

Combine it with fish, seafood, white meats & pasta, dishes
with white sauces, rich and buttery cheeses

ROZE WINES

Muse Estate 9 - 18.00€

Variety: Syrah

Accompanied with pasta with red sauces, shrimp,
crayfish & crabs

Rapti Estate / Merlin - 19.00€

Variety: Merlot

Accompanies dishes such as beef fillet & game

Roze Vivlia Chora Estate - 28.00€

Variety: Syrah

Accompanies pasta & summer dishes of Mediterranean cuisine

RED WINES

Muse Estate 9 - 20.00€

Variety: Cabernet-Merlot-Syrah

It goes well with meats cooked with light red sauces,
with baked burgers, but also with red fish

Chrysolithos Muse Estate - 23.00€

Variety: Merlot

Combines with white meats, dishes with cheese, but also fish

Rapti / Nemea Estate of 2015 - 24.00€

Variety: Agiorgitiko

Combines with beef fillet & game

Vegoritis Estate - 28.00€

Variety: Xinomavro 2015

Combines with spicy dishes, braised & cold cuts

SPARKLING WINES

Moscato D'Asti Gancia - **24.00 €**

Gancia prosecco - **26.00 €**

CHAMPAGNE

Moet & Chadon Ice n.v / 750ml - **120€**

Moet & Chadon Rose n.v / 750ml - **110€**

BY THE GLASS **WHITE**

Chardonnay - 4.00€

Variety: Chardonnay

Accompanies seafood, fish & soft cheeses

ROZE

Ear - 4.50€

Rose semi-dry wine

Accompanies fruits & light soft cheeses

RED

Agiorgitiko - 5.00€

Red dry wine

Combines with spicy dishes, braised & cold cuts

SPARKLING

Moscato D' Asti Gancia - **6.00€**

Gancia prosecco - **6.00€**

DRINKS

Ouzo / Tsipouro - **3.00€**

Drinks - **7.00€**

Special drinks - **8.50€**

Premium drinks - **10.00€**

Shots - **2.50€**

Special shots - **3.00€**

COCKTAILS

Caipirinha - 8.00€

Cashasa, lime, powdered sugar

Mojito - 8.00€

Rum, lime, brown sugar, spearmint

Margarita - 8.00€

Martini Rosso, Gin, Campari

Aperol Spritz - 9.00€

Aperol, Prosecco, soda

Strawberry Daiquiri - 9.00€

Strawberries, rum, sugar, lime juice

BEERS

Heineken draft 300ml / 500ml - **3.00€ / 4.50€**

Máμος draft 300ml / 400ml - **3.00€ / 4.00€**

Fischer 330ml - **3.80€**

Alfa 330ml - **3.20€**

Sol 330ml - **4.50€**

McFarland Red 330ml - **4.50€**

Amstel Radler 330ml - **4.00€**

Amstel Free 330ml - **3.80€**

SOFT DRINKS

Coca Cola - **2.50€**

Coca light - **2.50€**

Coca zero - **2.50€**

Fanta - **2.50€**

Fanta without carbonate - **2.50€**

Fanta lemonade - **2.50€**

Sprite - **2.50€**

Soda - **2.50€**

Souroti / sparkling water - **2.80€**

Peppier - **3.00€**

Pink soda - **2.90€**

Red Bull - **4.00€**

Amita juices - **2.50€**

Ice tea peach - **2.80€**

Ice tea lemon - **2.80€**

Pilot

CAFE BISTRO

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Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΤΗΝ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΧΕΙΟ (ΑΠΟΔΕΙΞΗ-ΤΙΜΟΛΟΓΙΟ). ΤΑ ΠΟΤΗΡΙΑ ΤΟΥ ΠΟΤΟΥ ΕΙΝΑΙ 60ΜΛ. ΑΠΑΓΟΡΕΥΕΤΑΙ Η ΚΑΤΑΝΑΛΩΣΗ ΑΛΚΟΟΛ ΣΕ ΑΤΟΜΑ ΗΛΙΚΙΑΣ ΚΑΤΩ ΤΩΝ 18. ΧΡΗΣΙΜΟΠΟΙΟΥΜΕ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ & ΣΤΑ ΤΗΓΑΝΗΤΑ ΦΟΙΝΙΚΕΛΑΙΟ (ΦΥΤΙΚΟ ΠΡΟΙΟΝ) Η ΗΛΙΕΛΑΙΟ.

ΣΤΙΣ ΤΙΜΕΣ ΣΥΜΠΕΡΙΛΑΜΒΑΝΕΤΑΙ Φ.Π.Α 13% ΚΑΙ 24% ΚΑΘΩΣ ΚΑΙ ΔΗΜΟΤΙΚΟΣ ΦΟΡΟΣ 0,5%.

ΤΟ ΚΑΤΑΣΤΗΜΑ ΔΙΑΘΕΤΕΙ ΕΝΤΥΠΑ ΔΕΛΤΙΑ ΓΙΑ ΟΠΟΙΑΔΗΠΟΤΕ ΔΙΑΜΑΡΤΥΡΙΑ. ΟΙ ΤΙΜΕΣ ΜΠΟΡΕΙ ΝΑ ΑΛΛΑΞΟΥΝ ΧΩΡΙΣ ΠΡΟΕΙΔΟΠΟΙΗΣΗ.

THE CONSUMER HAS NO OBLIGATION TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE). THE ALCOHOL DRINKS ARE SERVED IN 60 ML GLASSES. ALCOHOL CONSUMPTION IS PROHIBITED TO ANY PERSON UNDER 18. WE USE EXTRA VIRGIN OLIVE OIL & PALM OR SUNFLOWER OIL IN FRYING. PRICES INCLUDE ALL LEGAL FEES. MUNICIPAL FEE 13% - VAT 24%. THE STORE IS PROVIDED WITH COMPLAINT FORMS. PRICES MAY CHANGE WITHOUT NOTICE.

ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ / PERSON IN CHARGE IN CASE OF MARKET INSPECTION - ΓΙΩΡΓΟΣ ΦΑΡΔΟΥΛΗΣ / GEORGE FARDOULIS.