

QASTIRO
METEORA BISTRO

BREAKFAST - BRUNCH

sourdough bread slice	3,0 €	with butter & honey/jam, or peanut-butter, or chocolate
yogurt & honey	3,5 €	optionally with cereals (+1,5€) or/and fruits (+2,0€)
fried eggs	5,0 €	2 fried eggs -served with tomato and a slice of bread
bruschetta	6,0 €	sourdough bread, pesto sauce, cream cheese, fresh tomato & fried egg
omelette	6,0 €	includes 3 eggs, milk, cheese
omelette mixed	8,0 €	with cheese, cold-cut and vegetables of your choice
pancakes	7,0 €	pancakes with chocolate, or marmalade, or honey and optional seasonal fruits (+2€)

SNACKS

toast	3,5 €	with gouda cheese & ham or turkey
pie of the day	4,5 €	delicious local pies (ask for availability)
tortilla wrap	6,0 €	with cream + gouda cheese, cold-cut, tomato, cucumber, mustard or mayonnaise
vegan tortilla wrap	6,0 €	vegan cheese, mushroom, tomato, cucumber

SANDWICHES

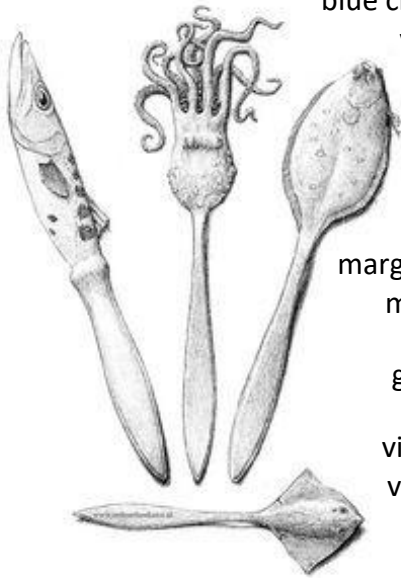
(served with green salad)

classic	6,0 €	tsiapata bread with cheese, ham or turkey, tomato, mustard or mayonnaise
mediterranean	7,0 €	tsiapata bread with eggplant cream, manouri cheese (white), cherry tomato, caper, rocca, balsamic sauce
smoked	8,0 €	tsiapata bread with smoked cheese & ham, tomato, fig jam
chicken	8,0 €	brioche or tsiapata bread, with chicken fillet, bacon, cheese, tomato, mayonnaise



BURGERS (made with 100% ground beef, with country or fried potatoes)

classic cheeseburger	10,0 €	cheddar, tomato, fried onions, lettuce, mayonnaise, barbeque sauce
mushroom	11,0 €	sautéed mushroom-onion-cheddar, tomato, mayonnaise
bacon & egg	11,0 €	fried egg, bacon, gouda cheese, tomato, mayonnaise, mustard
talagani	12,0 €	with grilled traditional yellow cheese, tomato, mayonnaise or strawberry jam
blue cheese	12,0 €	blue cheese - cream sauce, tomato
vegan	12,0 €	vegetable burger, vegan cheese, tomato, vegan mayonnaise



PIZZAS (ø32cm, 8 pieces, with tomato sauce)

margarita	11,0 €	the classic pizza, with cheese & fresh tomato
mixed	13,0 €	cheese, ham or turkey or bacon, mushroom, green pepper
greek	14,0 €	Yellow cheese, feta cheese, olive, fresh tomato, green pepper, onion, oregano
village	14,0 €	village sausage, cheese, green pepper, cherry tomato, onion
vegan	13,0 €	vegan cheese, tomato, mushroom, green pepper, onion (lactose & cruelty free)

PLATTERS

cheese & cold cuts	16,0 €	a variety of local cheeses & cold cuts, served with breadsticks and sauces
local sausages	17,0 €	a variety of 4 local sausages served with country potatoes, pittas & sauces
country potatoes	6,0 €	baked, with semolina, paprika, oregano, mustard
special country potatoes	8,0 €	country potatoes with bacon, cheddar cheese & fried egg

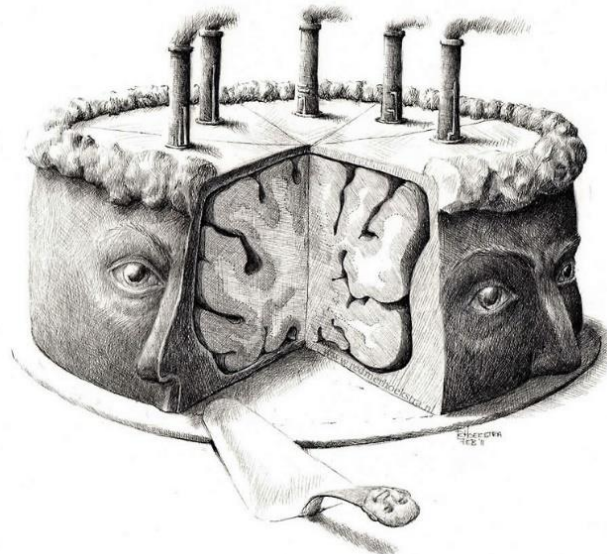
SALADS (optionally with bread: +1,5€)

greek	8,0 €	tomato, cucumber, green pepper, feta cheese, olive, onion, oregano
green	9,0 €	with mushroom, apple, walnut, crouton, grated cheese & olive-lemon-balsamic-mustard dressing

DESSERTS

**optionally with vanilla ice-cream (+2,0/2,5€)*

traditional spoon sweets	4,0 €	ask for available flavors
ice-cream (1 scoop)	3,0/3,5 €	a variety of plain or special flavors (in a cone: +0,5€)
orange pie*	6,0 €	juicy-syrupy
cheesecake	6,0 €	cream cheese, biscuit & sweet cherry
chocolate log*	6,0 €	a dark chocolate & biscuits delight
chocolate paste Qastiro	6,0 €	chocolate, white cream & walnuts - in delicious balance
chocolate volcano*	7,0 €	hot-melted, highly recommended with ice-cream!
praline waffle	8,0 €	bubble waffle with hazelnut praline spread, 1 scoop of ice-cream & syrup of your choice
bueno waffle	8,0 €	bubble waffle with bueno (white) praline spread, 1 scoop of ice-cream & syrup of your choice
praline-banana waffle	7,0 €	bubble waffle with hazelnut or bueno praline spread, covered with fresh banana slices & syrup of your choice
fruit salad	7,0 €	freshly made, seasonal fruits, with a bit of honey





COFFEE

espresso* (single/double)	2,3/2,8 €
espresso freddo (cold)	3,0 €
cappuccino* (single/double)	3,0/3,5 €
cappuccino freddo (cold)	3,5 €
americano* (single/double)	2,5/3,0 €
flat white	3,5 €
latte	4,0 €
mocha (hot or cold)	4,5 €
filter	3,0 €
nescafe	2,5 €
frappe (cold)	2,5 €
greek* (single/double)	2,3/2,8 €



**decaf also available*

TEA

tea options	3,0 €	english breakfast / earl grey / raspberry-pomegranate / green / forest fruits / vanilla-caramel / mint
herbal options	3,0 €	greek mountain tea / chamomile / sage

ICE TEA

macha energy	3,5 €	matcha green tea, ginger, hibiscus, guarana, pomegranate (0% sugar)
macha fitness	3,5 €	matcha green tea, sage, mint (0% sugar)
red fruits	3,5 €	caffeine free red fruits with a bit of sugar
melon	3,5 €	green tea scented with melon extract and a bit of sugar
peach	3,5 €	green tea scented with peach extract and a bit of sugar
lemon-bergamot	3,5 €	green tea scented with lemon-bergamot extract and a bit of sugar

HOT/COLD CHOCOLATES

classic	3,5 €	the classic chocolate
flavored classic	4,0 €	choose between caramel / hazelnut / strawberry
viennois	4,5 €	topped with whipped cream
spicy	4,0 €	with ginger and cinnamon
salted caramel	4,0 €	chocolate with caramel & sea salt
nutella	4,5 €	hot, with melted nutella
white	4,0 €	white chocolate
oreo	4,5 €	white chocolate with oreo cookies

MILKSHAKES

vanilla	6,0 €	<i>*you may add syrup of your preference</i>
stracciatella	6,0 €	
chocolate	6,0 €	
strawberry	6,0 €	

NATURAL JUICES & SMOOTHIES

orange	4,5 €	freshly squeezed
fruit blend	6,0 €	fresh seasonal fruit blend
booster	6,0 €	orange, lemon, carrot, ginger & curcumin
vita-c	6,0 €	grapefruit, pineapple, apple & kiwi
smooth	6,0 €	milk, banana, honey & cinnamon
*ginger purple	6,0 €	black berry, banana, aronia, ginger
*red rum	6,0 €	strawberry, cherry, chia
*pinky blenders	6,0 €	banana, sweet cherry, oat flakes
*mind blow	6,0 €	carrot, peach, mango, cinnamon
*d-tox	6,0 €	pineapple, mango, apple, mint
*green	6,0 €	spinach, broccoli, apple, mint

**apple juice base and 100% natural fruits - frozen
turn it to a smoothie by adding yogurt or vanilla: + €1,0*



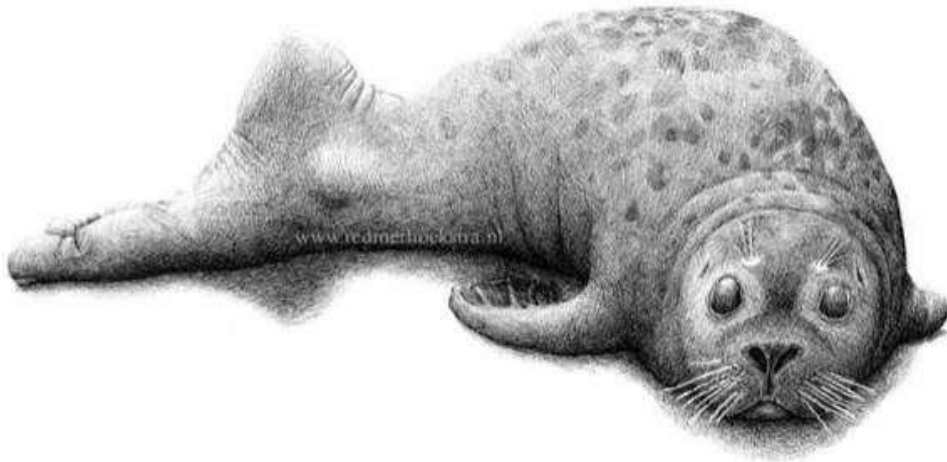
SOFT DRINKS

Coca Cola (250ml)	3,0 €	regular / zero
orange (250ml)	3,0 €	carbonated or non-carbonated
lemonade (250ml)	3,0 €	carbonated
sour cherry (250ml)	3,0 €	carbonated
Sprite (250ml)	3,0 €	
fruit juice (450ml)	3,0 €	fruit nectar - ask for available flavors
tonic water (250ml)	3,0 €	
soda water (250ml)	3,0 €	
Three Cents Pink Soda (200ml)	4,0 €	grapefruit flavored
Three Cents Ginger Beer (200ml)	4,0 €	
Red Bull (250ml)	4,5 €	

HOMEMADE SOFT DRINKS *

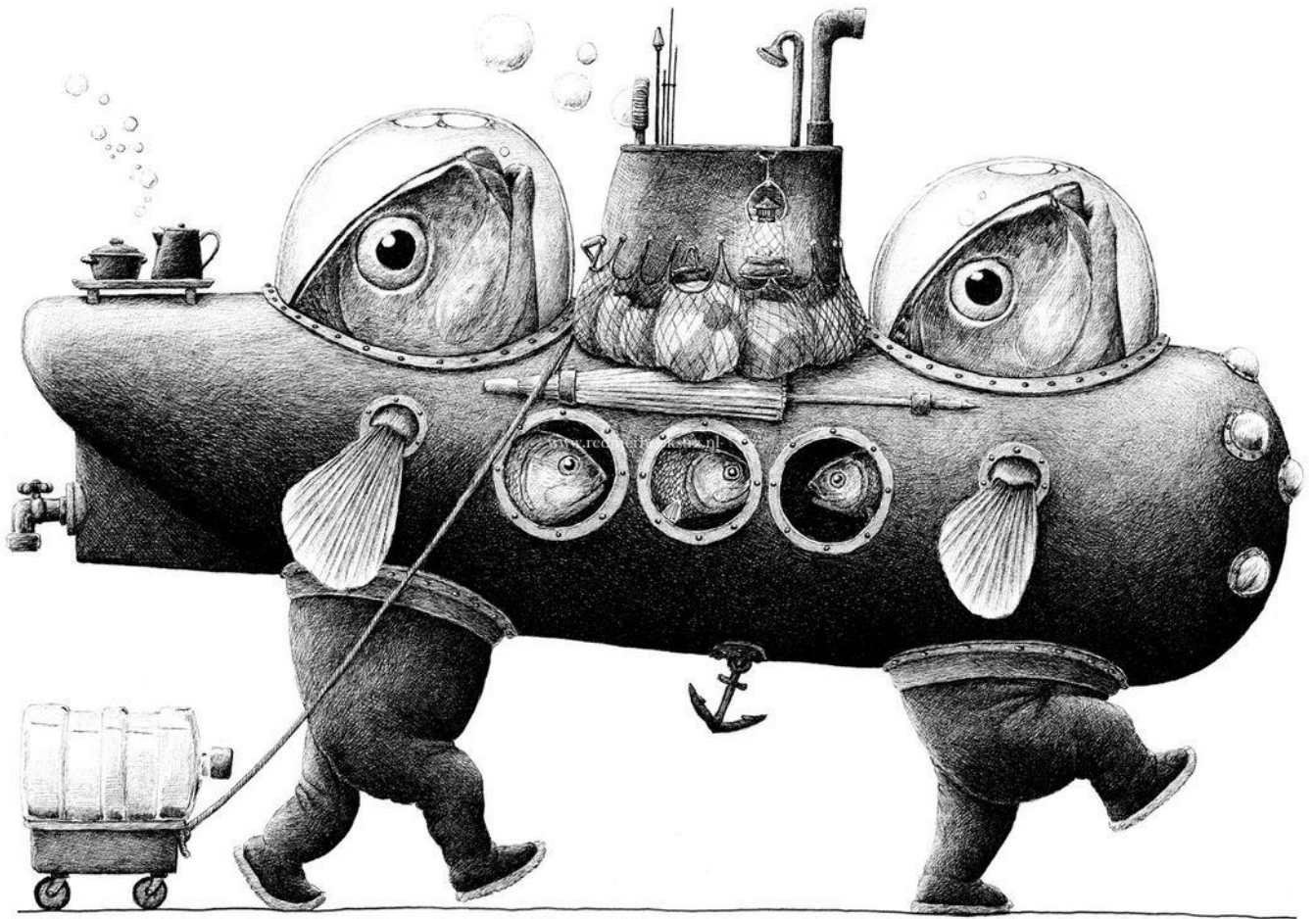
lemonade	3,5 €	try it also with ginger (+0,50€)
strawberry	3,5 €	
pink lemonade	3,5 €	
sour cherry	3,5 €	

**no preservatives, glyose or artificial color
optionally carbonated / with soda +0,50€*



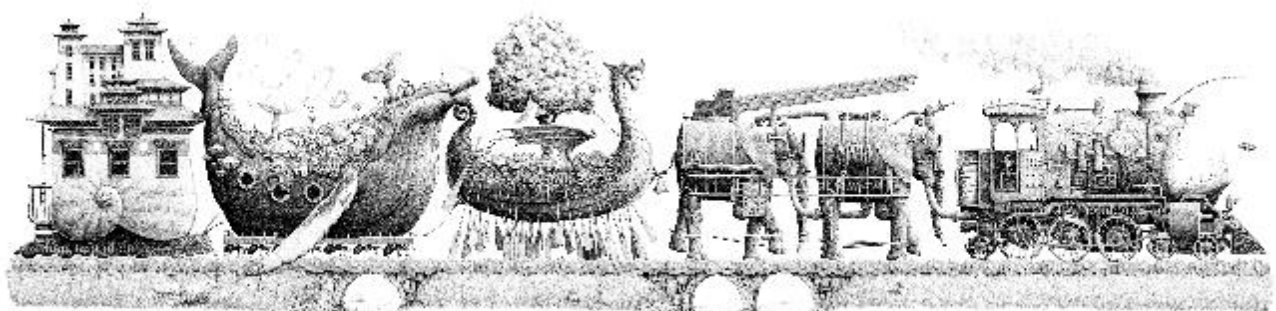
WATER

Souroti (250ml)	3,0 €	carbonated mineral water
Xino Nero Florinas (250ml)	3,0 €	naturally carbonated mineral water
natural mineral still water (1lt)	2,0 €	
Xino Nero Florinas (1lt)	4,5 €	naturally carbonated mineral water



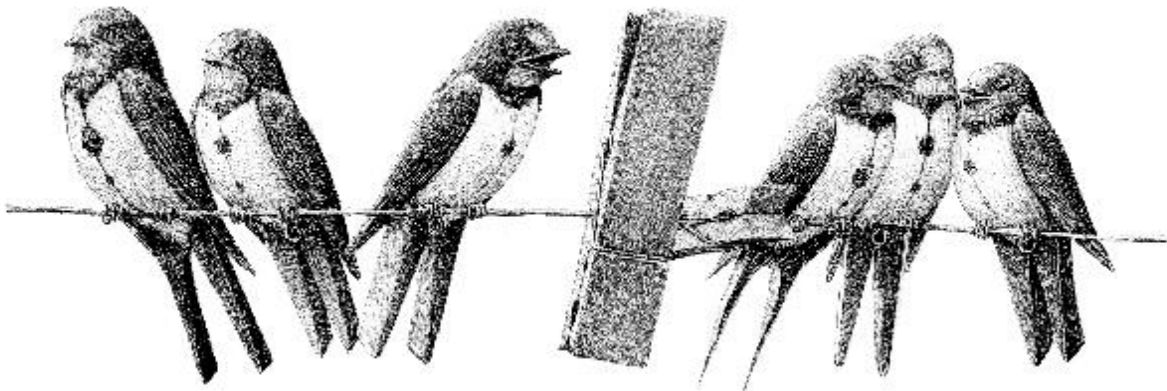
B E E R S

Fix Hellas (draft) (330/500ml, 5%) Attica	4,0/6,0 €	Greek premium lager dominated by the scent of malt
Mythos (draft) (330/500ml, 5%) Attica	4,0/6,0 €	a fruity lager with hop notes, a slight sweetness and rich, long-lasting aftertaste
Chios fresh (330ml, 4,9%) Chios	5,5 €	fresh-fermented blonde, with a medium body and aromas of citrus and hops, fruity taste and subtle bitterness
Nissos (330ml, 4,5%) Tinos	5,0 €	organic, golden, clear, bright, with aromas of flowers and fruits, sweetness of cereals, gluten free
Mamos (500ml, 5%) Patras	5,0 €	a full-bodied pilsner, with rich foam & the notable aroma of hop
Bergina Weiss (500ml, 5,4%) Komotini	5,5 €	full-bodied flavor, intense aromas dominated by clove & banana
Bergina Red (500ml, 5,8%) Komotini	5,5 €	full bodied red beer, well balanced - bitter & sweet characteristics. Its fruity aroma is reminiscent of exotic fruits, blackberries & honey
Fix Dark (330ml, 5,2%) Attica	4,5 €	black beer, fascinating from the very first sip, while its special recipe is well preserved for many decades
Fix 'without' (330/500ml, 0%) Attica	4,0/4,5 €	real beer taste alcohol free
Mythos Radler (330ml, 2%) Attica	4,0 €	made from Mythos cool blonde beer and lemon juice, with just 2% alcohol bitterness
Corona Extra (330ml, 4,5%) Mexico	6,0 €	the popular Mexican lager with the iconic hand painted bottle & the light refreshing flavor



COCKTAILS

margarita	8,0 €	tequila, cointreau, lime juice, salted glass
strawberry margarita	9,0 €	the classic margarita, blended with strawberries
daiquiri classic/lemon	8,0 €	the classic rum cocktail with lime or lemon juice
strawberry daiquiri	9,0 €	the sweet version of daiquiri, with strawberries
paloma	8,0 €	tequila, pink grapefruit-soda, lime
mojito	8,0 €	rum, fresh lime, row sugar, peppermint leaves, soda
caipirinha	8,0 €	cachaça, fresh lime, row sugar, soda
moscow mule	9,0 €	vodka, ginger beer, lime
mai tai	9,0 €	aged dark rum, cointreau, lime, orgeat almond syrup
negroni	8,0 €	equal parts of gin, campari & martini rosso, opt soda
bloody mary	8,0 €	vodka, tomato juice, lemon juice, spices & tabasco
spicy q	8,0 €	cocktail based on tsipouro, with peach or sweet cherry
sangria with forest fruits	8,0 €	sweet red wine, orange juice, lavender, sprite



APERITIFS

Aperol Spritz	8,0 €	aperol, prosecco, soda
Campari	7,0 €	with soda or orange*
Campari Spritz	8,0 €	campari, prosecco, soda
Martini	7,0 €	bianco / rosso / dry
Jägermeister	7,0 €	
Drambuie	7,0 €	

**freshly squeezed +€1*

LIQUERS



Amaretto Disaronno	6,0 €	
Bailey's Irish Cream	6,0 €	
Skinos	6,0 €	mastic liqueur

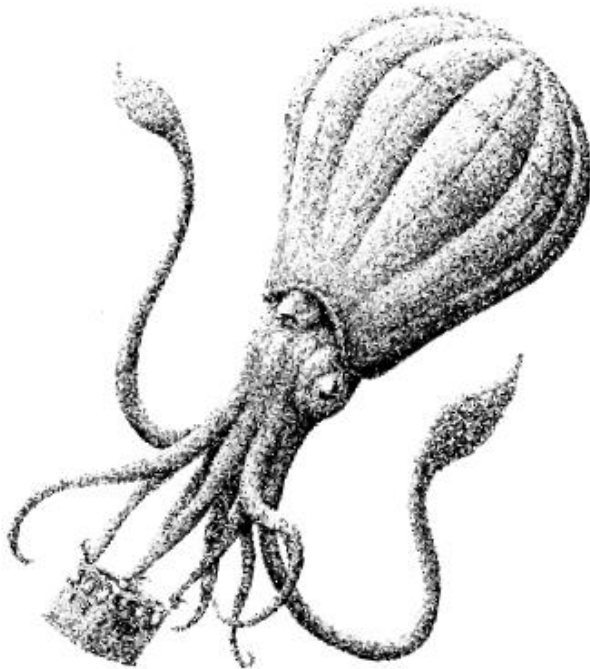
COGNACS & BRANDIES

Metaxa 5* brandy	6,0 €	slightly fumed aroma, balanced with notes of honey, fruit, light oak, rose flower, velvety, soft & fruity, with light wood finish
Metaxa 12* brandy	10,0 €	the unique taste of Samos Muscat wines, aged wine distillates and Mediterranean botanicals for an intense smoothness
Courvoisier Vs cognac aged 3-7years	10,0 €	a blend of several crus, aged between 3 and 7 years, composed principally of Fins Bois with a balancing hand of Petite Champagne



TRADITIONAL SPIRITS

			
<p>Plomari (200/50ml) ouzo Arvanitis Distillery, Lesvos (served with a small appetizer)</p>	13,0 €	5,0 €	with the characteristic taste and aroma, from soft water of the Sedounda river, Lisborian anise, Evia fennel, asteroid, cinnamon, nutmeg, & Chios mastic extracts
<p>Tsililis tsipouro (200/50ml) tsipouro with or without anise Tsililis Distillery, Meteora (served with a small appetizer)</p>	12,0 €	4,0 €	the various aromas of grape or anise dominate, where the spicy aromas of Greek herbs give a traditional character
<p>Agioneri (200/50ml) aged tsipouro Tsililis Distillery, Meteora (served with a small appetizer)</p>	13,0 €	5,0 €	aged, clean, intense, with floral citrus and herbal characteristics on a sweet background spices and notes of honey & tobacco
<p>Dark Cave 5 years aged tsipouro Tsililis Distillery, Meteora</p>	-	9,0 €	produced from freshly fermented high quality grape marcs of Thessaly, via 5-year aging process that takes place in oak barrels, where red and Vinsanto wines have previously been aged. Spirit with a range of honeyed varietal aromas: dried plums, raisins, bergamot, vanilla, chocolate and nutmeg, combined with a rosy but soft body, soft finish and a delicate aromatic aftertaste



GIN

Gordon's	7,0 €	straight, or with tonic, or juice
Beefeater	7,0 €	
Bombay Sapphire	8,0 €	
Tanqueray	8,0 €	
Tanqueray 0%	6,0 €	alcohol free
Bulldog	8,0 €	
Hendrick's	10,0 €	

VODKA

Absolut	7,0 €	straight or with juice*
Smirnoff	7,0 €	
Smirnoff North	7,0 €	
Stolichnaya	7,0 €	
Belvedere	10,0 €	
Grey Goose	11,0 €	

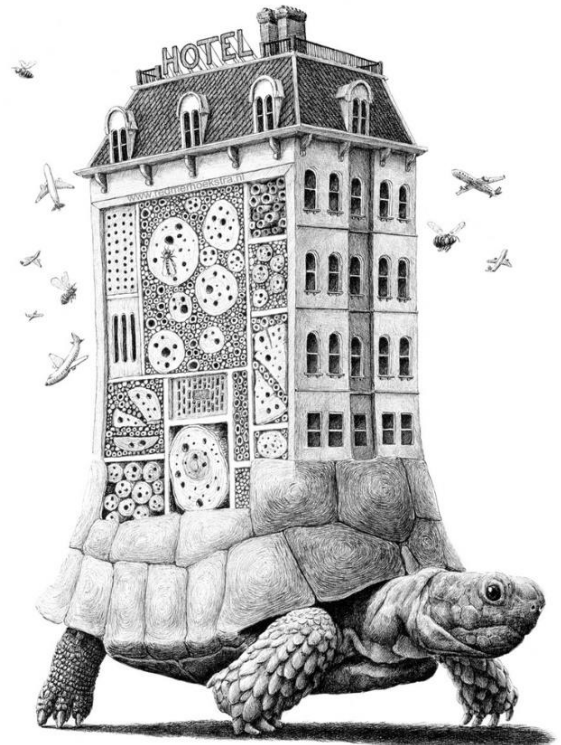
**with freshly squeezed orange +€1*

RUM

Bacardi	7,0 €
Captain Morgan	8,0 €
Havana Club 3 anos	7,0 €
Havana Club 7 anos (dark)	9,0 €

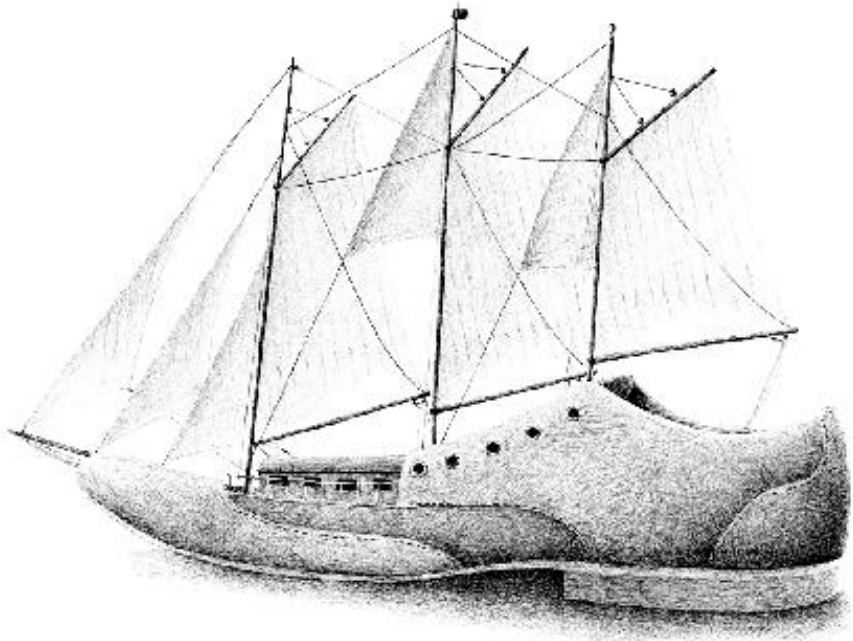
TEQUILA

Jose Cuervo Especial silver	7,0 €
Jose Cuervo Especial gold	7,0 €
Don Julio blanco	10,0 €
Herradura Reposado gold	10,0 €



W H I S K E Y

Famous Grouse	7,0 €	
Cutty Shark	7,0 €	
Jameson	7,0 €	
Dewar's	7,0 €	
Haig	7,0 €	REGULAR
J&B	7,0 €	
Johnnie Walker Red Label	7,0 €	
Grant's	7,0 €	
Ballentine's	7,0 €	
Jack Daniels	8,0 €	
Chivas Regal 12yrs	9,0 €	
Dimple	9,0 €	PREMIUM
Johnnie Walker Black Label 12yrs	9,0 €	
Dewar's 12yrs	9,0 €	
Glenfiddich 12yrs	9,0 €	
Cardhu malt 12yrs	9,0 €	
Talisker Skye 10yrs	10,0 €	
Oban 14yrs	14,0 €	SUPERIOR
Lagavulin 16yrs	18,0 €	

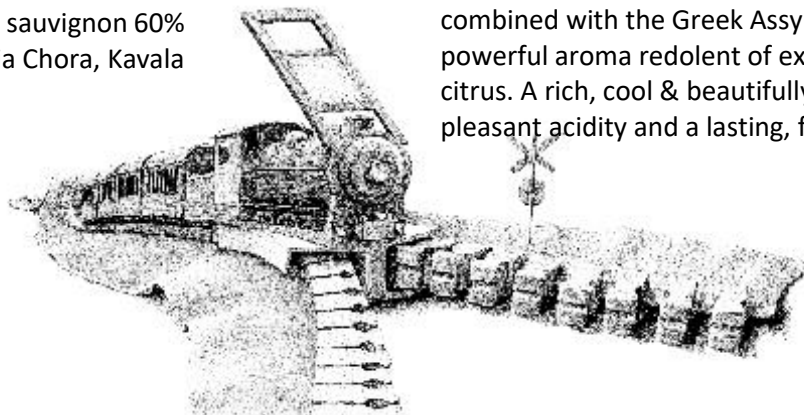




WHITE WINES

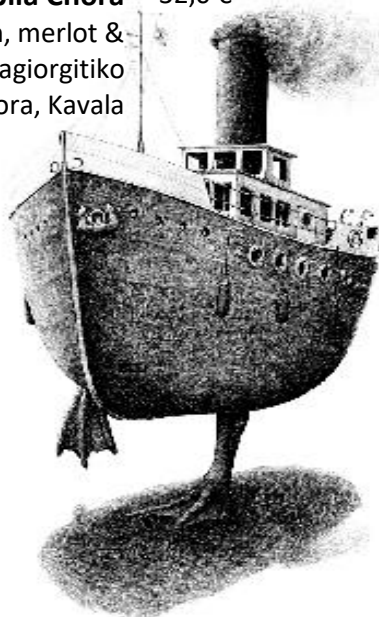


<p>Little Meteoro (187ml) malagousia Domaine Meteoro, Trikala</p>	6,0 €	-	reminiscent of tropical fruit scents & white peach, with hints of citrusy & flowery scents
<p>2/4 (500ml) malagouzia 40%, muscat 40%, chardonnay 20% Theopetra Estate - Tsililis, Trikala</p>	12,0 €	-	dry white-green wine with a fresh aroma of white-fleshed fruits and citrus fruits, pleasantly full in the mouth with refreshing acidity
<p>Piroga chardonnay, sauvignon blanc & hamburg muscat Theopetra Estate - Tsililis, Trikala</p>	15,0 €	5,0 €	explosive aromas of exotic fruits, grapefruit, kiwi and melon. Balanced in the mouth wine with a pleasant freshness and aromatic aftertaste
<p>Queen of Hearts roditis, moschato, assyrtiko chardonnay, ugni blanc Nico Lazaridi, Drama</p>	18,0 €	6,0 €	aromas of white fruits and spring flowers. Fine structure and special character that pleasantly surprise
<p>Paranga roditis - malagousia Domaine Kyr Yianni, Amyndeon</p>	21,0 €	6,0 €	intense but refined muscat Malagousia aromas: jasmine, white peach and apricot, pleasantly balanced by the freshness of mountainous Roditis adding a crispy acidity and zest
<p>Theopetra malagousia oak fermentation Theopetra Estate - Tsililis, Trikala</p>	23,0 €	-	a wine with concentrated lemon-green color & fruity aromas of ripe pineapple, apricot & lemon, sweet aromas of biscuit & vanilla and spicy aromas of white pepper, nutmeg & dried mint
<p>Inspirante assyrtiko, aged Spyropoulos Winery Messimvria, Thessaloniki</p>	25,0 €	-	exceptional assyrtiko is aged in French oak barrels for 6 months to establish its balanced character. The result is an elegant rich and silk wine that will continue to improve in the bottle for several years
<p>Biblia Chora assyrtiko 40% - sauvignon 60% Domaine Biblia Chora, Kavala</p>	30,0 €	-	cosmopolitan & fragrant Sauvignon combined with the Greek Assyrtiko, with a powerful aroma redolent of exotic fruit, peach & citrus. A rich, cool & beautifully balanced flavor, pleasant acidity and a lasting, fragrant aftertaste



RED WINES

			
Little Meteoro (187ml) cabernet & syrah Domaine Meteoro, Trikala	6,0 €	-	dry varietal, which combines the fruity character with the aromas of spices given by the aging in oak barrels
2/4 (500ml) syrah 40%, merlot 40%, cabernet sauvignon 20% Theopetra Estate - Tsililis, Trikala	12,0 €	-	bright ruby color, aromas of small red forest fruits and spices, medium body with elegant tannins
Riga Koupa merlot 85%, sour-black 15% Domain Nico Lazaridi, Drama	18,0 €	-	a bouquet of red fruits like cherry, raspberry and plum, perfectly balanced with the herbal character and hints of tomato. Silky tannins
Paranga Red merlot (50%), xinomavro (25%), syrah (25%)	22,0 €	-	charming aromas of red forest-fruits, cherry, sweet species, pepper and fine notes of rose petals. Round mouthfeel, mild tannins and a long aromatic aftertaste with refreshing acidity
Theopetra syrah, limniona cabernet sauvignon Theopetra Estate - Tsililis, Trikala	27,0 €	-	bright rose color, strong aromas of strawberry & raspberry, with the presence of vanilla & caramel. Mild with balanced acidity and herbal mint aftertaste
Alpha Estate Xinomavro sour-black 100% single vineyard "hedgehog" Estate Alpha, Amyntaio	30,0 €	-	bright purple-red color. Complex, typical bouquet of red fruits, spices & hints of ripe blackberry. Full mouth, rounded tannins, balanced acidity & well integrated wood tones
Biblia Chora cabernet-sauvignon, merlot & agiorgitiko Domain Biblia Chora, Kavala	32,0 €	-	matured for 12 months in French barrels. Aromas of ripe red fruits, blackcurrant and sweet chocolate, all interwoven with hints of vanilla, cedar and spice expansive in the mouth, with a backbone of velvety tannins



ROSE WINES

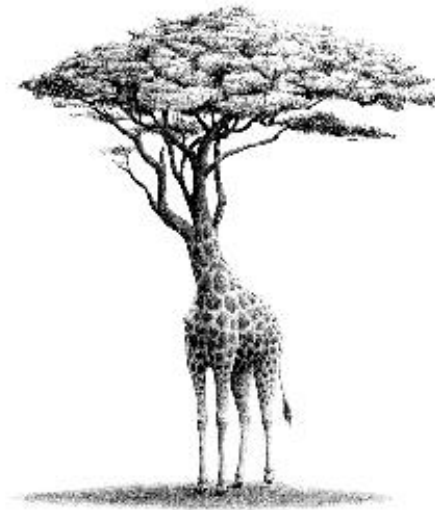


Little Meteoro (187ml) cabernet & syrah Domaine Meteoro, Trikala	6,0 €	-	semi-sweet rosé wine, with forest fruits aromas, with a long aftertaste in the mouth
BiancoNero (187ml) syrah & merlot Theopetra Estate - Tsililis, Trikala	6,0 €	-	dry wine, with cool acidity and aromas of red fruits and sweet aromas of vanilla and quince paste
Paranga flowers xinomavro 80%, merlot 20% Domain Kyr Yianni, Amynteon	21,0 €	-	vivid aromas of white peach mingle and notes of white flowers, refreshing acidity balances the subtle sweetness. Rich mouth feel and lingering aromatic finish
Theopetra limnionas, syrah Theopetra Estate - Tsililis, Trikala	27,0 €		Soft & round with balanced acidity, intense flavors of fresh red fruit and herbal minty finish
Biblia Chora syrah Domain Biblia Chora, Kavala	32,0 €	-	rich aromas of strawberry, cherry and blueberry. Balanced taste with excellent structure, cool acidity and fruity character, which give a pleasant aromatic aftertaste



SPARKLING WINE

BiancoNero white (200ml) hamburg muscat Theopetra Estate - Tsililis, Trikala	8,0 €		floral aromas of rose and lemon blossom, fruity aromas of peach and tangerine, leaving a sense of white tea
BiancoNero pink (200ml) hamburg muscat Theopetra Estate - Tsililis, Trikala	8,0 €		fruity aromas of strawberry, raspberry and cherry combined with hints of violet and vanilla



illustrations by Redmer Hoekstra / graphic design pos-creation

QASTIRO

METEORA BISTRO

all listed prices are in euro €

prices include all legal charges.

printed complaint forms are available near the exit.

the consumer has no obligation to pay if he does not receive the legal receipt.

the consumer is entitled to pay by debit, credit or prepaid card.

purchasing manager: Antonis Pretsios

 [qastiro meteora](#)  [kastrakimeteora!](#)