

**QASTIRO**  
METEORA BISTRO

## BREAKFAST - BRUNCH

(until 14:00)

sourdough bread slice	3,0 €	with butter & honey/jam, or peanut-butter, or tachini & honey, or praline hazelnut/bueno
yogurt & honey	3,5 €	optionally with: cereals(+1,5€), fruits(+2€)
fried eggs*	6,0 €	2 fried eggs (served with bread)
bruschetta*	7,0 €	sourdough bread with pesto, fresh tomato & fried egg
omelette*	7,0 €	includes 3 eggs, milk, cheese
omelette mixed*	9,0 €	with (extra) ham or turkey, mushroom, green pepper
pancakes	7,0 €	with hazelnut or bueno praline, or marmalade, or honey, or tachini-honey and optionally with fruits (+2€)

(\*served with a small green salad)

## SNACKS

toast	3,5 €	with gouda cheese & ham or turkey
village pie	4,5 €	ask for availability
tortilla wrap	6,0 €	with cream & gouda cheese, ham or turkey, tomato, cucumber, mustard & mayo sauce
tortilla wrap with vegetables	6,0 €	cheese (optionally vegan), mushroom, tomato, green pepper, onion, mustard-mayonnaise sauce

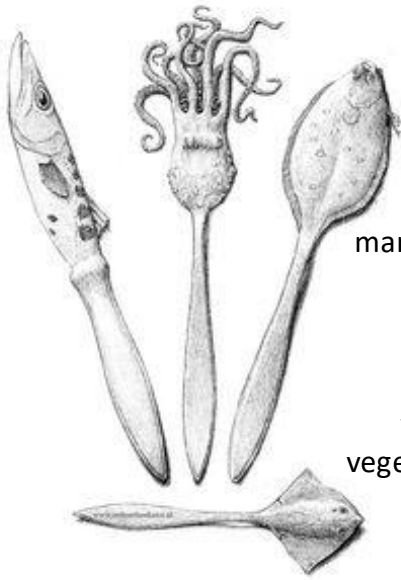
## SANDWICHES *(with tsiapata or sourdough bread, served with green salad)*

classic	7,0 €	double cheese & ham or turkey, tomato, mayo & mustard
mediterranean	8,0 €	eggplant spread, manouri cheese, cherry tomato, olives, olive oil, balsamic sauce, green salad
smoked	8,0 €	smoked cheese & ham, tomato, mayonnaise, mustard
chicken	8,0 €	chicken fillet, bacon, cheese, tomato, mayo & mustard



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

classic cheeseburger	11,0 €	cheddar cheese, tomato, fried onions, lettuce, mayonnaise, barbeque sauce
mushroom melt	12,0 €	sautéed mushroom-onion-cheddar, tomato, mayonnaise (optionally with bacon: +1,0€)
bacon & egg	12,0 €	fried egg, bacon, cheese, tomato, mayonnaise, mustard
blue cheese	12,0 €	blue cheese-cream sauce, onions, tomato, mayonnaise
vegetarian	12,0 €	grilled talagani cheese, eggplant, zucchini, tomato, mayonnaise
vegan	12,0 €	vegetable bun, 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 <u>or</u> turkey <u>or</u> bacon, mushroom, green pepper
greek	13,0 €	yellow cheese, feta cheese, olive, fresh tomato, green pepper, onion, oregano
village	14,0 €	village sausage, cheese, green pepper, cherry tomato, onion
vegetarian	13,0 €	cheese (optionally vegan), tomato, mushroom, zucchini, onion

## PLATTERS

local sausages	18,0 €	a variety of local sausages served with country potatoes, pittas & sauces (for 1-2 people)
cheese & cold cuts	18,0 €	a variety of local cheeses & cold cuts, served with breadsticks and sauces
country potatoes	6,0 €	baked, with semolina, paprika, oregano, mustard
special country potatoes	8,0 €	country potatoes with bacon, cheddar & fried egg

## SALADS

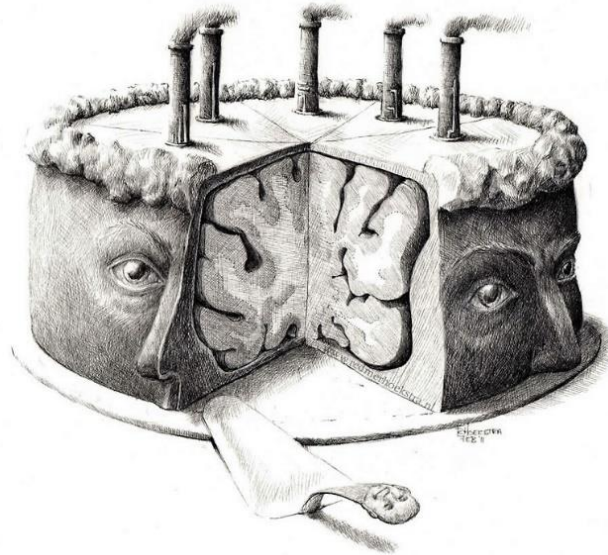
*(optionally with bread: +1,5€)*

greek	8,0 €	tomato, cucumber, green pepper, feta cheese, olive, onion, oregano
green	9,0 €	sautéed mushroom & apple, walnut, crouton, grated yellow cheese, olive oil based dressing

## DESSERTS

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

traditional spoon sweet	3,5 €	ask for available ones
ice-cream (1 scoop)	3,0/3,5 €	a variety of plain or special flavors
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
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 with seasonal fruits & honey





## COFFEE

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



## 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	3,5 €	white chocolate
oreo	4,5 €	white chocolate with oreo cookies

## MILKSHAKES

6,0 / 7,0 € with ice-cream flavor of your choice (simple/special)

## 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*

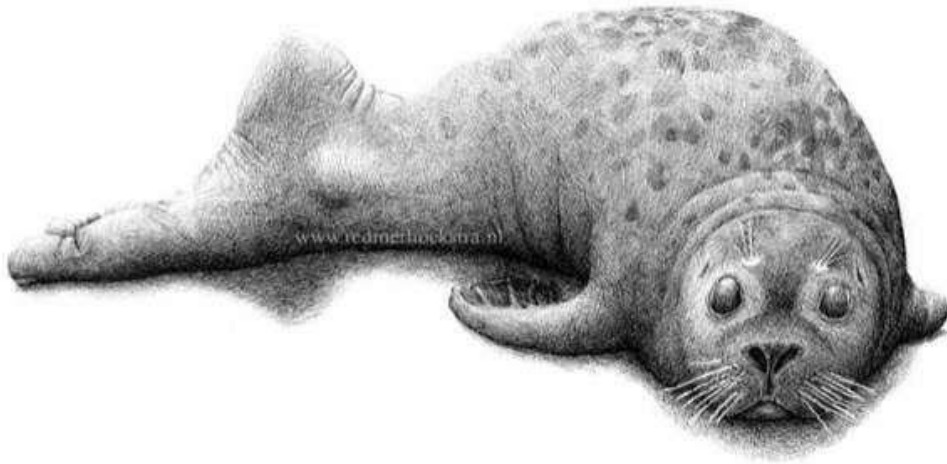
## S O F T D R I N K S

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 €	

## H O M E M A D E S O F T D R I N K S \*

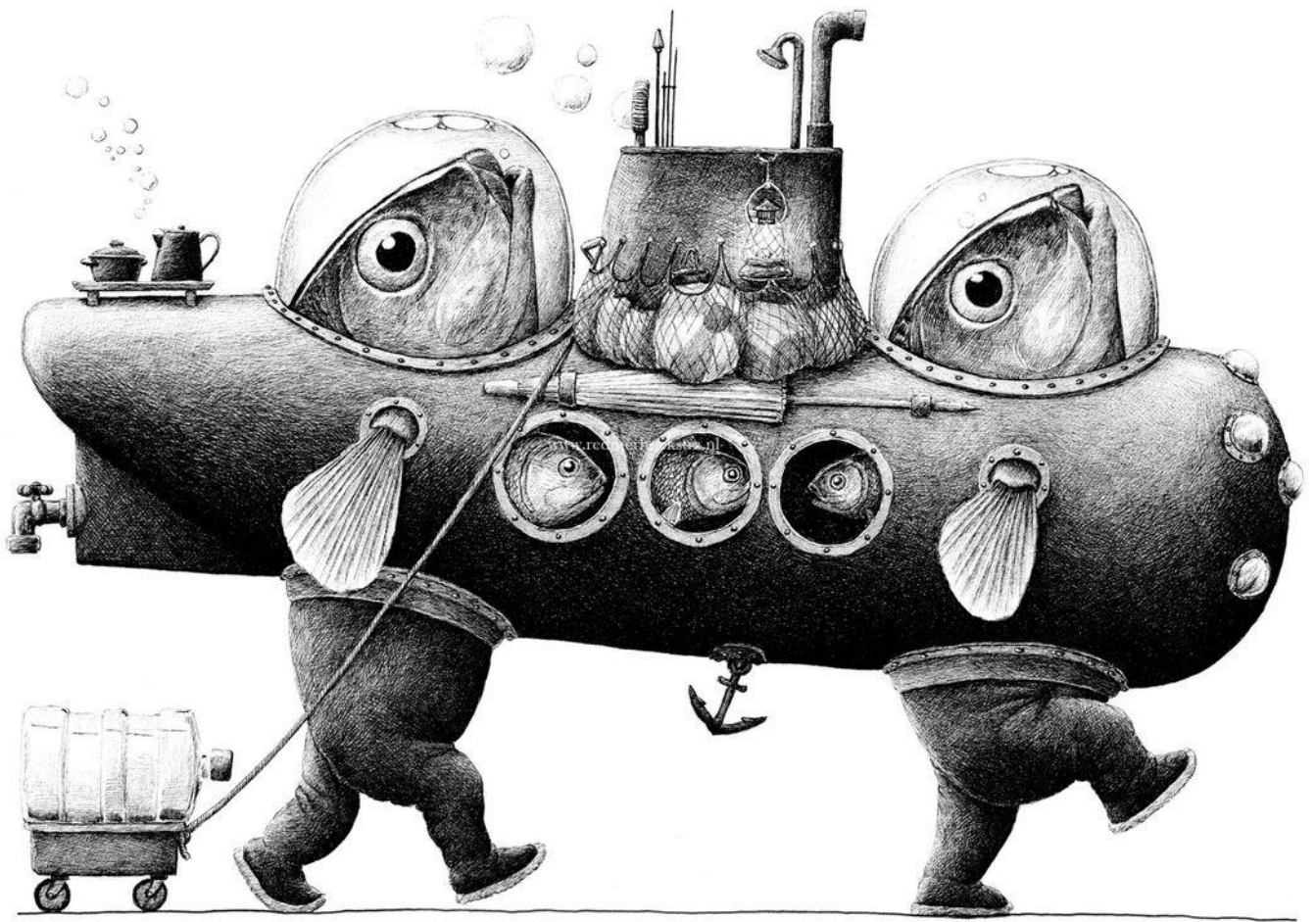
lemonade	3,5 €	try it also with ginger (+0,50€)
strawberry	3,5 €	
pink lemonade	3,5 €	
sour cherry	3,5 €	

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



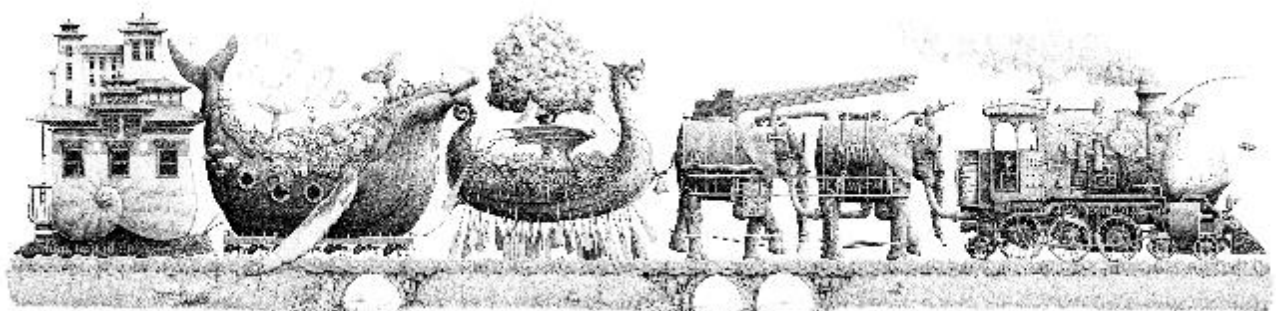
## W A T E R

natural mineral still water 0,5lt	0,5 €	(plastic bottle)
natural mineral still water 1lt	2,5 €	
sparkling natural mineral water 250ml	3,0 €	
sparkling natural mineral water 750ml	4,5 €	



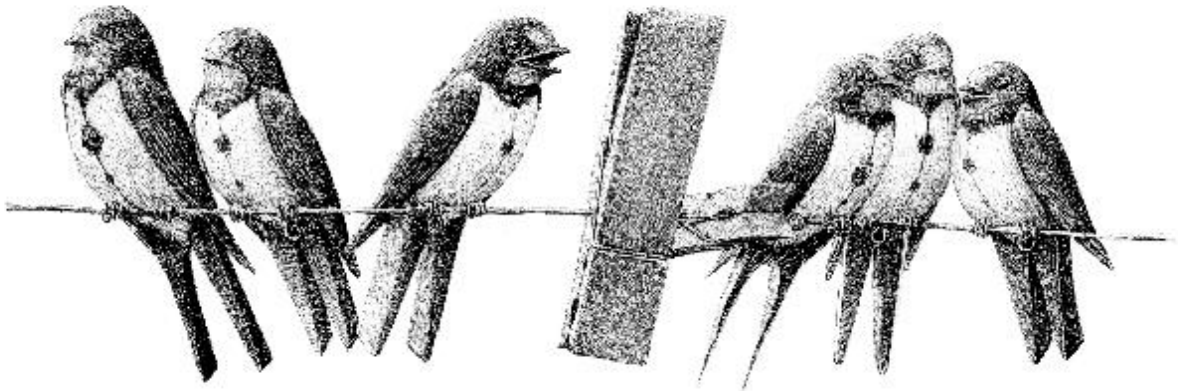
## B E E R S

<b>Mythos</b> (500ml, 5%) Attica	5,0 €	lager, with fruity hop notes, a slight sweetness and rich long-lasting aftertaste
<b>Kaiser</b> (330ml, 5,2%) Attica	5,0 €	pilsner, full-bodied, malted from 5 fine barley varieties and 3 types of high-quality hops
<b>Chios fresh</b> (330ml, 4,9%) Chios	5,5 €	fresh-fermented blonde, with a medium body and aromas of citrus and hops, fruity taste and subtle bitterness
<b>Nissos</b> (330ml, 4,5%) Tinos	5,0 €	organic, golden, clear, bright, with aromas of flowers and fruits, sweetness of cereals, gluten free
<b>Mamos</b> (500ml, 5%) Patras	5,0 €	pilsner, full-bodied with rich foam & the notable aroma of hop
<b>Bergina Weiss</b> (500ml, 5,4%) Komotini	5,5 €	weiss, with full-bodied flavor, intense aromas dominated by clove & banana
<b>Bergina Red</b> (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
<b>Fix Dark</b> (330ml, 5,2%) Attica	4,5 €	black beer, fascinating from the very first sip, while its special recipe is well preserved for many decades
<b>Fix 'without'</b> (330ml, 0%) Attica	4,0 €	real beer taste but alcohol free
<b>Mythos Radler</b> (330ml, 2%) Attica	4,0 €	made from Mythos cool blonde beer and lemon juice, with just 2% alcohol bitterness
<b>Corona Extra</b> (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 (strawberry: +1€)
Daiquiri	8,0 €	rum, lime or lemon juice (strawberry: +1€)
Paloma	8,0 €	tequila, pink grapefruit-soda, lime
Mojito	8,0 €	rum, fresh lime, row sugar, peppermint leaves, soda
fruity Mojito	9,0 €	with strawberry or mango
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
Sangria	8,0 €	with forest fruits, semi-sweet red wine, orange juice, lavender, sprite



## APERITIFS

<b>Aperol Spritz</b>	8,0 €	
<b>Campari &amp; soda</b>	7,0 €	or with orange juice
<b>Campari Spritz</b>	8,0 €	
<b>Limoncello Spritz</b>	8,0 €	
<b>Martini</b>	7,0 €	bianco / rosso / dry
<b>Jägermeister</b>	7,0 €	
<b>Drambuie</b>	7,0 €	

*\*with freshly squeezed orange +1€*

## LIQUERS



<b>Amaretto Disaronno</b>	6,0 €	
<b>Southern Comfort</b>	7,0 €	
<b>Bailey's Irish Cream</b>	6,0 €	
<b>Skinos</b>	6,0 €	mastic liqueur

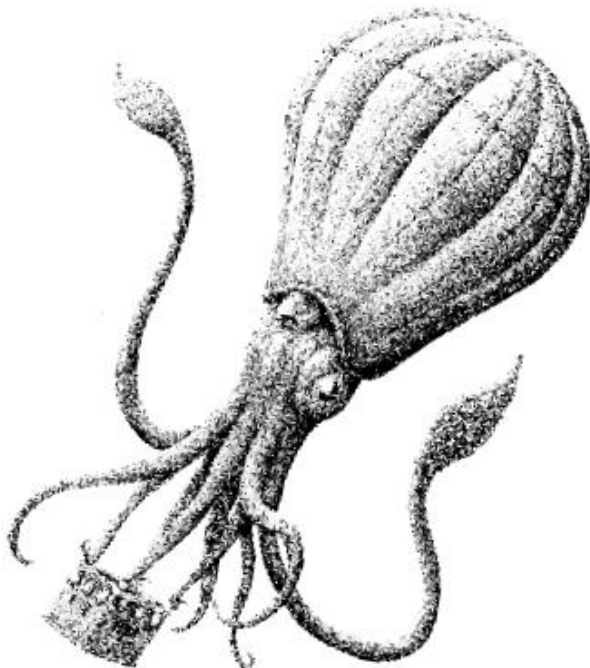
## COGNACS & BRANDIES

<b>Metaxa 5*</b> brandy	6,0 €	slightly fumed aroma, balanced with notes of honey, fruit, light oak, rose flower, velvety, soft & fruity, with light wood finish
<b>Metaxa 12*</b> brandy	10,0 €	the unique taste of Samos Muscat wines, aged wine distillates and Mediterranean botanicals for an intense smoothness
<b>Courvoisier Vs</b> 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><b>Plomari</b> (200/50ml) ouzo Arvanitis Distillery, Lesvos (served with a small appetizer)</p>	12,0 €	5,0 €	with the characteristic taste and aroma, from soft water of the Sedounda river, Lisborean anise, Evia fennel, asteroid, cinnamon, nutmeg, & Chios mastic extracts
<p><b>Tsililis tsipouro</b> (200/50ml) tsipouro with or without anise Tsililis Distillery, Meteora (served with a small appetizer)</p>	12,0 €	5,0 €	the various aromas of grape or anise dominate, where the spicy aromas of Greek herbs give a traditional character
<p><b>Agioneri</b> (200/50ml) aged tsipouro Tsililis Distillery, Meteora (served with a small appetizer)</p>	13,0 €	6,0 €	aged, clean, intense, with floral citrus and herbal characteristics on a sweet background spices and notes of honey & tobacco
<p><b>Dark Cave</b> 5 years aged tsipouro Tsililis Distillery, Meteora</p>	-	10,0 €	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

<b>Gordon's / Beefeater</b>	7,0 €	straight, or with tonic, or juice
<b>Bombay / Tanqueray / Bulldog</b>	8,0 €	
<b>Hendrick's</b>	10,0 €	
<b>Tanqueray 0%</b>	7,0 €	alcohol free

## VODKA

<b>Absolut / Smirnoff (&amp; North) / Stoli</b>	7,0 €	straight or with soda or juice*
<b>Belvedere</b>	10,0 €	
<b>Grey Goose</b>	11,0 €	

*\*with freshly squeezed orange +€1*

## RUM

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

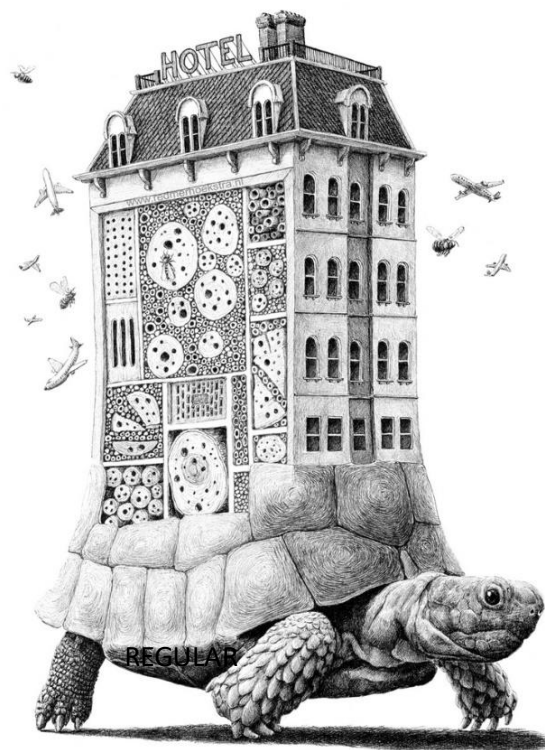
## TEQUILA

<b>Jose Cuervo silver/gold</b>	7,0 €
<b>Don Julio blanco</b>	10,0 €
<b>Herradura Reposado gold</b>	10,0 €

## WHISKEY



<b>Haig / Jameson / Famous Grouse</b>	7,0 €
<b>Johnnie Walker Red Label / Grant's</b>	
<b>Cutty Shark / Dewar's / J&amp;B</b>	
<b>Ballentine's</b>	

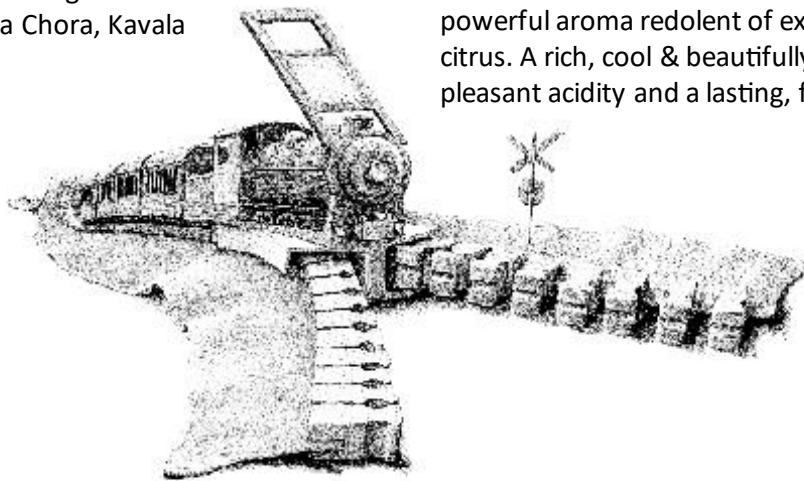
<b>Jack Daniels</b>	8,0€
<b>Chivas Regal 12 / Dimple / Dewar's 12</b>	9,0 €
<b>Johnnie Walker Black Label 12</b>	
<b>Glenfiddich 12 / Cardhu 12</b>	10,0 €
<b>Talisker 10</b>	11,0 €
<b>Lagavulin 16</b>	20,0 €







## WHITE WINES

			
<b>Little Meteoro</b> (187ml) malagousia Domaine Meteoro, Trikala	6,0 €	-	reminiscent of tropical fruit scents & white peach, with hints of citrusy & flowery scents
<b>2/4</b> (500ml) malagousia 40%, muscat 40%, chardonnay 20% Theopetra Estate - Tsililis, Trikala	11,0 €	-	dry white-green wine with a fresh aroma of white-fleshed fruits and citrus fruits, pleasantly full in the mouth with refreshing acidity
<b>Piroga</b> chardonnay, sauvignon blanc & hamburg muscat Theopetra Estate - Tsililis, Trikala	18,0 €	5,0 €	explosive aromas of exotic fruits, grapefruit, kiwi and melon. Balanced in the mouth wine with a pleasant freshness and aromatic aftertaste
<b>Queen of Hearts</b> roditis, moschato, assyrtiko chardonnay, ugni blanc Nico Lazaridi, Drama	22,0 €	6,0 €	aromas of white fruits and spring flowers. Fine structure and special character that pleasantly surprise
<b>Paranga</b> roditis - malagousia Domaine Kyr Yianni, Amyndeon	24,0 €	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
<b>Biblia Chora</b> assyrtiko 40% - sauvignon 60% Domaine Biblia Chora, Kavala	34,0 €	-	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

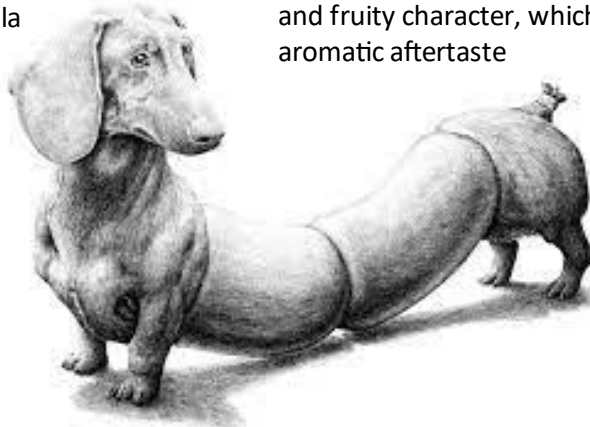
			
<p><b>Little Meteoro</b> (187ml) cabernet &amp; syrah Domaine Meteoro, Trikala</p>	6,0 €	-	dry varietal, which combines the fruity character with the aromas of spices given by the aging in oak barrels
<p><b>2/4</b> (500ml) syrah 40%, merlot 40%, cabernet sauvignon 20% Theopetra Estate - Tsililis, Trikala</p>	11,0 €		bright ruby color, aromas of small red forest fruits and spices, medium body with elegant tannins
<p><b>Riga Koupa</b> merlot 85%, sour-black 15% Domain Nico Lazaridi, Drama</p>	22,0 €	-	a bouquet of red fruits like cherry, raspberry and plum, perfectly balanced with the herbal character and hints of tomato. Silky tannins
<p><b>Paranga Red</b> merlot (50%), xinomavro (25%), syrah (25%)</p>	24,0 €	-	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
<p><b>Theopetra</b> syrah, limniona cabernet sauvignon Theopetra Estate - Tsililis, Trikala</p>	27,0 €	-	bright rose color, strong aromas of strawberry & raspberry, with the presence of vanilla & caramel. Mild with balanced acidity and herbal mint aftertaste
<p><b>Alpha Estate Xinomavro</b> sour-black 100% single vineyard "hedgehog" Estate Alpha, Amyntaio</p>	34,0 €	-	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
<p><b>Biblia Chora</b> cabernet-sauvignon, merlot &amp; agiorgitiko Domain Biblia Chora, Kavala</p>	38,0 €	-	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

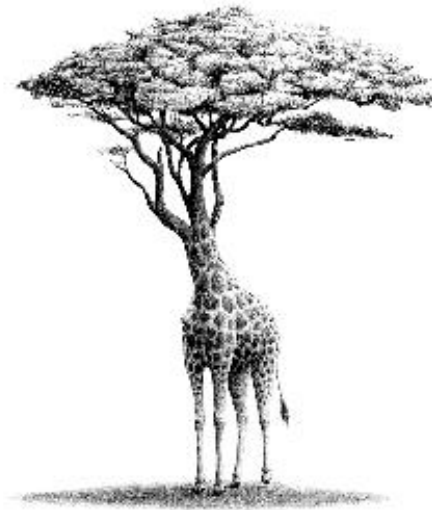


<b>Little Meteoro</b> (187ml) cabernet & syrah Domaine Meteoro, Trikala	6,0 €	-	semi-sweet rosé wine, with forest fruits aromas, with a long aftertaste in the mouth
<b>BiancoNero</b> (187ml) syrah & merlot Theopetra Estate - Tsililis, Trikala	6,0 €	-	dry, with cool acidity and aromas of red fruits and sweet aromas of vanilla and quince paste
<b>Paranga flowers</b> xinomavro 80%, merlot 20% Domain Kyr Yianni, Amynteon	22,0 €	-	dry, vivid aromas of white peach mingle and notes of white flowers, refreshing acidity balances the subtle sweetness. Rich mouth feel and lingering aromatic finish
<b>Three Witches</b> Agiorgitiko, Syrah, Moschofilero Barafakas Winery, Nemea	24,0 €	-	semi-sweet, with aromas of red fruits, balanced acidity, harmonious sweetness and a fruity aromatic aftertaste
<b>Biblia Chora</b> syrah Domain Biblia Chora, Kavala	36,0 €	-	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

<b>BiancoNero white</b> (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
<b>BiancoNero pink</b> (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](#)  password: qastiro2018