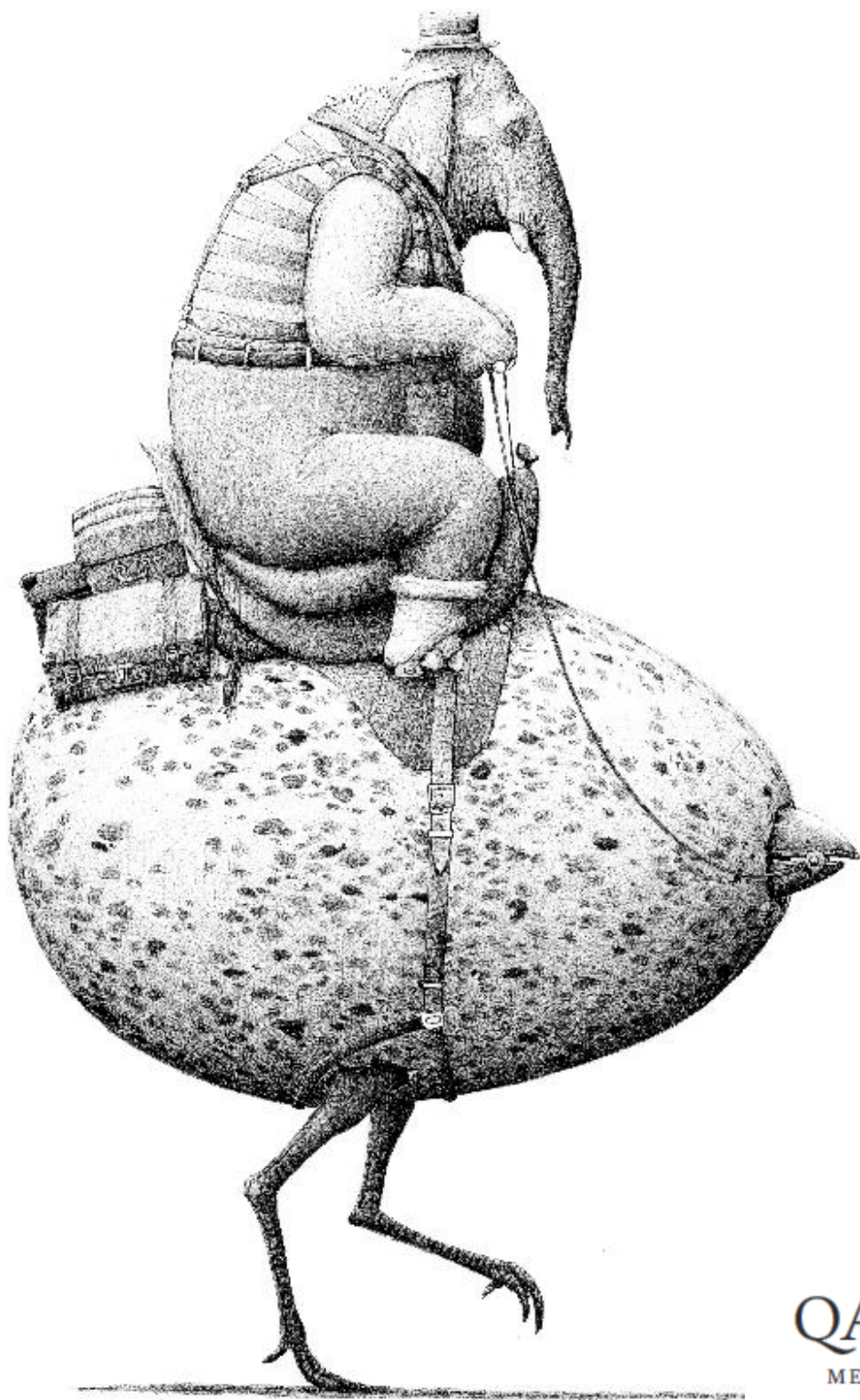




QASTIRO
METEORA BISTRO

BREAKFAST - BRUNCH

(until 14:30)

sourdough bread slice	2,5 €	with butter & honey/jam, or peanut-butter, or tachini & honey, or praline hazelnut/bueno
yogurt & honey	3,5 €	optionally with: cereals(+1€), fruits(+2€)
eggs*	7,0 €	2 fried eggs, served with small salad & bread
bruschetta*	7,0 €	sourdough bread with pesto, fresh tomato & fried egg
omelette*	8,0 €	includes 3 eggs & 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 vegetarian	7,0 €	cheese (optionally vegan), mushroom, zucchini, tomato, green pepper, onion, mustard-mayonnaise sauce
French fries	5,0 €	with mayonnaise & ketchup sauce on the side
country potatoes	6,0 €	baked, with semolina, paprika, oregano, mustard
special country potatoes	9,0 €	country potatoes with bacon, cheddar & fried egg

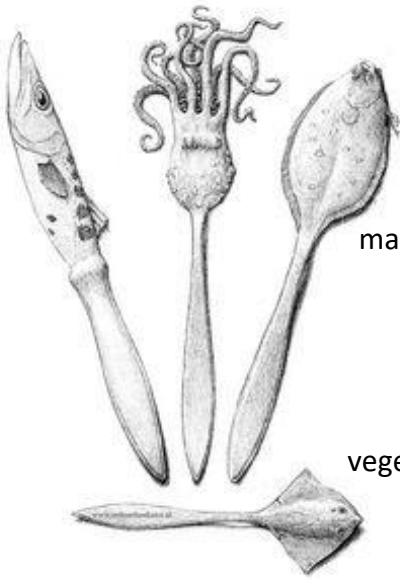
SANDWICHES *(with tsiapata or sourdough bread, served with green salad)*

classic	7,0 €	double cheese & ham or turkey, tomato, mayo & mustard
mediterranean	8,0 €	eggplant spread, manouri cheese, cherry tomato, olives, roka, olive oil, balsamic sauce, green salad
smoked	8,0 €	smoked cheese & ham, tomato, mayonnaise, mustard
chicken	9,0 €	chicken fillet, bacon, cheese, tomato, mayo & mustard



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

classic cheeseburger	12,0 €	cheddar cheese, tomato, fried onions, lettuce, mayonnaise, barbeque sauce
mushroom melt	13,0 €	sautéed mushroom-onion-cheddar, tomato, mayonnaise (optionally with bacon: +1,0€)
bacon & egg	13,0 €	fried egg, bacon, cheese, tomato, mayonnaise, mustard
blue cheese	13,0 €	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

SALADS

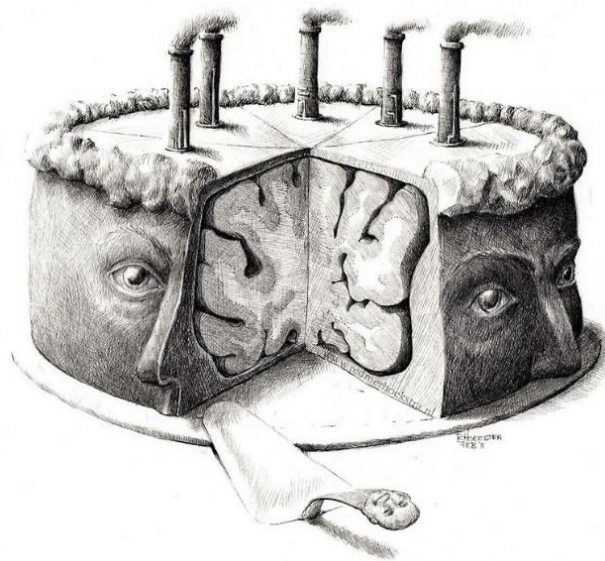
(optionally with bread: +1,5€)

greek	9,0 €	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	7,0 €	chocolate, white cream & walnuts, in delicious balance
praline waffle	8,0 €	bubble waffle with hazelnut or Bueno praline spread, 1 scoop of ice-cream & syrup of your choice
banana waffle	7,0 €	bubble waffle with hazelnut or bueno praline spread, covered with fresh banana slices & chocolate syrup
pancakes	7,0 €	with hazelnut or bueno praline, or marmalade, or honey, or tachini-honey and optionally with fruits (+2€)
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 €



**espresso 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	3,5 €	white chocolate
oreo	4,5 €	white chocolate with oreo cookies

MILKSHAKES

6,0 / 6,5 € with ice-cream flavor of your choice (simple/special)

NATURAL JUICES & SMOOTHIES

orange	5,0 €	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*



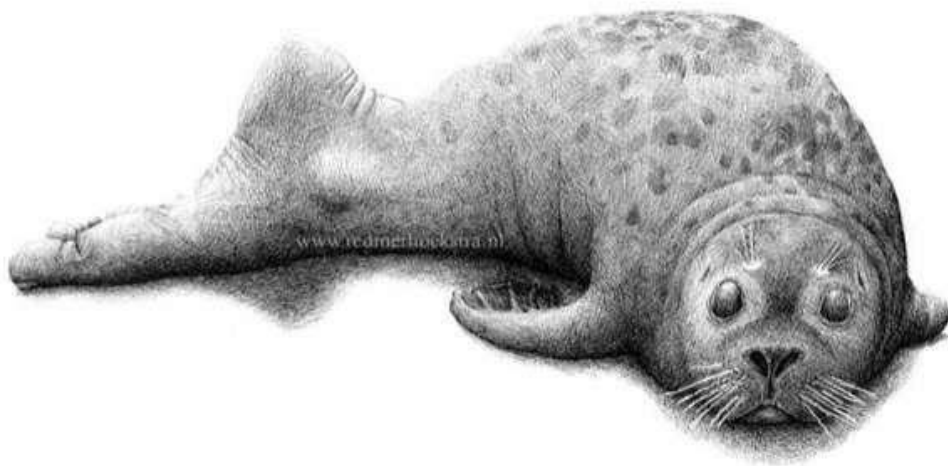
SOFT DRINKS

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 *

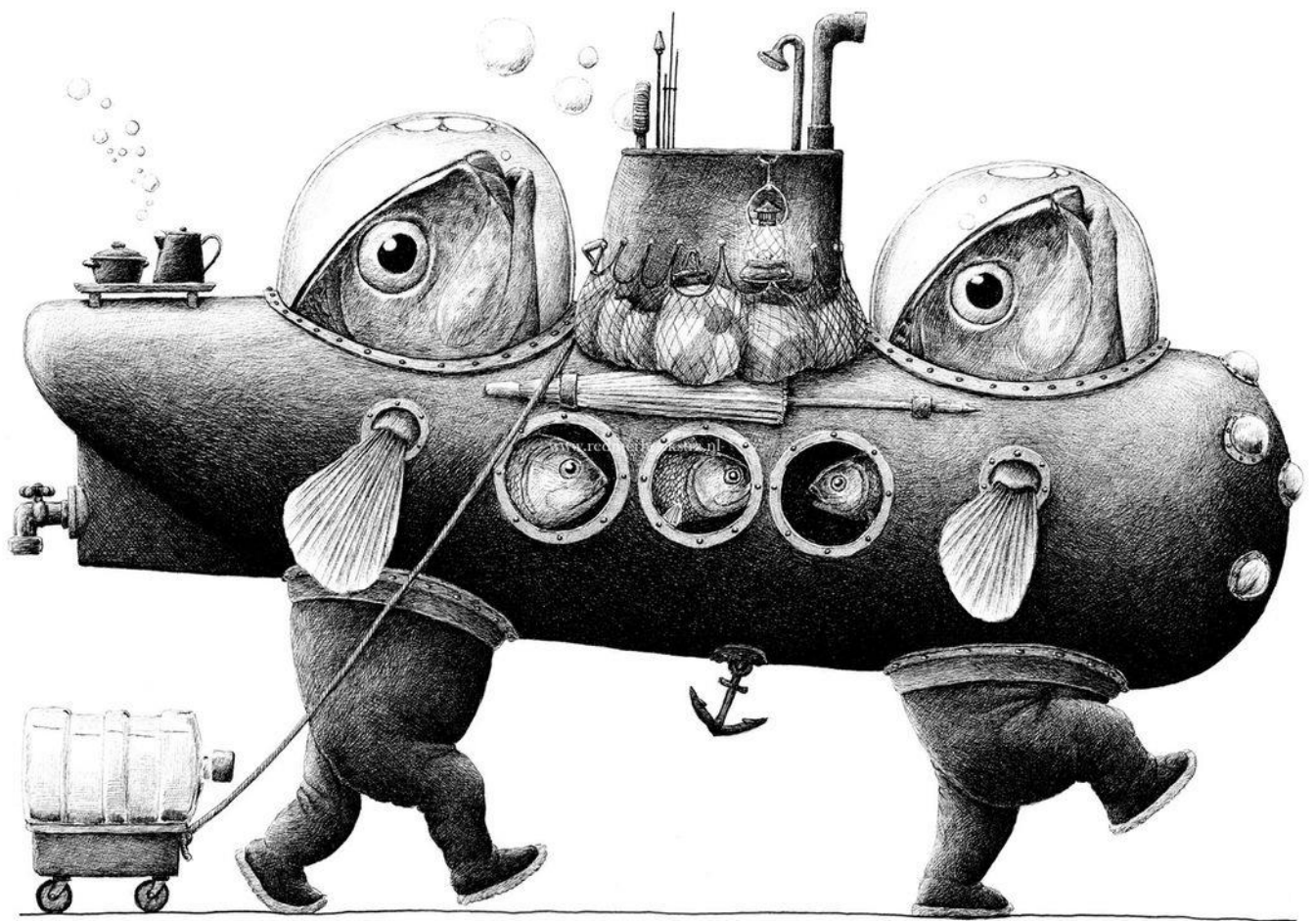
lemonade	3,5 €	try it also with ginger (+0,50€)
strawberry	3,5 €	
pink lemonade	3,5 €	
sour cherry	3,5 €	

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



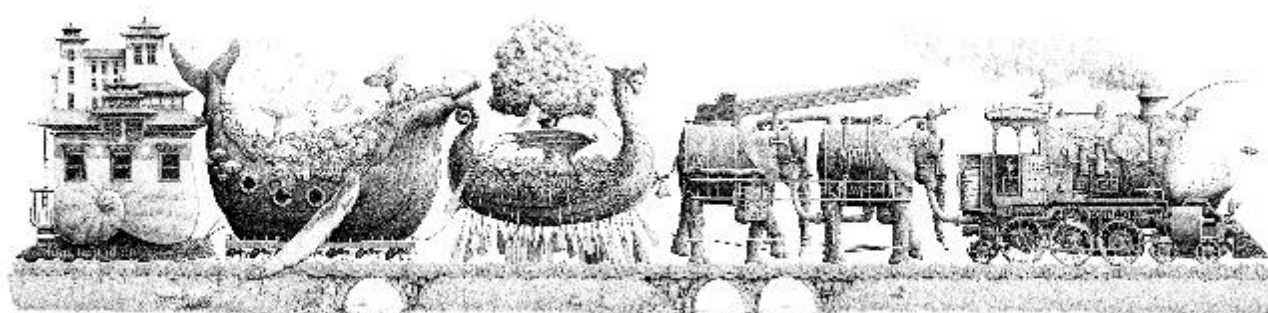
WATER

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 €	



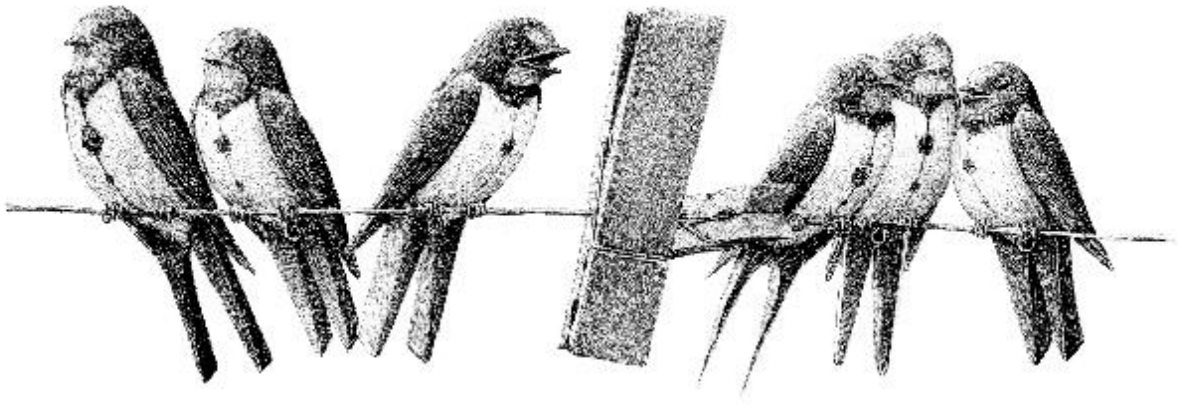
B E E R S

Mythos (draft, 330/500ml, 5,0%) Attica	4,0/6,0 €	Lager, fruity, with hop notes, a slight sweetness and rich, long-lasting aftertaste
Fix Hellas (draft, 330/500ml, 5,0%) Attica	4,0/6,0 €	premium Lager dominated by the scent of malt
Roka Meteora (330ml, 5,0%) Meteora	6,0 €	Pilsner, light bodied, subtle floral-herbal hop aromas and fresh bread- honey notes. Crisp with a refined bitterness
Skiti Meteora (330ml, 5,0%) Meteora	6,0 €	Pale Ale, balanced with medium body, fresh character, tropical citrus notes, floral aromas and pleasant bitterness
Ostria Meteora (500ml, 5,6%) Meteora	ανδ,0	American Pale Ale with a malty base, grapefruit-peach-pine and citrus aromas, medium-high bitterness balanced with a soft caramel sweetness
Mamos (500ml, 5,0%) Patras	5,0 €	Pilsner, full-bodied with rich foam and the notable aroma of hop
Bergina Weiss (500ml, 5,4%) Komotini	6,0 €	Weiss, with full-bodied flavor, intense aromas dominated by clove and banana
Bergina Red (500ml, 5,8%) Komotini	6,0 €	amber color, intense-full flavor, fruity aroma of exotic fruits, blueberries and honey
Fix Dark (330/500ml, 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	3,5/4,5 €	real beer taste but 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 and 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
Sangria	8,0 €	with forest fruits, semi-sweet red wine, orange juice, lavender, sprite



Aperol Spritz 8,0 €

Campari & soda	7,0 €	or with orange juice
Campari Spritz	8,0 €	
Limoncello Spritz	8,0 €	
Martini	,0 €	bianco / rosso / dry
Jägermeister	7,0 €	
Drambuie	7,0 €	

**with freshly squeezed orange +1€*

LIQUERS

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

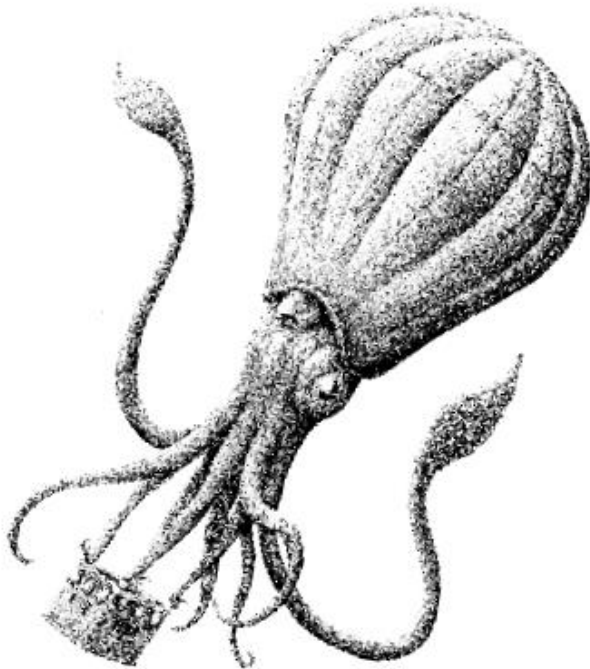
COGNACS & BRANDIES

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

			
Plomari (200/50ml) ouzo Arvanitis Distillery, Lesvos (served with a small appetizer)	12,0 €	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
Tsililis tsipouro (200/50ml) tsipouro with or without anise Tsililis Distillery, Meteora (served with a small appetizer)	12,0 €	5,0 €	the various aromas of grape or anise dominate, where the spicy aromas of Greek herbs give a traditional character
Agioneri (200/50ml) aged tsipouro Tsililis Distillery, Meteora (served with a small appetizer)	13,0 €	6,0 €	aged, clean, intense, with floral citrus and herbal characteristics on a sweet background spices and notes of honey & tobacco
Dark Cave 5 years aged tsipouro Tsililis Distillery, Meteora	-	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 / Beefeater	7,0 €	straight, or with tonic, or juice
Bombay / Tanqueray / Bulldog	8,0 €	
Hendrick's	10,0 €	
Tanqueray 0%	7,0 €	alcohol free

VODKA

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

**with freshly squeezed orange +€1*

RUM

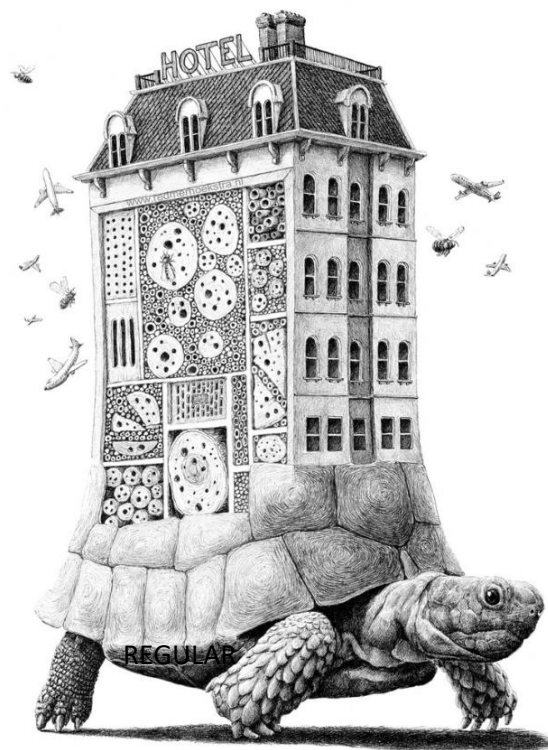
Bacardi / Havana Club 3anos	7,0 €
Captain Morgan	8,0 €
Havana Club 7 anos (dark)	9,0 €

TEQUILA

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

WHISKEY

Haig / Jameson / Famous Grouse	7,0 €
Johnnie Walker Red Label / Grant's	
Cutty Shark / Dewar's / J&B	
Ballentine's	
Jack Daniels	8,0€
Chivas Regal 12 / Dimple / Dewar's 12	9,0 €
Johnnie Walker Black Label 12	
Glenfiddich 12 / Cardhu 12	10,0 €
Talisker 10	11,0 €
Lagavulin 16	20,0 €

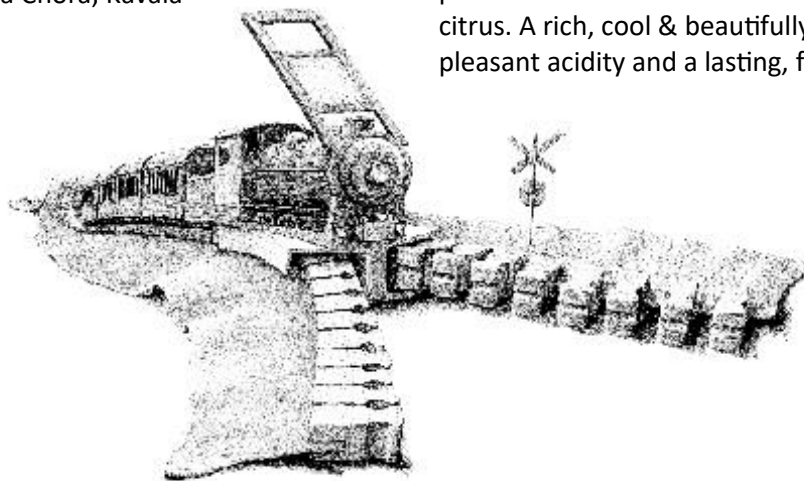




WHITE WINES



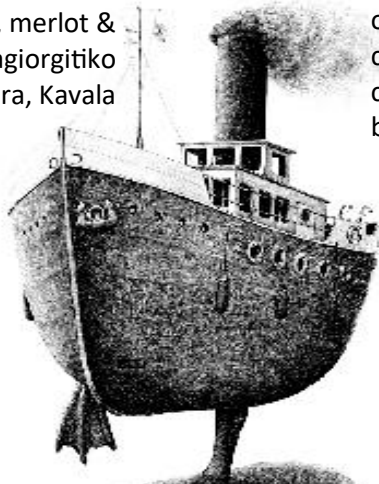
house wine (500/150ml) (carafe or glass) Meteora	9,0 €	4,0 €	dry, single-varietal
Little Meteoro (187ml) malagousia Domaine Meteoro, Trikala	6,0 €	-	reminiscent of tropical fruit scents & white peach, with hints of citrusy & flowery scents
2/4 (500ml) malagouzia 40%, muscat 40%, chardonnay 20% Theopetra Estate - Tsililis, Trikala	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
Piroga 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
Queen of Hearts roditis, moschato, assyrtiko chardonnay, ugni blanc Nico Lazaridi, Drama	20,0 €	6,0 €	aromas of white fruits and spring flowers. Fine structure and special character that pleasantly surprise
Paranga 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
Biblia Chora assyrtiko 40% - sauvignon 60% Domaine Biblia Chora, Kavala	36,0 €	-	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



house wine (500/150ml) (carafe or glass) Meteora	8,0 €	4 €	dry, single-varietal
Little Meteoro (187ml) cabernet & syrah Domaine Meteoro, Meteoro8	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	22,0 €	-	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%)	26,0 €	-	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	38,0 €	-	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	40,0 €	-	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

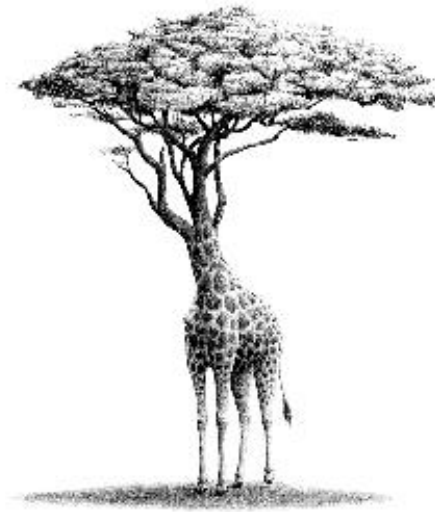


Little Meteoro (187ml) cabernet & syrah Domaine Meteoro	6,0 €	-	semi-sweet rosé wine, with forest fruits aromas, with a long aftertaste in the mouth
BiancoNero (187ml) syrah & merlot Theopetra Estate, Meteora	6,0 €	-	dry, with cool acidity and aromas of red fruits and sweet aromas of vanilla and quince paste
Piroga muscat, syrah, xinomavro Theopetra Estate, Meteora	18,0 €	5,0 €	dry, with refreshing acidity, red fruit flavor and a pleasant aftertaste
Paranga flowers xinomavro 80%, merlot 20% Domain Kyr Yianni, Amynteon	23,0 €	-	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
Three Witches Agiorgitiko, Syrah, Moschofilero Barafakas Winery, Nemea	26,0 €	-	semi-sweet, with aromas of red fruits, balanced acidity, harmonious sweetness and a fruity aromatic aftertaste
Biblia Chora 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

BiancoNero white (200ml) hamburg muscat Theopetra Estate, Meteora	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, Meteora	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