

Ja Jia
Joupsuakia

THREE LITTLE
PIGS



DIMOS KALAITSIDIS
CHEF



THREE LITTLE
FIGS

We welcome you with a "trahana" velouté soup
with thyme and xinotyri cheese

Bread per peson

2€

Everyday we prepare with care,
in our own kitchen, hot and crispy
fine aromatic bread
to accompany all our dishes.

Greek Cheeses

KEFALOGRAVIERA <i>Amfilohia Nakas</i>	6€
12 MONTHS AGED GRAVIERA (FROM CRETE) <i>Amari Rethymno</i>	6€
6 MONTHS AGED GRAVIERA WITH THYME (FROM CRETE) <i>Amari Rethymno</i>	6€
DRIED CHEESE IN WINE (FROM CRETE)	6€
AGED KASERI CHEESE (FROM SOHOS) <i>Proikas</i>	6€
GRAVIERA WITH 4 PEPPERS (FROM CRETE) <i>Amari Rethymno</i>	6€



"Nothing would be more tiresome than eating
and drinking if God had not made them
a pleasure as well as a necessity."

~ Voltaire ~ 1694-1778, French philosopher & writer



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Starters

WILD BOAR STIFADO <i>In Spring Rolls with onion marmalade</i>	7€
TIROZOULI <i>In Halva Pie from Syros and sweet fig jam</i>	7€
BOUYIOURDI IN A TART <i>Feta cheese from Ellassona cooked with olives, cherry tomatoes and tomato marmalade</i>	7€
PASTITSIO <i>Macaroni, braised oxtails, fluffy bechamel sauce and truffle dust</i>	8€
MUSHROOM KAYANAS <i>Served on grated potato, tomato sauce, apaki meat, graviera cheese from Crete and a poached egg</i>	7€
MEAT PIE <i>With trahana, xigalo cream cheese and Florina pepper paste</i>	7€
CRISPY MOUSSAKA <i>Served on sun dried tomatoes cream</i>	8€
KALAMARI (SQUID) IMAM <i>with eggplant and garlic cream</i>	12€
OCTOPUS <i>With Santorini fava, caramelized onions and fried capers</i>	14€
DOLMADAKIA YALANTZI <i>Stuffed grape leaves served in a cold yoghurt soup (tanomenon sorva)</i>	7,5€



"One cannot think well,
love well, sleep well,
if one has not dined well."

~ Virginia Woolf ~ 1882-1941, English writer



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Salads

VALERIANA	8€
<i>With multicoloured cherry tomatoes, onions and dressing made with balsamic vinegar and petimezi grape syrup</i>	
WINTER GARDEN	8,5€
<i>Variety of greens, white vinegar dressing, peppers, fresh onion, crispy pita bread, syglino (lean pork) and aged Kaseri cheese (from Sohos)</i>	
THE THREE LITTLE PIGS	8,5€
<i>A variety of greens with caramelized dried fruits (fig, plum, apricot) hazelnuts and Geremezi cream cheese</i>	
GREEK	8€
<i>With cherry tomatoes, cucumber, fresh onions, crithmum, croutons and Greek feta cheese (from Ellassona)</i>	
HORTA (WILD GREENS) IN SEASON	8€
<i>With citrus dressing and steamed baby courgette</i>	



"There is no love sincerer than the love of food".

~ George Bernard Shaw ~ 1856-1950, Irish writer, Nobel Prize in Literature 1925



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Pasta - Risotto

MUSHROOM RISOTTO 8,5€
5 different kind of mushrooms

RISOTTO YEMISTA 9€
*With all the aromas of Greek "Stuffed Peppers"
and yoghurt ice-cream*

GREEK CARBONARA 11€
*Traditioanal pasta with apaki (pork meat),
mushroom, pekorino cheese and poached egg*

KRITHAROTO 14€
With shrimps and sweet wine from Lemnos



"They only think I like better
than talking about food is eating."

~ John Walters ~ 1933-2001, English musician



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Main Courses



PORK IN THE HULL • 12€

*Slowly cooked with smashed potatoes, garlic cream, mushroom sauce
and old aged graviera cheese crumbles*

PANCETTA • 12€

with "petimezi" glaze, apple sauce and aromatic rice



SOUVLAKI • 10€

*From chicken leg meat with crispy potatoes, baked onions,
tomato confit and black tzatziki*

CHICKEN SOUP IN TWO STAGES • 12€

*First stage - Cream with avgolemono mousse
Second stage - Ballotine of chicken in risotto with all the chicken soup aromas*

COQ "PASTITSADA" • 12€

*Traditional recipe from Corfu with pasta (from Pelion)
and graviera cheese (from Syros)*



*"A recipe has no soul.
You as the cook, must bring soul to the recipe".*

*~ Thomas Keller ~ American chef, restaurateur, and cookbook writer
awarded with a total of 7 Michelin stars*



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Main Courses



SOUTZOUKAKI SMYRNEIKO • 10€

*With ajem pilaf (rice), flavored homemade tomato paste
and feta mousse*

BEEF SIRLOIN 300gr. • 16,5€

Tagliata with rocket and aged kaseri cheese (from Ellassona)

HUNKAR • 14,5€

*Simmered veal cheeks with eggplant purée
on a crunchy shortcrust base and sweet pumpkin*

BEEF STEAK • 35€

1kg.



SEA BREAM FILLET • 14€

With warm potato salad and carrot purée

SEA BASS • 14€

With celery and leek in a lemon sauce



*"One of the very nicest things about life is the way we
must regularly stop whatever it is we are doing and devote
our attention to eating".*

- Luciano Pavarotti - 1935-2006, Italian tenor



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Coffee

Greek	1,3€
Greek double	1,7€
Instant hot/cold (frappe)	2€
Espresso	1,9€
Espresso double	1,9€
Espresso freddo	1,9€
Cappuccino	2,1€
Cappuccino freddo	2,5€
Chocolate	2,5€

Drinks

Premium	12€
Simple	6,5€
Special	7,5€
Malt	9€

Brandy

Metaxa 5*	6,5€
Courvoisier	8€
Hennessy	8€

Liqueur

4€

Soft Drinks

Pepsi cola, max, light, Ivi orange-lemonade (fizzy and non fizzy), Ivi soda, 7up 250ml	1,5€
Doubia sparkling mineral water 250ml	1,5€
Doubia sparkling mineral water 750ml	3€
Pellegrino sparkling mineral water 250ml	2,5€
Pellegrino sparkling mineral water 750ml	4,5€
Natural mineral water 1lt	2€

Draught Beer

	300ml	500ml
Kaiser Pilsner	3€	4€

Bottled Beers

FIX Hellas / 500ml	3,3€
Mythos / 500ml	3,3€
FIX Aney /500ml (non- alcohol beer)	3,3€
Mythos Radler /330ml	2,6€
Carlsberg / 500ml	3,5€
FIX Dark / 330ml	3,5€
Grimbergen Double / 330ml	5,2€
Schneider Weisse /500ml	5,3€

Cider

Somersby (Apple/ Watermelon) / 330ml	3,3€
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Ouzo

Tyrnavos / 200ml	4,8€
Varvagianni / 200ml	6,5€
Plomari / 200ml	5,8€

Tsipouro

Idoniko aniseed or non aniseed - 200ml	6,1€
Tyrnavos aniseed or non aniseed - 200ml	5,9€



The building of Kapodistriou Street, where the Restaurant the Three Little Pigs is housed today, was built after the great fire of Thessaloniki in 1917. Its use was commercial, with many small shops on the ground floor with clothing, textiles and household items, while the upper floors were used as warehouses.

In 1947 the Turutoglu Brothers, from an old family of merchants with shops in Istanbul, Smyrna and Cappadocia, settled in Thessaloniki and held a cashmere wool shop on Aghios Minas Street. They began buying one by one all of the small shops to join them and house their business there.

Thus, in 1958, the entire ground floor of the building was a large shop where one could find women's clothing fabrics, household textiles and rugs.

In 1975, the company acquired its own fabric factory in Kilkis but retained the shop of Kapodistriou Street for retail.

During the 60's the the upper floors initially housed the Choir of the Church of the Evangelists and later on small clothing manufactures.

2014 is the year renowned Chef Dimos Kalaitsidis chooses to house his restaurant and since then offers the city's gourmets unique flavors based solely on high quality ingredients.

THE BUSINESS HAS CERTIFIED POINT OF SALES TERMINALS FOR PAYMENT WITH CARDS

Greek olive oil is used in the preparation of the dishes, where required,
and fine quality sunflower oil is used in fried dishes.

Extra virgin olive oil is used in all salads.

Complaint form are available in our store.

Customers are not required to pay unless the legal document
(receipt-invoice) has been issued.

Prices include VAT and municipal tax.

Person responsible upon market inspection: Dimosthenis Kalaitsidis

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Τα Τρία Γουπουνάκια