

THREE LITTLE
PIGS



DIMOS KALAITSIDIS
CHEF



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

Bread per peson 1.50€

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

Greek Cheeses

KEFALOGRAVIERA <i>Papathanasiou</i>	6.00€
12 MONTHS AGED GRAVIERA (FROM SYROS) <i>Bliss Point</i>	6.00€
6 MONTHS AGED GRAVIERA WITH SAVORY (FROM CRETE) <i>Bliss Point</i>	6.00€
DRIED CHEESE IN WINE (FROM CRETE) <i>Bliss Point</i>	6.00€
AGED KASERI CHEESE (FROM ELASSONA) <i>Exarchos</i>	6.00€
GRAVIERA WITH 4 PEPPERS (FROM EPIRUS)	6.00€
GOAT CHEESE TSANTILAS	6.00€



"Nothing would be more fireesome 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

SANTORINI TOMATO CROQUETTES 6.50€
With Piktogalo Cheese from Chania and Basil oil

SFELA CHEESE FROM MESSINIA 6.50€
*With Melekouni from Lindos (honey bars)
wrapped in a crispy phyllo dough*

BOUYIOURDI IN A TART 7.00€
*Feta cheese from Ellassona cooked with olives,
cherry tomatoes and tomato marmalade*

PASTITSIO 8.00€
*Macaroni, braised oxtails,
fluffy bechamel sauce and truffle dust*

MUSHROOM KAYANAS 7.00€
*Served on grated potato, tomato sauce, apaki meat,
graviera cheese from Crete and a poached egg*

MEAT PIE 7.00€
With trahana, xigalo cream cheese and Florina pepper paste

CRISPY MOUSSAKA 7.00€
Served on sun dried tomatoes cream

KALAMARI (SQUID) IMAM 12.00€
with eggplant and garlic cream

OCTOPUS 14.00€
*With Santorini fava, caramelized onions
and fried capers*

DOLMADAKIA YALANTZI 7.50€
*Stuffed grape leaves served in a cold yoghurt soup
(tanomenon sorva)*



"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

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| CABBAGE CARROTS
<i>With green apple, yoghurt sauce, aged graviera cheese (from Syros) and crispy chicken croquettes</i> | 8.00€ |
| PANDAISIA
<i>With mixed vegetables, iceberg lettuce, white vinegar and pineapple dressing, peppers, fresh onion, crispy pita bread, syglino (lean pork) and aged Kaseri cheese (from Sohos)</i> | 8.50€ |
| MULTICOLOUR QUINOA
<i>With all the ingredients of stuffed peppers (mint, dill, chives, peppers, cherry tomatoes, pine nuts) and Kefalotiri cheese (from Ellassona)</i> | 8.00€ |
| THE THREE LITTLE PIGS
<i>A variety of greens with caramelized dried fruits (fig, plum, apricot) hazelnuts and Geremezi cream cheese</i> | 8.50€ |
| GREEK SALAD
<i>With cherry tomatoes, cucumber, tomato, fresh onions, crithmum, croutons and Greek feta cheese (from Ellassona)</i> | 8.00€ |
| HORTA (WILD GREENS) IN SEASON
<i>With citrus dressing and steamed baby courgette</i> | 8.00€ |



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



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Pasta - Risotto

MUSHROOM RISOTTO 8.50€
5 different kind of mushrooms

RISOTTO YEMISTA 9.00€
*With all the aromas of Greek "Stuffed Peppers"
and yoghurt ice-cream*

GREEK CARBONARA 11.00€
*Egg Noodles with apaki (pork meat),
mushroom, pekorino cheese and poached egg*

KRITHAROTO 14.00€
With shrimg and sweet wine from Lemnos



"The only thing I like better
than talking about food is eating."

~ John Walters ~ 1933-2001, English musician



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Main Courses



LAMB • 16.00€

Fricassée with wild greens and velvety lemon sauce



PANCETTA • 11.00€

with "petimezi" glaze, apple sauce and aromatic rice



SOUVLAKI • 9.00€

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

CHICKEN BREAST • 11.00€

*Braised (sous-vide) for 90 minutes
Just like the classic Greek lemon roasted chicken*

COQ "PASTITSADA" • 12.00€

*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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SOUTZOUKAKI SMYRNEIKO • 9.00€

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

BEEF SIRLOIN 300GR. • 16.00€

Tagliata with rocket and aged kaseri cheese (from Ellassona)

HUNKAR • 14.50€

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

BEEF STEAK • 35.00€

French cut - 1kg.



SEA BREAM FILLET • 14.00€

With warm potato salad and carrot purée

UMBRINA FILLET • 16.00€

With steam vegetables and "kakavia" fish sauce

SEA BASS • 12.00€

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