zemé
από ανθρώπους με περιέργεια

Zemedakia

Small dishes for sharing and tsipouro for the company.

Grilled bread with olive oil, oregano & salt / person · €1.20

PEA FAVA · €4.50
Creamy pea puree with pickled cherry tomatoes and fresh spring onion.

KEFALONIAN KOPANISTI · €4.00
Spicy feta spread with Florina peppers and fresh herbs.

MARINATED ANCHOVIES · €3.50
With lime and a clean, refreshing acidity.

PREMIUM LAKERDA · €5.00
Salt-cured bonito with a rich flavour and a lemony finish.

DOLMADAKIA WITH TARATOR · €5.00
Stuffed vine leaves with refreshing tarator sauce, almonds and a lemony finish.

HOMEMADE POTATO SALAD · €4.00
With mayonnaise, mustard, carrot and fresh herbs.

PICKLED EGG · €3.50
Pickled in balsamic vinegar with subtle spices.

PAN-COOKED GALOTYRI CHEESE · €5.00
With yoghurt and herbs.

PICKLED MUSHROOMS · €4.50
Roasted and pickled oyster and white mushrooms.

TZATZIKI · €3.50
Refreshing and garlicky.

ONION FRITTERS · €4.00
Crispy on the outside, juicy on the inside, with lemony anchovy mayonnaise.

MUSKY OCTOPUS STIFADO · €5.00
Stewed with small onions, wine, tomato and herbs.

PORK TIGANIA · €5.00
Pan-fried pork with leeks and celeriac cream.

GRILLED SARDINES "GOUNA" · €5.00
With marinated onions, olive oil and lemon dressing, and chilli oil.

BOUGIOURDI · €5.00
Feta cheese, Florina peppers and tomato.

GRILLED BEEF TONGUE · €5.00
With ravigote sauce, pickled gherkin, onion, garlic, parsley and other herbs.

CHICKPEA STEW WITH SMOKED HERRING · €5.00
A thick chickpea stew with dill, fresh spring onion and smoked herring.

FRIED ANCHOVIES · €4.50
Nibble, dip, repeat.

Zeme Signature Dishes

FRIED SQUID · €6.50
Crispy squid with lemon aioli and turmeric.

BATTERED COD · €6.00
Crispy cod with beetroot skordalia (garlic dip).

GAVOPSARO · €3.50
Traditional fried aubergine from Naoussa, savoury and crisp.

FISH PASTOURMAS · €6.00
Lightly salt-cured fish of the day with aromatic fenugreek oil.

SMOKED TARAMA · €4.00
A smoky fish roe spread with a bold Aegean character.

BUTTERFISH · €5.50
Rich, with a smoky flavour.

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Dishes from
The Road Of Distillation

Seafood, smoky flavours and meze with character.

CRISPY MASTELO CHEESE FROM CHIOS · €6.50
With flaked almonds
and seasonal fruit chutney.
Chios - Northern Aegean

FRIED DIRFIS MUSHROOMS · €5.00
Oyster and white mushrooms with garum mayonnaise.
Evia

TSOUMBLEKI FROM ARTA · €6.00
A traditional recipe from Arta with meatballs, caramelised onions, peppers and avgolemono (egg and lemon sauce).
Arta - Epirus

SOUGANIA OF LESVOS · €5.00
Slow-cooked onions stuffed with seasoned minced meat and served with creamy avgolemono (egg and lemon sauce).
Lesvos - Northern Aegean

CABBAGE WITH KAVOURMAS · €5.50
Slow-cooked cabbage with Soufli kavourmas (meat confit) and Tseligkato cheese.
Soufli - Evros

Salads

POLITIKI CABBAGE SALAD · €7.50
With apple, pumpkin seeds, raisins and anchovy dressing.

BEETROOT & BEET GREENS · €6.50
With crushed walnuts, anthotyro cheese and orange dressing.

Cheeses For Tsipouro

Artisan Greek cheeses from small producers.

BOURNIA CHEESE FROM ANDROS · €6.00
A spreadable Cycladic cheese with a rich, aromatic flavour.
Cyclades - Andros
Producer: Nikolaos Asoutis Dairy

METSOVITIKO GARLIC CHEESE · €5.00
Graviera with aromatic garlic and a full flavour.
Epirus - Ioannina
Producer: Boumpas Dairy

GOAT'S MILK GRAVIERA · €5.00
Mild, buttery and delicately aromatic.
Amari - Crete
Producer: Amari Dairy

CAVE-AGED GRAVIERA · €5.50
Graviera aged for 12 months, with a rich flavour and a long finish.
Crete
Producer: Steiakakis Dairy

MASTIC CHEESE FROM ANDROS · €5.00
A spreadable cheese with subtle mastic notes and a mild, aromatic flavour.
Cyclades - Andros
Producer: Nikolaos Asoutis Dairy

GRAVIERA WITH CHILLI FLAKES · €5.00
Sheep's and goat's milk graviera with a spicy character.
Crete - Chania
Producer: Kostakis Dairy

Responsible for law: Tamoutzidis Aggelos
Please inform us about possible allergies. Prices include legal taxes. The shop is required to have paper forms available for the lodging of any complaint. The store has an approved POS card acceptance terminal. The prices are in €. We use extra vergin olive oil. The consumer has no obligation to pay if he does not receive the legal documentary evidence (receipt-invoice).