

MENU

TIFFANY'S 1905 THESSALONIKI

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THE SOUP *Fish soup "Kakavia"* stonefish, saffron, olive oil, dill oil / € 12.00
Fish stock soup / € 6.00

THE STARTERS *Rock oysters* / € 3.80/per piece

Boureki traditional puff pastry pie with cretan cheese, zucchini, potato and herbs / € 14.50

Beetroot blue cheese and feta cheese, tangerine spoon sweet, walnut biscuit, aged balsamic vinegar / € 12.50

Briam eggplant, green and yellow zucchini, tomato, rosemary, tomato sauce / € 13.00

Snails "boubouristoi" olive oil, vinegar, rosemary, aged balsamic vinegar / € 9.00

Cabbage rolls with fish of the day with egg/lemon sauce, dill oil / € 13.00

Baby octopus fine beans "ampelofasoula", red pepper sauce, fresh tomato, olive oil / € 15.50

Fresh crab potato confit, blue cheese from Tinos, fennel, truffle oil / € 17.50

Carpaccio, fish of the day ginger, coriander, lime, pickled strawberries / € 15.50

Beef tartare mochi potatoes, capers, olive oil, pickled onions, cretan cheese, fresh truffle / € 16.50

Tripple fried potatoes / € 8.50

Tripple fried potatoes with beef stock and cretan cheese / € 12.00

THE SALADS *Cretan Pot* baby tomatoes, cucumber, cretan cheese, onion, capers, wild artichoke, olives, young potatoes, basil vinaigrette / € 14.00

Lettuce salad French lettuce, pickled onions, anchovy sauce, chives / € 12.50

Wild greens salad sea fennel, askordoulakoi (bulbs), artichokes, askolibroi, greens, lemon, olive oil / € 13.50

**THE MAINS**

Chestnut stifado button onions, tomato sauce, herbs / € 15.50

Fish of the day fricassee wild greens, fish fillet, lemon emulsion / € 18.50

Mackerel butterfly cut grilled mackerel, tomato sauce, herbs / € 16.00

Sheep kebab tomato sauce, pita bread, yoghurt, parsley / € 15.00

Cretan skioufihta handmade pasta, Cretan rabbit, tomato, cream cheese / € 17.00

Beef brisket stew button onions, tomato sauce, beef stock / € 20.50

Tsigariasto lamb lamb leg slowly cooked, wild greens, staka butter / € 21.00

Fillet mignon beef fillet, morheles mushrooms, Metaxa brandy, Mavrodaphne wine / € 26.00

Lamb risotto "gamopilafo" lamb, risotto, yoghurt / € 22.00

ROTISSERIE

ask your waiter

BEEF CUTS

Suckling beef steak / € 4.50 (100 gr.)

Chuck and roll, bone on, old dairy cow / € 12.00 (100 gr.)

Spider cut black angus, Koutsioftis Farm / € 8.00 (100 gr.)

Bavette cut black angus Koutsioftis Farm / € 7.50 (100 gr.)

Strip loin steak black angus, Koutsioftis Farm / € 9.00 (100 gr.)

SIDES

Young potatoes ratée oven baked / € 5.50

Wild greens / € 6.00

Celeriac puree / € 5.50

Chimichurri from Greek wild herbs / € 4.50

DESSERTS

Kolyva wheat based dessert with white chocolate and tangerine puree / € 11.50

Burned Cheesecake with greek goat cheese / € 12.00

Kantaiji kiounefe with vanilla kaimaki ice cream, pistachio nuts / € 13.50



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