

MENU  
TIFFANY'S  
x 1905



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**THE SOUP** *Fish soup "Kakavia"* stonefish, saffron, olive oil, dill oil / € 11.00  
*Fish stock* soup / € 5.00

**THE STARTERS** *Rock oysters* / € 4.20 / per piece  
*Pickles* (carrot, cucumber, cabbage, sea fennel), Halkidiki olives, bread / € 7.50  
*Wild Artichokes* from Tinos, olive oil, chives / € 13.50  
*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 / € 14.50  
*Spreads* (tzatziki, houmous, tirokauteri), flat bread / € 12.00  
*Taramasalata*, dill oil / € 9.50  
*Cabbage rolls with fish of the day* with egg/lemon sauce, dill oil / € 13.50  
*Baby octopus*, chickpeas, spinach, stew / € 14.50  
*Squid grilled*, black eyed beans / € 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  
*Tsigariasto lamb* lamb leg slowly cooked, wild greens, staka butter / € 14.00  
*Beef cheek croquette* potato puree, tomato sauce / € 14.50  
*Tripple fried potatoes* / € 8.50  
*Tripple fried potatoes* with beef stock and cretan cheese / € 11.00

**THE SALADS** *Greek salad "the Pot"* baby tomatoes, cucumber, cretan cheese, onion, capers, wild artichoke, olives, young potatoes, basil vinaigrette / € 14.00  
*Organic farm* Cherry vine tomatoes, zucchini and the finest fresh veggie we found in the farm / € 12.50  
*Wild greens salad* sea fennel, askordoulakoi(bulbs) , artichokes, askolibroi, greens, lemon, olive oil / € 13.50

**THE MAINS** *Vegetable risotto* button onions, tomato sauce, herbs / € 15.00  
*Fish of the day fricassee* wild greens, fish fillet, lemon emulsion / € 18.50  
*Seafood Kritharoto* / € 17.00  
*Linguini/shrimps* with tomato sauce / € 17.50  
*Cretan skioufihta* handmade pasta, Cretan chicken, tomato, cream cheese / € 17.00  
*Smoked pork steak* Thessaloniki mustard / € 17.50  
*Beef patty* truffle mayo, chips / € 15.5  
*Tsigariasto lamb* lamb leg slowly cooked, wild greens, staka butter / € 21.00  
*Fillet mignon* beef fillet, morheles mushrooms, Metaxa brandy, Mavrodaphne wine, celery puree / € 26.00

**ROTISSERIE** ask your waiter

**BEEF CUTS** *Beef steak* / € 5.50 (100 gr.)  
*Chuck and roll, bone on* / € 7.00 (100 gr.)  
*Bavette cut black angus* Koutsioftis Farm / € 7.50 (100 gr.)

**SIDES** *Wild greens* / € 6.00  
*Celeriac puree* / € 5.50

**CHEESES** *Cretan graviera* / € 7.50  
*Kefalotiri Thessaloniki* / € 8.50  
*Halloumi* / € 9.50  
*Cheese platter* / € 12.50

**DESSERTS** *Kolyva* wheat based dessert with white chocolate and tangerine puree / € 11.50  
*Burned Cheesecake* with greek goat cheese / € 12.00  
*Kantai fi kiounefe* with vanilla kaimaki ice cream, pistachio nuts / € 13.50