

**SPECIALS / SOUP
OF THE DAY**

Ask your waiter for the daily specials

THE STARTERS

Rock Oysters / € 4.90 per piece

Tripple fried potatoes with Beef stock and cretan cheese / € 11.50

Tripple fried potatoes / € 9.00

Trilogy of Dips / € 13.00
(tzatziki, spicy cheese spread, eggplant salad), handmade pita

Smoked BBQ aubergine / € 13.50
feta, cashews, parsley, herbs

Wild Artichokes from Tinos / € 14.50
green olive oil, fresh lemon

Fine pork sausage / € 15.50
homemade mustard, pickled onion

Buffalo Kavourmas / € 15.00
tomato, buffalo meat kavourma, egg

Country-Style Pie / € 15.50
phyllo pastry, mizithra cheese, tyromalama, potato, zucchini, herbs

Beetroot / € 15.50
blue cheese cream, citrus gel, walnut biscuit, aged balsamic

Beef Cheek Croquette / € 16.50
potato purée, tomato, fresh truffle, Cretan graviera cheese

Stuffed Cabbage Leaves with Avgolemono Sauce / € 16.50
fish of the day, dill, egg-lemon sauce

Fish Carpaccio of the Day / € 17.50
lime, ginger, coriander

Sautéed lamb / € 17.00
grilled greens, herbs, olive oil

Beef Tartare in Mochi Potato / € 18.50
capers, smoked olive oil, summer truffle, drops of white truffle, pickles, red onion

Fresh Crab / € 19.00
potato confit with fresh crab, kariki cheese from Tinos, fennel

THE SALADS

Organic Garden / € 14.50
Whatever we found at the organic market — your waiter will inform you

Roots Trilogy / € 14.50
seasonal greens, bulb onions, fresh tomato, fleur de sel, stakovoutyro (Cretan browned butter), charcoal-smoked

Greek "Flower Pot" Salad / € 15.50
cherry tomatoes, cucumber, Cretan cheese cream, onion, artichoke, potato, basil vinaigrette

COOKED

Ask your waiter for the daily cooked dishes

THE MAINS

Ask your waiter for the daily specials

Wild Mushrooms & Fresh Truffle Risotto / € 19.50
fresh truffle, graviera cheese

Stuffed Beef Patty / € 16.50
Cretan graviera, black truffle mayo, handmade fried potato wedges

Handmade Skioufihta Pasta / € 18.50
tomato, chicken, savory herb, Cretan graviera

Smoked Pork Chop / € 18.50
Thessaloniki mustard, mayonnaise, Cretan honey

Pork Shank in the Pot / € 19.50
handmade pita, yogurt with cumin

Linguine with Shrimp / € 19.50
linguine, fresh tomato sauce, shrimp, herbs

Fish Fricassée / € 19.50
fish fillet, aromatic greens, lemon emulsion

Beef Cheek, Sour Frumenty / € 19.50
slow cooked beef cheek, served with sour frumenty

Filet Mignon / € 28.00
beef tenderloin, Mavrodaphne wine, Metaxa brandy, morel mushrooms, celery root purée

ROTISSERIE

Ask your waiter for details

BEEF CUTS

Greek Veal Ribeye Steak / € 9.00 (100g)
Origin: Langadas

Dry-Aged Beef Ribeye Steak / € 10.00 (100g)
Origin: Langadas – Karditsa

Greek T-Bone Steak / € 11.00 (100g)
Origin: Langadas – Veria

Greek Black Angus Bavette / € 24.50 (250g)

SIDES

Celery Root Purée / € 6.00
Oven-Baked Jacket Potato / € 7.00

CHEESES

Cretan / Paros Graviera Cheese / € 8.50
Thessaloniki Kefalotyri Cheese / € 9.50
Flame-Grilled Halloumi / € 10.50
Cheese Platter / € 14.50

DESSERTS

Kolyva (Traditional Sweet with Wheat and Nuts) / € 13.50
Burnt Cheesecake with Greek Goat Cheese / € 14.00
Armenovil / € 14.00

BREAD

€2.00 per person (service charge)



Quality Assurance Manager: Nifoudis Nikolaos
We use extra virgin olive oil in all our dishes.
All the food we serve is freshly prepared in our
kitchen using fresh vegetables and meats.

designmono.gr

TIFFANY'S 1905 THESSALONIKI

MENU



TIFFANY'S
x 1905

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The consumer is not obliged to pay if they do not receive a valid receipt.



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