



PSARAKIA & THALASSINA

S E A F O O D

**Discount on
telephone orders | -10%**

τ: 210 96 56 793

Minimum order 13,00€

Opening hours: Monday closed, Tuesday - Saturday: 13:00 - 23:00, Sunday: 13:00 - 20:00

Online Reservations

www.psarakiakaithalassina.gr

Varkiza, 14 Poseidonos ave. / tel. +30 210 96 54 138



Bread

1.80€

All of our breads are leavened with sourdough
& extra virgin olive oil

Fish soup

9.80€

Soups

Fava beans from Feneo-Corinth with sun-dried tomato

5.80€

Taramosalata with Trout eggs

6.40€

Wakame seaweed with roasted sesame

7.50€

Spicy cheese dip with Feta cheese from Epirus (PDO)

5.90€

'Dolmadakia' handmade vine leaves stuffed
with rice from grandmother Eleftheria

5.90€

Sweet & sour Crab salad with capers & celery root

6.20€

Smoked eggplant salad

5.90€

Pickled stamnagathi, okra and onion

6.30€

Cold Appetizers



Hot Appetizers

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| Panko fried Shrimps* | 13.80€ |
| 'SAGANAKI' Shrimps* with Feta cheese from Epirus (PDO) & tomato sauce | 13.90€ |
| Fresh-cut fried potatoes, skin wedges with herbs & yogurt dip | 5.50€ |
| Fresh fried zucchini sticks with oregano | 5.80€ |
| Monkfish*, mushrooms, cream & saffron | 13.20€ |

Smoked - Marinated

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| Marinated Anchovies | 5.20€ |
| Smoked Brook trout with sweet pepper and dill | 5.30€ |
| Octopus in salad with apple cider vinegar, carrots & color pepper | 12.80€ |
| Smoked Mackerel, sundried tomatoes, fresh and pickled cucumber, capers, and balsamic vinegar | 7.90€ |
| Grilled mackerel with pickled onion | 6.70€ |
| Eel fillet, smoked, from Arta with Beetroot Mousse | 17.50€ |



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| Seasonal boiled greens | 7.50€ |
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| Stamnagathi, Salicorne (wild greens) | 8.50€ |
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| Boiled mix seasonal vegetables | 8.50€ |
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| Cherry tomatoes , rocket, Katiki cheese from Domokos (PDO) & basil drassing | 10.90€ |
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| 'Choriatiki' Greek salad with Feta cheese from Epirus (PDO), tomatoes, cucumber, onions, green pepper and olives | 9.80€ |
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| Colorist Colorful fresh vegetables, mint, spring onion, pomegranate, dried fig, cranberry & goat cheese | 10.90€ |
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| Mirmiseli Tomato, onion, cucumber, pepper, anchovies, capers, Myzithra cheese, traditional barley rolls with anise from Kalymnos | 10.90€ |
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Salads

We use extra virgin olive oil on our salads



Pasta & Rice

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| Risotto with cuttlefish ink | 14.50€ |
| Orzotto pasta with shrimps* , fresh tomatoes & traditional Cretan “Stakovoutiro” goat butter | 14.80€ |
| Tagliatelle with salmon, ouzo , fennel & lime zest | 17.50€ |
| Shrimp* linguine pasta with fresh tomato flavor | 17.90€ |
| Vongole with linguini, mascarpone, garlic, chilli parmesan & grated roe | 14.50€ |

Cheese (120g)

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| Grilled 'Talagani» cheese with homemade chutney | 8.50€ |
| Goat cheese | 7.50€ |
| Fried “Kefalotyri” salty white cheese | 7.50€ |



Fresh steamed Mussels

- **With lemon**, extra virgin olive oil & oregano 13.00€
- **With white wine**, garlic & parsley 13.00€
- **Spicy** with Ouzo & tomato sauce 13.50€

Mussels

Anchovy 10.80€

Small Shrimps 9.80€

Sand smelt 10.80€

Red mullet 19.80€

Codfish 17.40€

Fried Squids* 14.50€

Small Squids* 10.80€

Cod* fillet with garlic sauce 14.50€

Crawfish Flesh* 18.90€

Fried



Grilled

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| Sardines | 10.80€ |
| Sea Bream (\approx 500 gr) with seasonal greens | 15.90€ |
| Sea Bass (\approx 500 gr) with seasonal greens | 15.90€ |
| Salmon fillet with boiled vegetables | 19.50€ |
| Sun dried Octopus | 14.90€ |
| Cod* fillet with seasonal greens & baby potatoes | 17.80€ |
| Arrow Squid* (\approx 500 gr) | 15.20€ |
| Shrimps* | 11.30€ |



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| Sea Bream, Sea Bass | 55.00€ / kg |
| Red porgy | 75.00€ / kg |
| Dentex, Sole | 80.00€ / kg |
| Golden grouper, White grouper, Scorpion fish, Rofos | 70.00€ / kg |
| Beetles, Sargoi | 65.00€ / kg |
| Cod | 55.00€ / kg |
| Red mullet | 60.00€ / kg |
| Striped red mullet | 80.00€ / kg |
| Crawfish | 85.00€ / kg |

**Fish &
seafood /
per kilo**

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| Cheesecake with mascarpone and homemade strawberry sauce | 6.50€ |
| Lemon cream , fluffy meringue & biscuit crumble | 6.50€ |
| Traditional walnut pie with ice cream | 6.50€ |

Desserts



Ouzo, Tsipouro

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| Ouzo Plomari, Lesvos 200ml | 5,90€ |
| Ouzo Matareli, Lesvos 200ml | 6,90€ |
| Ouzo Mini, Mytilini 200ml | 5,90€ |
| Tsipouro Dekaraki Moschato, Tyrnavos 200ml | 6,90€ |
| Tsipouro Dekaraki Malagousia, Tyrnavos 200ml | 8,50€ |
| Tsipouro Dekaraki Roditis, Tyrnavos 200ml | 7,50€ |
| Tsipouro Tsililis (With Anise / Without Anise) 200ml | 6,50€ |

Beers

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| FIX Hellas 330ml | 2,30€ |
| FIX Anef (alcohol free) 330ml | 2,30€ |

Soft drinks, water

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| Coca-Cola (Zero, Regular, Light) | 1.60€ |
| Fanta (orange, blue, lemon) 330ml | 1.60€ |
| Sprite 330ml | 1.60€ |
| Schweppes soda water 330ml | 1.60€ |
| AVRA Natural Mineral Water 1 L | 1.50€ |



PSARAKIA & THALASSINA

S E A F O O D

Our logo has changed but our soul has not. We remain your destination for quality fish but with a new, modern and elegant image. Traveling to our place of birth, we raised our family & bring to your table fresh fish of the day from fishermen from small islands of the Aegean Sea, rare shells and the fresh squids that will turn your table into a seafood destination.

In addition, the new list of wines and spirits, covering the whole winemaking Greece, will satisfy the needs of even the most demanding connoisseurs.

Together with a group of experienced executives, top chefs and sommeliers, we all move forward dynamically in the development of the original vision, in seafood restaurants that satisfy even the most demanding fish eater.

Our new menu has taken all the cream of the crop from the dishes that have been loved by thousands of visitors to our restaurants enriched with new creative dishes based on the sea, variations of older successful recipes and now the dominant element is fresh fish and shellfish.

Our family with an unquenchable passion for quality and a restless spirit for innovation welcomes you and wishes you good enjoyment in the culinary world of PSARAKIA & THALASSINA.

Reservations

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Online Reservations

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Follow us on social media

 psarakiathalassina  psarakia

All prices includes municipal taxes, service, VAT.

Feta cheese as a PDO feta and we use extra virgin olive oil of Crete.

All our sauces (fish roe salad, spicy cheese spread ext.) are being prepared with special care directly in our kitchen.

For frying we use sunflower oil.

Products with the indication * are deep frozen.

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT
HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)

The restaurant is obliged to provide complaint forms in a special location near the entrance.

If you are allergic to any ingredient, please, inform your waiter

Market regulations responsible: George Kontilieris

