

SINCE 1989

PEZOULI

GREEK RESTAURANT

Our breads

OUR BREAD

traditional rhodian bread, tomato dip, fresh virgin olive oil & oregano

GARLIC BREAD

garlic, cheese, tomato

PITA BREAD

local traditional pita bread & fluffy pita bread

Greek dips

TZATZIKI

GREEK SPICY CHEESE DIP

HUMMUS

chickpeas, tahini, garlic, cumin, lemon

Salads

GREEK

tomato, cucumber, onion, red & green peppers, Kalamata olives, feta cheese P.D.O, caper leaves

SPINACH

baby spinach, lettuce, feta cheese P.D.O, manouri cheese, cherry tomatoes, spring onion, crispy phyllo pastry, dressing mustard with honey & dill

CAESAR GREEK VERSION

greek lettuce, chicken fillets, Mani's syglino, graviera cheese flakes, Caesar's dressing

LAND - SEA

cherry tomatoes, cucumber, baby rocket, onion & spring onion marinated with basil, mint and garlic.
Light smoked herring cream

Soups

SOUP OF THE DAY

Starters

MEZES by PEZOULI

tzatziki, meatballs, cheese balls, stuffed vine leaves, olives, cherry tomatoes and pita bread

GRANDMA'S MEATBALLS

beef & pork minced meat, spearmint, onion, herbs

TRADITIONAL STUFFED VINE LEAVES (DOLMADAKIA)

with yogurt sauce and herbs

CHICKEN STIR-FRY

with pepper, yogurt and mustard cream

SAUTEED GARLIC MUSHROOMS

EGGPLANT SALAD

smoked eggplant, feta cheese P.D.O, garlic, parsley, walnuts, Florina peppers, oxymelo

PEZOULI KANTAIFI

filled with cheese mousse, mint and sweet and sour orange sauce

CHEESE BALLS

GRILLED HALLOUMI CHEESE & TOMATOES

with pita bread, rocket and aged balsamic

GREEK SEEDS-CRUSTED FETA CHEESE

Florina red pepper jam, red fruit coulis with honey and basil

SEAFOOD SAGANAKI WITH MUSSELS & SHRIMPS

tomatoes sauce, garlic, white wine, ouzo, herbs, feta cheese

PICKLED OCTOPUS HOME RECIPE

marinated with mixed pickles in olive oil

FRIED SQUID (CALAMARI)

with mayonnaise dip, sour cream and lemon zest

SMOKED MARINATED SHRIMPS

green pepper, lime, crispy leaf, katiki cheese and cool strawberry sauce with mastic liqueur

FRENCH FRIES

FRENCH FRIES WITH FETA

Traditional dishes

MOUSAKA

potatoes, eggplant, minced beef meat, béchamel

MOUSAKA WITH VEGETABLES

potatoes, eggplant, mushroom ragout, yogurt

MUSHROOM RAGÙ

with herbs, feta cheese & french fries

BEEF IN RED SAUCE

grilled eggplant, tahini sauce & graviera cheese

BEEF STIFADO

beef, onions, tomato sauce

PASTITSIO

minced beef meat, bucatini pasta, béchamel, feta cheese

PEZOULI KLEFTIKO

leg of lamb, potatoes, feta cheese, sauce roast

LAMB SHANK

slow cooked with wine, vegetables and herbs,
sweet Rhodes wine sauce and baked baby potatoes

BYZANTIUM LAMB

cooked with wine, potato, gratin with yogurt & manouri cheese

PORK GYROS

accompanied with tzatziki, fried potatoes, tomato, onion

CHICKEN GYROS

accompanied with tzatziki, fried potatoes, tomato, onion

GYROS MIXED WITH PORK & CHICKEN

accompanied with tzatziki, fried potatoes, tomato, onion

PORK FILLET SOUVLAKI

pork tenderloin, onion, tomato, pepper, tzatziki, french fries

CHICKEN FILLET SOUVLAKI

chicken fillet, onion, tomato, pepper, tzatziki, french fries

KEBAB GIAOURTLOU

with beef and lamb minced meat, yogurt & tomato sauce,
pita bread, grilled tomato & pepper



= Vegetarian



= Gluten Free

Main dishes

MIX GRILL FOR 2 PERSONS

gyros, kebab, lamb chops, chicken, pork fillets, sausage, french fries, tzatziki, pita bread, olive oil

GRILLED BONELESS CHICKEN THIGHS

french fries, tzatziki, oil & lemon sauce

PORK MEDALLIONS

with Greek coffee sauce, sautéed tomatoes with rose, asparagus

CHICKEN FILLET in creamy mushroom sauce

SPARE RIBS with bbq glaze & french fries

LAMB RACK FRENCH CUT

baby potatoes sautéed with sage, asparagus, roast sauce & feta cheese

BEEF FILLET 300gr

sautéed with garlic butter, herbs, vegetable trio, sweet wine sauce & figs

Seafood

GRILLED SEA BASS

sea bass, baby potatoes in the oven, grilled vegetables & lemon oil sauce

SEA BREAM FILLET

sautéed with artichoke hearts, white wine, ouzo, lemon & anise

SEA BASS FILLET

with okra, tomato, rosemary & orange

JACK DANIEL'S SALMON baby potatoes & grilled vegetables

GRILLED SQUID (CALAMARI)

squid, bulgur with vegetables, sweet pepper sauce

GRILLED OCTOPUS

with Rhodes traditional sivrasi, fried greens, black-eyed beans & lemon oil sauce

GRILLED SHRIMPS (6pcs)

with natural vanilla sauce, lime, tsipouro, spinach and sautéed baby potatoes

SCALLOPS

Cauliflower puree, sygolino Mani's sprinkles, greek truffle oil

Pasta

SPAGHETTI BOLOGNESE

SPAGHETTI CARBONARA

RAVIOLI

stuffed with eggplant in tomato sauce with basil & feta

CHICKEN COOKED IN WINE SAUCE

with traditional greek pasta

SHRIMPS SPAGHETTI

linguini, shrimps, tomato, onion, garlic, white wine, herbs

Children's menu

CHICKEN NUGGETS with french fries, ketchup

FISH STICKS with french fries, mayonnaise

SPAGHETTI BOLOGNESE

PIZZA MARGHERITA MINI

Desserts

MOUSSE PEZOULI

2 types of mousse, pistachio & nutella, crushed biscuit, sour cherry

CHOCOLATE MOSAIC

with "machiato" ice cream & hazelnut caramelized crocan

TRADITIONAL DESSERT BAKLAVA WITH ICE CREAM

YOGURT MOUSSE 

flavored with lemon, walnuts & honey

TARTA GREEK ISLANDS

mastic flavor cream, strawberry, kaimaki ice cream, rose petals preserve

ICE CREAM  

Choose 1 scoop between vanilla, chocolate, banana, strawberry

SEASONAL FRUITS PLATTER  

Soft drinks

COCA COLA Original / Light / Zero

LEMONADE

ORANGEADE

SPRITE

TONIC

SODA

SPARKLING WATER 330ml

SPARKLING WATER 750ml

ICE TEA lemon / peach

MINERAL WATER 1lt



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Beers



MAMMOS DRAUGHT 400ml

MAMMOS DRAUGHT 300ml

ALFA 500ml

ALFA WITH SALT 500ml

ALFA WEISS 500ml

HEINEKEN 500ml

AMSTEL 500ml

AMSTEL RADLER 500ml

MYTHOS 500ml

ALFA ALCOHOL FREE 500ml

CORONA 330ml

MILOKLEFTIS APPLE CIDER 330ml

Traditional juices



GIA..GIAMAS LEMONADE

GIA..GIAMAS PINK LEMONADE lemon / strawberry

GIA..GIAMAS PEACH

GIA..GIAMAS GREEK PANDAISIA fruit mix

Juices

ORANGE JUICE
PINEAPPLE JUICE
APPLE JUICE
BANANA JUICE
SOUR CHERRY JUICE
STRAWBERRY JUICE
FRESH ORANGE JUICE

Milkshakes

MILK SHAKE
vanilla, chocolate, strawberry, banana

Coffees

GREEK
NESCAFE
ESPRESSO
DOUBLE ESPRESSO
CAPPUCCINO
DOUBLE CAPPUCCINO
IRISH COFFEE
CALYPSO COFFEE
FRAPPE
FRAPPE WITH VANILLA ICE CREAM
LATTE
AMERICANO
TEA
HOT CHOCOLATE

SINCE 1989

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Responsible according the law: Hatzivalsamis Vaggelis
All prices include vat & legal taxes.
Complaint box is available.

Consumer is not obliged to pay if the notice of payment
has not been received (receipt - invoice)

Please let us know if you have any food allergies or special dietary needs.