

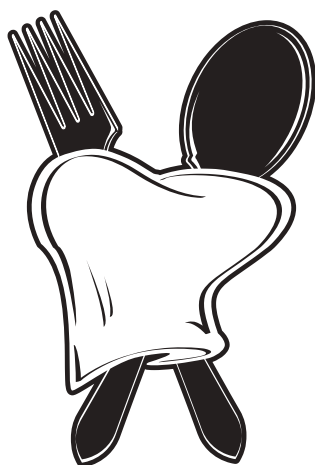


Bar - Restaurant «Struga»

T H E H O U S E O F F O O D



P R I C E L I S T



Struga.gr



Menu

P R I C E L I S T

"Struga" restaurant in Paralia, Katerini invites you to a different trip of taste, where the traditional Greek cuisine meets with the International cuisine. Choose from a variety of fresh local meat, fresh fish, grilled dishes, Greek meze, soups and desserts all made of pure, local, quality ingredients, prepared with Greek "meraki" and experience. We use exclusively extra virgin olive oil.





If you have any comments or complaints, please contact the manager immediately.

For written complaints a statutory complaint form is available at the bar.

Consumption of alcohol by unaccompanied children under 17 is not allowed.

All prices include V.A.T. and City Tax.

In our recipes we use extra virgin olive oil.

Please inform the staff about personal allergies or special food diet

Vegetarian or Gluten Free dishes are pointed in the menu

We cannot make any change on the dishes.

We accept all major credit cards Visa, Maestro, Mastercard

We do not accept American Express & Dinners

Responsible under the law: Ioannis Tsintsopoulos





Non Alcoholic



- | | |
|---|--------|
| 01. Fresh orange juice 500 ml | 4,50 € |
| 02. Fresh juice made of different fresh fruit 250 ml
Ask our staff for today's flavors Hurom slow juice | 4,80 € |
| 03. Fresh pomegranate juice 250 ml | 4,80 € |

Lemonades

- | | |
|---|--------|
| 04. Struga Lemonade 500 ml Fresh juice
(lemon, brown sugar, spearmint) | 4,50 € |
| 05. Mango Lemonade 500 ml Fresh juice
(lemon, mango, brown sugar, sprite, soda water) | 5,50 € |

Smoothies

- | | |
|--|--------|
| 06. Green power (pear, pineapple, banana, spinach baby) | 4,50 € |
| 07. Peach (peach, strawberry, banana, carrot) | 4,50 € |
| 08. Daily (apple, pear, banana, pomegranate) | 4,50 € |
| 09. Strawberry (strawberry, banana, apple, cranberry) | 4,50 € |

Soft Drinks

- | | |
|---|--------|
| 10. Coca cola 250ml | 3,00 € |
| 11. Coca cola zero 250ml | 3,00 € |
| 12. Coca cola cu stevia 250 ml | 3,00 € |
| 13. Coca cola light 250 ml | 3,00 € |
| 14. Fanta orange 250ml | 3,00 € |
| 15. Fanta lemon 250ml | 3,00 € |
| 16. Fanta orange blue (without carbonation) 250ml | 3,00 € |
| 17. Schweppes soda 250ml | 3,00 € |
| 18. Schweppes Indian Tonic 250ml | 3,00 € |
| 19. Schweppes bitter lemon 250ml | 3,00 € |
| 20. Zagori water 1 litre Premium | 2,50 € |
| 21. Sparkling water with mastic (Mastiha) 500 ml | 3,90 € |
| 22. Juices (orange, apple, sour cherry) 500ml | 3,50 € |
| 23. Ice tea (lemon, peach) 500ml | 3,50 € |



From the bar-Alcohol - Most Popular

24. Classic Margarita with lime or strawberry	9,00 €
25. Cosmopolitan	9,00 €
26. Classic Mojito	9,00 €
27. Aperol spritz	8,50 €

Spirits glass (50ml)

28. Straight Drinks	8,00 €
29. Straight Drinks special	9,90 €
30. Premium Vodka	12,00 €
31. Moet champagne BOTTLE	89,90 €
32. Bourbon	9,00 €
33. Cognac 5*	7,00 €
34. Cognac special 7*	9,90 €
35. Shot	3,00 €
36. Shot Special	5,00 €

Beer

37. ALFA Draft 330ml	3,50 €
38. ALFA Draft (la butoi) 500ml	4,50 €
39. Heineken (500ml) Lager 5% alcohol	4,60 €
40. Amstel (500ml) Lager 5% alcohol	4,50 €
41. Amstel free (500ml) 0% alcohol	4,50 €
42. Amstel Black (330ml) 6% alcohol	4,50 €
43. Amstel Radler (500ml) 2% alcohol	4,50 €
44. Namos 500ml	4,50 €
45. Nymfi 500ml	4,50 €

Bulk wine

46A. Glass of wine	Chrisostomou 250ml	3,30 €
46B. Dry White	Chrisostomou 500ml	5,50 €
47. Red White	Chrisostomou 500ml	5,50 €
48. Semi sweet White	Chrisostomou 500ml	5,50 €
49. Semi sweet Red	Chrisostomou 500ml	5,50 €

Ouzo

50. Plomari 200 ml	7,90 €
51. Babatzim 200 ml	7,90 €
52. Glass of ouzo 50 ml	2,90 €
53. Glass of tsipouro 50 ml	2,90 €
54. Bulk Tsipouro from Tyrnavos with Anise 200 ml	9,90 €
55. Tsipouro from Agio Oros 200 ml	9,90 €
56. Cretan Rakomelo 200 ml	11,00 €
57. Ouzo Mini 200 ml	7,90 €
58. Plomari Giannatsi 200 ml	13,00 €
59. Veto metallic Ouzo 200 ml	12,00 €
60. Tsipouro Katogi Averof	9,90 €
61. Babatzim Tsipouro with Anise	9,90 €
62. Babatzim Tsipouro without Anise	9,90 €
63. Katsaros aged Tsipouro	21,00 €
64. Tsipouro Tirnavos without Anise	9,90 €



Red Wines (750 ml)



65. Estate Alpha Xinomavro 750 ml	39,00 €
66. Metochi Chromitsas 750 ml	27,00 €
67. Rapsani Chantali 750 ml	26,00 €
68. Pandora Peloponnesian 750 ml	13,50 €
69. Estate Mega Cave CUVÉE III 750 ml	25,00 €
70. Estate Mega Cave 750 ml	42,00 €
71. Estate Mega Cave Cabernet 750 ml	40,00 €
72. Estate Mega Cave Black 750 ml	42,00 €
73. Estate Chrysostomou Flores V 750 ml	21,50 €

White Wines (750 ml)

74. Ktima Malagouzia Chrysostomou 750 ml	21,50 €
75. Pandora Peloponissiakos	13,50 €
76. Metoxi Chromitsas	27,00 €
77. Meza Spileo Malagouzia 750 ml	23,00 €
78. Ktima Chrysostomou Kidonies Sauvignon Blanc	24,00 €
79. Mega Spileo CUVÉE III 750 ml	25,00 €
80. Sophia Retsina Attikis 500 ml	7,50 €

Red Wines Magnum (1500 ml)

81. Ktima Mega Spileo 1500 ml - 2014	99,00 €
82. Avaton Tsantali 1500 ml - 2014	135,00 €

Rose Wines (750 ml)

83. Pandora Peloponissiakos	13,50 €
84. Mega Spileo Rose	23,00 €
85. Ktima Chrysostomou	21,50 €



Appetizers

that whet your appetite...



86. Bruschettas all' italiana (freshly baked bread, tomato, Cretan xinomyzithra, garlic, oregano, olives)	6,90 €
87. Fine Grilled Vegetables (seasonal vegetables, herbs, balsamic cream sauce)	6,50 €
88. Traditional platter (Spread trilogy - eggplant spread, tzatziki, spicy cheese spread)	6,90 €
89. The Cosmopolitan Chicken (A dish that delights your palate with a taste of Mexico- chicken wings, caramelized onions and chili yogurt sauce served cherry tomatoes and nachos)	6,90 €
90. Mediterranean Eggplant (freshly grilled eggplant with garlic, tomato and feta cheese, herbs and olive oil)	6,50 €
91. Burning Peppers (chili peppers with olive oil, parsley, vinegar)	2,00 €
92. Shrimp adventures (Experience a feast of flavors with this dish of peeled shrimps mixed with fine vegetables and citrus sauce)	11,00 €
93. Meze time (Enjoy your ouzo with these small dishes of salt-packed anchovies, marinated anchovies and mackerel for two people specially made by our chef)	11,00 €
94. Mykonos Zucchini Balls (Taste the ultimate food delight with these zucchini balls served with yogurt)	6,50 €
95. Santorini Tomato Fritters (Tomato fritters served with exquisite Greek strained yogurt)	6,50 €
96. Fried Zucchini (Crunchy batter-fried zucchini)	5,80 €
97. Fried Eggplants (Well batter-fried eggplants)	5,80 €
98. Cheese spread (traditional and homemade)	4,00 €
99. Tzatziki (homemade and delicious)	4,00 €
100. Eggplant spread (Grandma's secret recipe)	4,00 €



Your favorite cheese



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| 101. Feta cheese with olive oil and oregano
(for lovers of simple tastes) | 4,80 € |
| 102. Grilled and juicy Feta cheese
(Feta cheese with tomato, chili pepper and oregano grilled in cast iron skillet) | 6,30 € |
| 103. Kritikomana
(Manouri cheese served in our own special way, with sesame and honey and wrapped in puff pastry sheets) | 6,30 € |
| 104. Grilled halloumi | 7,00 € |
| 105. Bouyiourdi (baked mix of cheeses with tomato and chili peppers) | 7,00 € |

Salads

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| 106. Traditional Greek salad
(Organic tomatoes, cucumbers, olives, pickled peppers, onions, feta cheese, oregano, olive oil) | 9,90 € |
| 107. Caesar Salad
(Grilled chicken breast served on top of lettuce leaves mixed with the exquisite Struga Caesar Dressing, grated cheese, parmesan cheese and crunchy croûtons) | 13,00 € |
| 108. Summer mood
(Rocket and lettuce leaves beautifully mixed with fresh scallions, orange and balsamic vinaigrette) | 9,90 € |
| 109. Struga Salad
(Delicious salad with lettuce, rocket, bacon, croûtons, fig, manouri cheese and sesame cheeseballs) | 13,00 € |
| 110. Mediterranean Salad
(Lettuce, rocket, spinach, fennel, spearmint vinaigrette, vinegar, kefalograviera cheese) | 9,90 € |
| 111. Cretan Dakos salad
(Cretan rusks, feta cheese, grated tomatoes, sliced olives, oregano, caper, thyme) | 9,90 € |
| 112. Mexican salad
(red beans, corn, chicken fillet, coriander, chili) | 11,00 € |

Food Lover's Pasta

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| 113. Bolognese
(Fine spaghetti, minced beef, tomato sauce, herbs, parmesan cheese) | 9,50 € |
| 114. Pasta Napolitana
(Penne, tomato sauce with garlic and basil, parmesan cheese) | 8,00 € |
| 115. Carbonara
(Spaghetti with heavy cream, bacon, fresh mushrooms, parmesan cheese) | 9,50 € |
| 116. Primavera
(Penne with tomato sauce, seasonal vegetables, herbs, parmesan cheese) | 11,00 € |
| 117. Shrimp pasta
(Linguini, shrimps, egg-tomato sauce, herbs) | 15,90 € |
| 118. Salmon Linguini
(Linguini, salmon, heavy cream, dill, parmesan cheese) | 25,00 € |
| 119. Seafood Pasta
(Penne, shrimps, octopus, squid, mussels, tomato sauce, herbs) | 15,00 € |
| 120. Cardinale
(bolognese sauce, cream, mix of various cheeses) | 19,00 € |
| 121. El truffle
(with vegetables, truffle oil, chicken fillet, chili) | 18,00 € |



Burgers



122. Hamburger black pork

13,00 €

(The most famous hamburger with juicy bio beef patty, tomato, lettuce, bacon, caramelized onion rings, sauce with pickles)

123. Cheeseburger

13,00 €

(Burger with melted cheese, juicy beef patty, ketchup, sauce with pickles)

Mama's Recipes

124. Traditional Mousaka

9,50 €

(Eggplants, potatoes, fine minced beef, homemade bechamel sauce)

125. Kleftiko

13,90 €

(A variety of fine meats, beef, lamb, pork, cooked in a casserole with melted graviera cheese)

126. Honey Drumsticks

8,50 €

(Exquisite chicken drumsticks dipped in honey, orange and mustard and served with baked honey potatoes)

127. Corfu mix

8,50 €

(Corfu introduces us to a splendid traditional dish of the island, fried chicken lights with caramelized onions, served with perfect homemade mashed potatoes)

128. Dizzy Knuckle 650gr

15,50 €

(Delicious casserole baked lemon knuckle with herbs served with baked lemon potatoes or French fries)

129. Baked lamb 650gr

19,00 €

(Lamb cooked in the oven with lemon, herbs and delicious crunchy potatoes)

130. Soutzoukakia Smirnis

11,00 €

(Travel to the East with these splendid Smyrna meatballs with mixed minced meat, cooked in red sauce and served with French fries)

131. Spare Ribs με sweet sour sauce

17,00 €

132. Spetsofai Pelion

12,00 €

(sausage, green and red peppers with tomato sauce (secret recipe))

133. Baked pancetta

16,00 €

(caramelized with puree)



Tastes Of Asia



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| 134. Chinese Experience
(Sautéed Bits Of Beef Or Chicken With Vegetables, Sweet And Sour Sauce,
Soy Sauce And Black Sesame Served With Basmati Rice) | 13,00 € |
| 135. Coconut Feast From Thailand
(A Luscious Thai Dish With Chicken And Coconut Cream Served With Basmati Rice) | 15,00 € |

Grilled dishes always on time

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| 136. Beefsteak on the grill, Ribeye (Black Angus)
(Juicy and tasteful, served with salad and fresh potatoes) | 31,00 € |
| 137. Classic Kontosouvli on the grill
(Grilled bits of pork leg on the stick served with salad and fresh French fries) | 12,00 € |
| 138. Patties with Arabic pita bread
(Beef patties on the grill, served with salad, fresh French fries, tzatziki and Arabic pita bread) | 9,90 € |
| 139. Chicken fillet on the grill
(Chicken fillet grilled with butter and served with baby potatoes, grilled mushrooms and BBQ sauce) | 12,00 € |
| 140. T Bone steak 550gr | 26,00 € |
| 141. Zigeunerschnitzel
(Chicken schnitzel with a tasty red and chili sauce served with bacon and vegetables,
fresh French fries and salad) | 13,00 € |
| 142. Pork Schnitzel gorgonzola
(The classic Austrian Schnitzel lands in your plate served with delicious mashed potatoes and salad) | 14,50 € |
| 143. Mix Grill (for two person)
(A fantastic mix of fine meats like beef meatballs, pork souvlaki, Greek country sausage,
fresh side pork and chicken fillets served with fresh French fries and a trilogy of sauces) | 25,00 € |
| 144. Sautéed Chicken
(Small pieces of chicken fillet cooked in heavy cream and fresh mushrooms,
served with homemade delicious mashed potatoes) | 13,00 € |
| 145. Beef sirloin steak 550gr | 19,90 € |
| 146. Pork chops on the grill Special
(Crunchy pork chops served with BBQ sauce and fresh French fries) | 9,90 € |
| 147. Pork Tenderloin on the grill
(Juicy pork fillets cooked on the grill, served with fried rice, fresh mushrooms and BBQ sauce) | 13,00 € |
| 148. Grilled Tomahok Pork chop 550gr
(with french fries and BBQ sauce) | 15,50 € |
| 149. Pork chops Spare Rib
(with french fries and BBQ sauce) | 14,50 € |
| 150. Buffalo sauces | 15,00 € |
| 151. Grilled beef Tomahawk 650gr | 22,00 € |
| 152. Black pork steak | 17,00 € |



Fisherman's Catch



153. Fried squid	12,00 €
(A classic Greek dish with fried squid served with salad, fresh French fries and yogurt garlic sauce)	
154. Grilled Squid	18,00 €
(Tender grilled squid served with rice, herbs and a red sauce with pickles and garlic)	
155. Married Sardines	12,00 €
(Grilled sardine fillets served with fresh French fries, salad and garlic sauce)	
156. Fried Mussels	11,00 €
(batter-fried mussels served with salad, fresh potatoes and garlic sauce)	
157. Mussels Saganaki	12,00 €
(Mussel meat cooked in a cast iron skillet with red sauce and herbs)	
158. Steamed Mussels	9,90 €
(Mussels in the shell cooked in a cast iron skillet with a herb broth with garlic, turmeric and star anise)	
159. Fried anchovies	9,00 €
(This fine little fish from the local sea lands in your plate served with fresh French fries and tzatziki)	
160. Fried Octopus	19,00 €
(Bits of tender octopus cooked in a cast iron skillet with slices of green and red peppers, wine, balsamic cream sauce and herbs)	
161. Grilled Octopus	18,00 €
(Grilled octopus tentacle served with aromatic rice and pickies)	
162. Breaded Shrimps	14,00 €
(Crunchy and juicy large shrimps served with fresh French fries and chili sauce)	
163. Grilled Shrimps	14,00 €
(Grilled shrimps served with butter rice and yogurt garlic sauce)	
164. Grilled or Sautéed Salmon fillet	27,00 €
(Choose the way you like it cooked and combine this exquisite dish with quinoa, baby spinach leaves and cherry tomatoes)	
165. Classic Fish Plate	29,00 €
(A mix of fried sardines, anchovies, horse mackerels, bogues, mussels in the shell with special fresh potatoes, yogurt garlic sauce and salad)	
166. Executive Fish Plate	39,00 €
(Taste something more than the ordinary with this great fish plate, anchovies, horse mackerel, bogue, chub mackerel, mussels in the shell, shrimps served with French fries, yogurt garlic sauce and salad)	
167. Sea Gilthead Fillet	25,00 €
(Fried sea gilthead fillet with lemon sauce and herbs served with butter rice)	
168. Frog legs	14,50 €
169. Grilled Bream from Agios Oros	35,00 € / kg
170. Grilled Sea bas	35,00 € / kg



Cosmopolitan Risotti



171. Seafood Risotto

16,00 €

(This marvelous risotto cooked over low heat is here to pleasure your palate with shrimps, squid, mussels, octopus and herbs)

172. Mushroom risotto with truffle

14,00 €

(A brilliant choice for vegetarians lands in your plate with fresh mushrooms and herbs)

Kids Menu – simple and delicious tastes for our little friends

173. Penne with red sauce

6,50 €

(Penne, simple red sauce of fresh tomatoes, optional parmesan cheese)

174. Chicken Nuggets

6,50 €

(Sticks of chicken schnitzel served with homemade mashed potatoes or French fries and ketchup)

175. Chicken Fillets on the Grill

6,50 €

(Tender grilled chicken fillets served with homemade mashed potatoes or French fries and ketchup)

176. Skewed Meatballs

6,50 €

(Souvlaki of fresh beef meatballs served with homemade mashed potatoes or French fries with ketchup)

Struga Soups

177. Chicken soup

5,50 €

(A great traditional chicken soup with vegetables)

178. Meat soup

6,00 €

(A brilliant choice with stewed beef and vegetables)

179. Vegetable velouté soup

5,50 €

180. Yuvarlakia

5,50 €

(The classic and favorite Greek meatballs with mixed minced meat, rice and egg and lemon sauce)

181. Tripe soup from Romania

6,00 €



Side Dishes



182. Wild rice (Rice cooked with herbs)	3,00 €
183. Tri Colour Quinoa (Quinoa cooked with herbs)	3,00 €
184. Jacket potatoes (Delicious baked potatoes with lemon)	3,00 €
185. French Fries (Fresh French fries)	4,00 €
186. Mashed potatoes (Homemade mashed potatoes with excellent quality potatoes and fresh butter, absolutely perfect)	3,50 €

Sauces from around the world

187. Curry sauce (Our curry sauce is a trip of taste to the East and can be combined with any meat dish)	3,00 €
188. Chili sauce (A delicious Mexican sauce for lovers of chili flavors)	3,00 €
189. BBQ Sauce (Everybody loves this delicious sauce, especially meat)	3,00 €
190. Red Sauce (A fantastic Italian recipe with fresh basil and garlic)	3,00 €
191. Individual Bread Loaves	0,50 €

Desserts

192. Ekmek kataifi	5,00 €
193. Cheese Cake	5,50 €
194. Waffle with ice cream	7,00 €
195. Chocolate souffle with ice cream	7,00 €



Coffees

196. Espresso

3,00 €

197. Greek coffee

3,00 €



Tea

198. Green tea

4,00 €

199. Black tea

4,00 €

200. Tea with fruits

4,00 €

201. Vanilla Cranberry

4,00 €

202. Mango Orange - Giger

4,00 €



Bar – Restaurant «Struga»

T H E H O U S E O F F O O D



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Thank You