



Νικόλας

ΤΗΣ ΣΧΟΙΝΟΥΣΑΣ

English Menu



Νικόλας ΤΗΣ ΣΧΟΙΝΟΥΣΑΣ

- Bread served with hand-made dip **2.50 €**

SOUPS

- Fish soup with variety of rockfish **15.00 €**
- Shrimp soup with herbs **12.50 €**

COLD APPETIZERS

- Hand-made fish roe dip with leek sticks **8.80 €**
- Smoked Aegean eggplant dip
(with garlic, tomato slices, fresh onion,
olive oil, vinegar & pepper florinis) **8.80 €**
- Marinated smelt
in white vinegar with tartar tomato,
cucumber and mint **8.80 €**
- Octopus with vinegar, oregano and pickled fennel **13.00 €**
- Mackerel Fur served with black beans salad **11.00 €**
- Ceviche from fresh fish
marinated in tomato, lime, lemon, olive oil, chili **13.00 €**
- Shrimp grilled marinated
with ginger, lime, avocanto **15.00 €**
- Minced seafood with rice (sarmadakia)
(shrimp, crayfish, mussels, various herbs) **13.00 €**

SPECIAL COLD APPETIZERS

■ Sea urchin (achinos)		18.50 €
■ Carpatsio Sea Bream		14.00 €
■ Sasimi – Carpatsio with fresh fish (your choice)		price per kilo 75.00 €
■ Dish with clams (kydonia)		24.00 €
■ Dish from Chef's selection with sea urchin, carpatsio, ceviche, octopus, sea sells	2 persons 45.00 €	4 persons 75.00 €

SALADS

■ Deep sea (Iceberg, algae, tempura squid, little tomatoes balls with ginger – miso vinaigrette)		16.50 €
■ Gardener's with honey sauce (lettuce, rocket, dill, capers, fresh onion, balsamic)		10.00 €
■ Cretan (tomato, cucumber, green pepper, onion, olives, xinomyzithra, small rusks, cappers)		12.50 €
■ String beans (ampelofasoula) with tomato, onion, olive oil		7.00 €
■ Seasonal Boiled greens		9.00 €
■ Stamnagkathi boiled (vegetable)		7.00 €
■ Soft lettuce leaves of handmade tuna fillet (cooked in oil for 24h, tomato, olives and onion)		18.00 €

CHEF'S CREATIONS / HOT APPETIZERS

Tempura

■ Lanquistine with kum-kuat sauce	17.50 €
■ Shrimps with karry mayonnaise sauce	16.00 €

Squid

■ Fried	16.00 €
■ With garlic oil and basil	16.00 €
■ Grilled with lime sauce	16.00 €

Shrimp

■ In brewis with feta cheese (saganaki)	17.50 €
■ Grilled with mustard – lemon sauce	16.00 €
■ Crusty with panco and scratch of lemon	16.00 €

Mussels

■ Steamed in white wine and safran Kozanis	12.00 €
■ Grilled with basil, emental, onion	14.00 €

■ Octopus on grill with olive oil and oregano	14.00 €
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■ Sea bream fillet in brousketa with greens and butter lemon dressing	22.00 €
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■ Eggplant on grill served with warm mushroom salad and tomato	10.00 €
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■ Fried Codfish Fish and Chips, aioli with safran Kozanis	18.00 €
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■ Muckerel grilled marinated with sauce, olive oil, lime, soya	10.00 €
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■ Schinoussas Fava served with onion & capers leaves	6.50 €
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■ Fresh French Fries	4.50 €
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Νικόλας
ΤΗΣ ΣΧΟΙΝΟΥΣΑΣ

FRESH CYCLADIC FISH

	price per kilo
■ Dentex / Synagrida	69.00 €
■ Porgy / Fagri	69.00 €
■ White Grooper / Sfyrida	69.00 €
■ Red Mullet / Barbounia	65.00 €
■ Grooper / Stira	65.00 €
■ Lythrini	65.00 €
■ Sea Bream / Tshipoura	65.00 €
■ Grouper / Rofos	65.00 €
■ Snapper / Skathari	65.00 €
■ Sargus	65.00 €
■ Red Fish / Skorpines	55.00 €
■ Small Red Mullet / Barbounaki	55.00 €
■ Lobster	80.00 €
■ Bulmain bug / kolochtypa	80.00 €
■ Crayfish / Karavida	75.00 €
■ Shrimps	66.00 €
■ King Crab leg on grill €

FISHES / SEAFOOD

The long history of "Nikolas tis Schinoussas" in fish and seafood issues as well as the wide variety of fish, cannot be described in a list.

You, just simply choose the fish and inform us how you want to enjoy it.

In Grill
In Ladokolla with greens*
In Salt*
Fishsoup*
Ala Spetsiota*

LOBSTER / BULMAIN BUG

	price per kilo
■ With pasta (Nikolas's experience)	85.00 €
■ Grilled with greens	85.00 €
■ Boiled	80.00 €
■ Grilled	80.00 €
■ Risotto	85.00 €

CRAYFISH

	price per kilo
■ Boiled	75.00 €
■ Grilled	75.00 €
■ Steaming in broth	75.00 €

Please ask us for more dishes.

* Frozen Northern Sea

* extra charge _____ per kilo

PASTA / RISOTTO

- Fresh Lobster Pasta.....!!!! 28.00 €
- Linquini di Mare 22.00 €
with fresh sea sells, shrimps, fresh tomato, basil
- Fisher's barley (kritharoto) 22.00 €
juicy barley with shrimps, mussels, octopus
- Linquini Shrimp 20.00 €
with fresh tomato and herbs
- Risotto with cuttlefish ink 20.00 €
flavored with schinoprasso

Please ask us for special dishes

FOR MEATLOVERS

- Chicken fillet on grill 15.00 €
with grilled greens

DESSERTS

- Galaktompourekos rolls served with blackberry sauce 6.50 €
- Mousse chocolate with praline biscuit and butterscotch sauce 8.00 €
- Milfeuell 7.00 €
- Ravani Mastic with vanilla ice cream 6.00 €

Please ask us for extra handmade desserts

Τα πάντα παρασκευάζονται στην
κουζίνα μας καθημερινά.
Όλα τα λαχανικά είναι ημέρας.
Το λάδι μας Έξτρα Παρθένο και Βιολογικής Γεωργίας.
Οι πατάτες μας τηγανίζονται με ηλιέλαιο.
Η φέτα που χρησιμοποιούμε είναι Π.Ο.Π.

Everything is prepared in our kitchen.
All the vegetables are daily fresh.
We use only extra virgin organic olive oil.
Potatoes are fried by sunoil.
The greek feta that we use is P.D.O.

ΟΙ ΤΙΜΕΣ ΣΥΜΠΕΡΙΛΑΜΒΑΝΟΥΝ
ΔΗΜΟΤΙΚΟ ΦΟΡΟ 0,5 & ΦΠΑ 23%
ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ: ΔΗΜΗΤΡΗΣ ΚΩΝΣΤΑΝΤΑΡΑΣ
ALL PRICES INCLUDE MUNICIPAL TAXES 0,5% & VAT 23%
MARKET REGULATION: DIMITRIS KONSTANTARAS

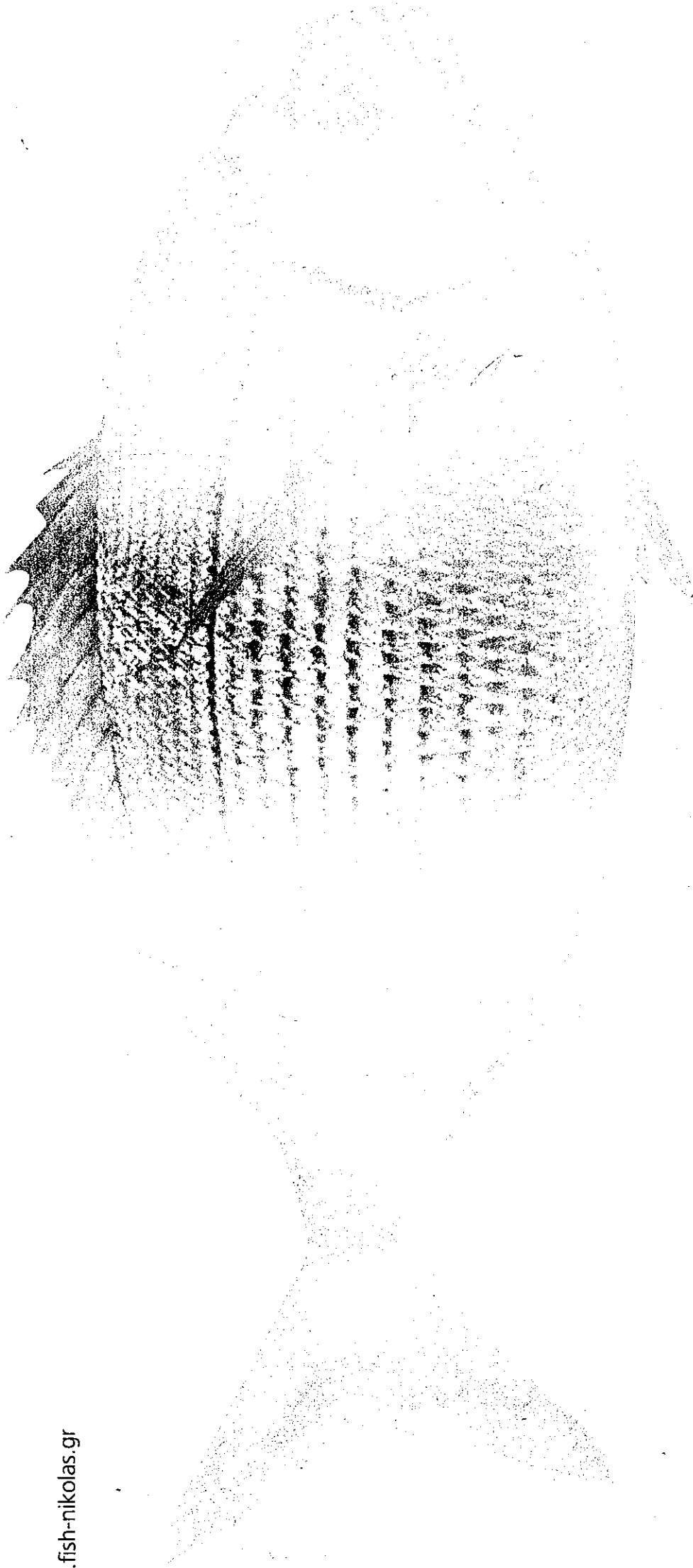
ΤΟ ΚΑΤΑΣΤΗΜΑ ΕΚΔΙΔΕΙ ΘΕΩΡΗΜΕΝΕΣ ΜΗΧΑΝΟΓΡΑΦΙΚΕΣ ΑΠΟΔΕΙΞΕΙΣ ΛΙΑΝΙΚΗΣ ΠΩΛΗΣΗΣ

Το κατάστημα μας διαθέτει κούβιο παραπόνων / Our restaurant contains complaint box

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ
ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ-ΤΙΜΟΛΟΓΙΟ)

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

αγορανομική διάταξη Α2-1145/2012



www.fish-nikolas.gr