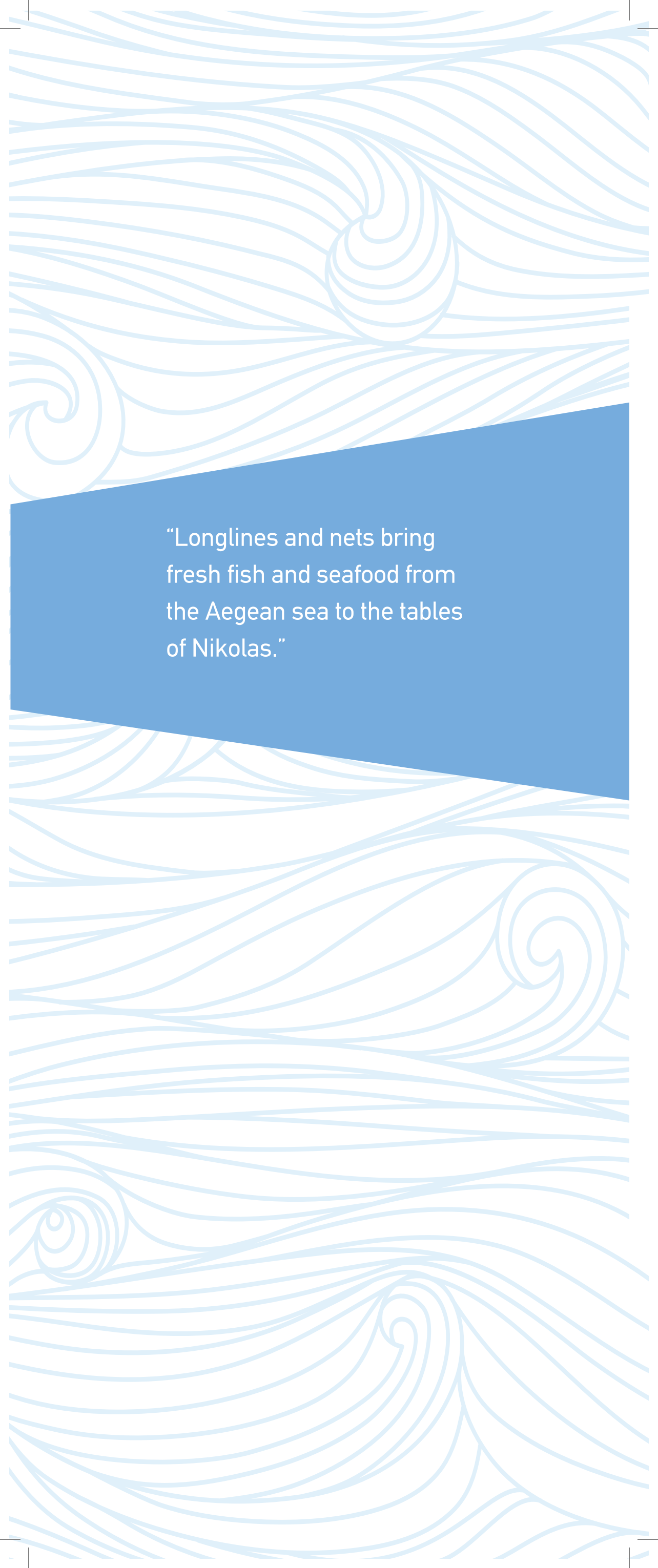


# Νικόλας

ΤΗΣ ΣΧΟΙΝΟΥΣΑΣ



“Longlines and nets bring  
fresh fish and seafood from  
the Aegean sea to the tables  
of Nikolas.”



# Νικόλας

ΤΗΣ ΣΧΟΙΝΟΥΣΑΣ

- Bread served with chef's "welcome" ..... €

## SOUPS

- Nicolas fish soup (made with variety of rockfish) ..... €

Price per kilo

- Kakavia - traditional fish soup - with fish your choice ..... €

## COLD APPETIZERS

- Anchovy fillet marinated in white vinegar ..... €
- Hand - made fish roe dip with leek sticks  
(white fish roe, onion and olive oil) ..... €
- Smoked Aegean eggplant dip  
(with garlic, tomato slices, fresh onion, olive oil & vinegar) ..... €
- Skipjack with olive oil  
Tartar of tomatoes with onion and capers ..... €
- Karpatsio sea bream ..... €
- Karpatsio octopus with citrus vgt. ....
- Sevitse ..... €  
From fresh fish marinated in tomato, lemon limes, olive oil and chilli
- Sea urchin roe salad with toasted bun ..... €
- Fresh sea shells on ice (12 pieces) ..... €
- Alonisos tuna (when is available)  
Fresh Greek tuna in olive oil, with onion, tomato, parsley ..... €
- Herring salad ..... €
- Smoked eel with lentils salad ..... €
- Trilogy with hand-made eggplant dip, fava, fish roe dip ..... €



## SALADS

- Gardener's with honey sauce ..... €  
Lettuce, lola, rocket, dill, capers, fresh onion
- Cretan ..... €  
Tomato acorn, cucumber, green pepper,  
onion, oils, cheese, rusk, kritamo, caper
- Valerian ..... €  
With marinated shrimp and zucchini with mint sauce
- Arugula salad with parmezan, sauce balsamic ..... €
- Ntakaki ..... €  
With marinated tomato, Kalamata olive paste and Ksynotyro cheese
- Boiled vegetables seasonal ..... €  
Carrot, potato, zucchini
- Schinoussa's herbs (seasonal) or stamnagathi ..... €

HOT APPETIZERS

■	Fresh grilled octopus	.....€
■	Squid with garlic Fresh fried squid, with garlic flavored olive oil and parsley	.....€
■	Fresh grilled squid or in a pan	.....€
■	Mussels stir- fried With garlic, onion, mustard, flambé with Sauvignon Blanc	.....€
*■	Pouches seafood served with spicy sauce (crayfish, octopus, mussels, shrimp)	.....€
*■	Langoustine tempura (served with sweet chili jam)	.....€
*■	Stir – fried shrimps with ouzo flavor and grated feta cheese	.....€
*■	Shrimp, grilled with sauce lemon lime	.....€
■	Schinoussa's fava (served with onion & caper)	.....€
■	Fresh french fries	.....€

Fish From Purse Seiners

■	Sardines grilled	.....€
■	Mackerel grilled	.....€
■	Anchory in the pan	.....€
■	Smelt fried	.....€



**Νικόλας**  
ΤΗΣ ΣΧΟΙΝΟΥΣΑΣ

## CYCLADIC FRESH FISH

price per Kg

■ Dentex	.....€
■ Porgy	.....€
■ White Grooper	.....€
■ Red mullets	.....€
■ Grooper	.....€
■ Lythrini	.....€
■ Sea bream	.....€
■ Grooper	.....€
■ Snapper	.....€
■ Sargus	.....€
■ Red fish	.....€
■ Small red mullets	.....€
■ Greek lobster	.....€
■ Bulmain bug	.....€
■ Crayfish	.....€
■ Shrimps	.....€

## FISH / SEAFOOD

*The long history of Nikolas of Schinoussa, the theme of fish and seafood as well as the wide variety of fish, can not be described in a catalog.*

*You just pick your fish and tell us how you want to enjoy.*

Frilled  
In Salt \*  
fish soup\*  
"Ala Spetsiota" \*

## LOBSTER/ BULMAIN BUG

	price per Kg
■ With spaghetti as NICOLAS knows	.....€
■ Brewed	.....€
■ Grilled	.....€
■ Risotto	.....€

## CRAYFISH

	price per Kg
■ Boiled	.....€
■ Grilled	.....€
■ With pasta	.....€

Ask us for the rest of the day dishes

\* Charge \_\_\_\_\_ per Kg



## RISOTTO

- Black cuttlefish risotto flavored with chives ..... €
- Risotto parmezan ..... €
- Crayfish tales risotto ..... €

## PASTA

- \* Linguini with crayfish tales, fresh tomato and herbs ..... €
- Juicy shrimp time pasta with ouzo flavor  
fresh tomato and basil ..... €
- Grouper Spaghetti ..... €
- Sea food spaghetti  
with fresh sea shells, shrimps, fresh tomato & basil leaves ..... €
- Sea urchin roe spaghetti ..... €

## FISH FILLETS

- Fried cod fillet in batter  
traditional garlic sauce and beets ..... €
- Grouper fillet with steamed vegetables ..... €

## FOR MEAT LOVERS

- Rib eye steak grilled ..... €  
With Country potatoes and flavored butter

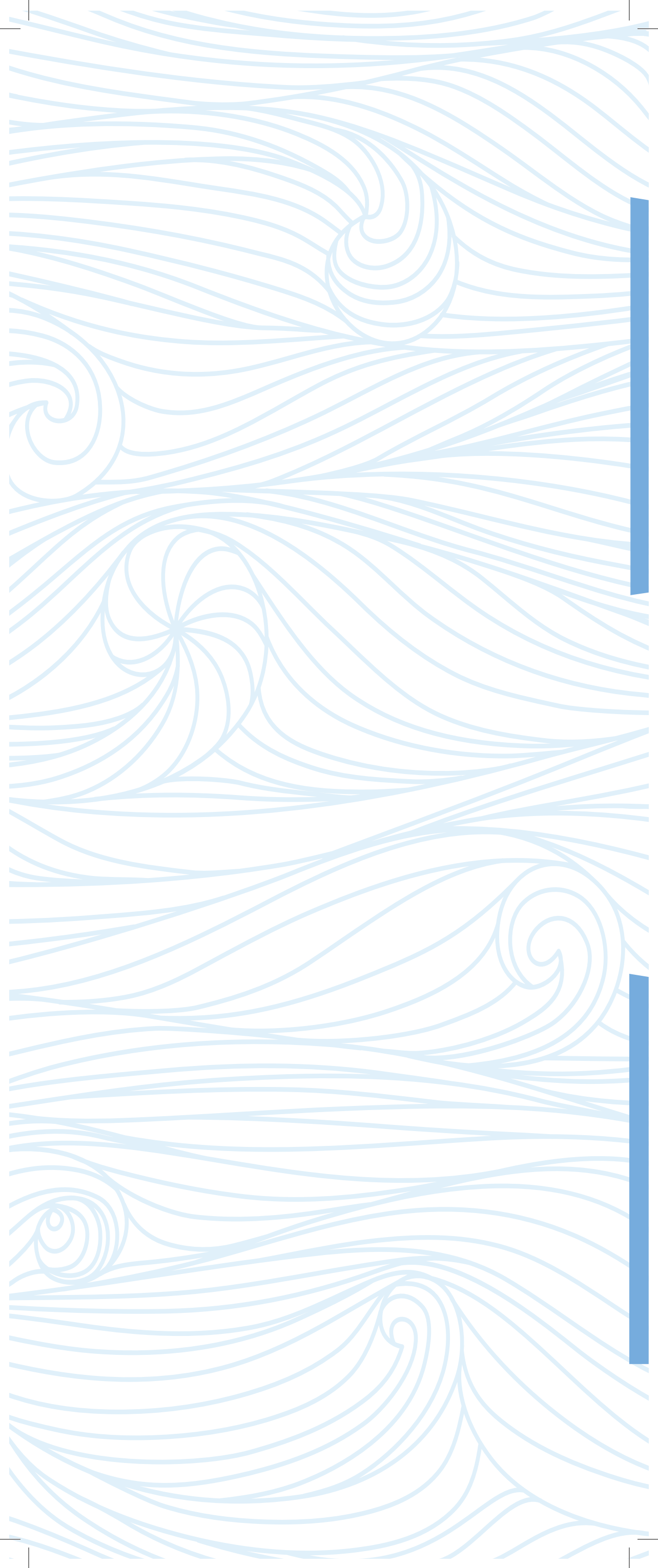
\* Frozen





## DESSERTS

- Galaktompoureko rolls with sweet blackberry .....€
- Mousse chocolate (biiter) with praline biscuit  
and sauce Butterscotch .....€
- Millefeuell .....€
- Cheesecake with cherry sweet .....€
- Veria's cake (ravani) .....€



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 24%  
**ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ: ΔΗΜΗΤΡΗΣ ΚΩΝΣΤΑΝΤΑΡΑΣ**  
ALL PRICES INCLUDE MUNICIPAL TAXES 0,5% & VAT 24%  
MARKET REGULATION: DIMITRIS KONSTANTARAS

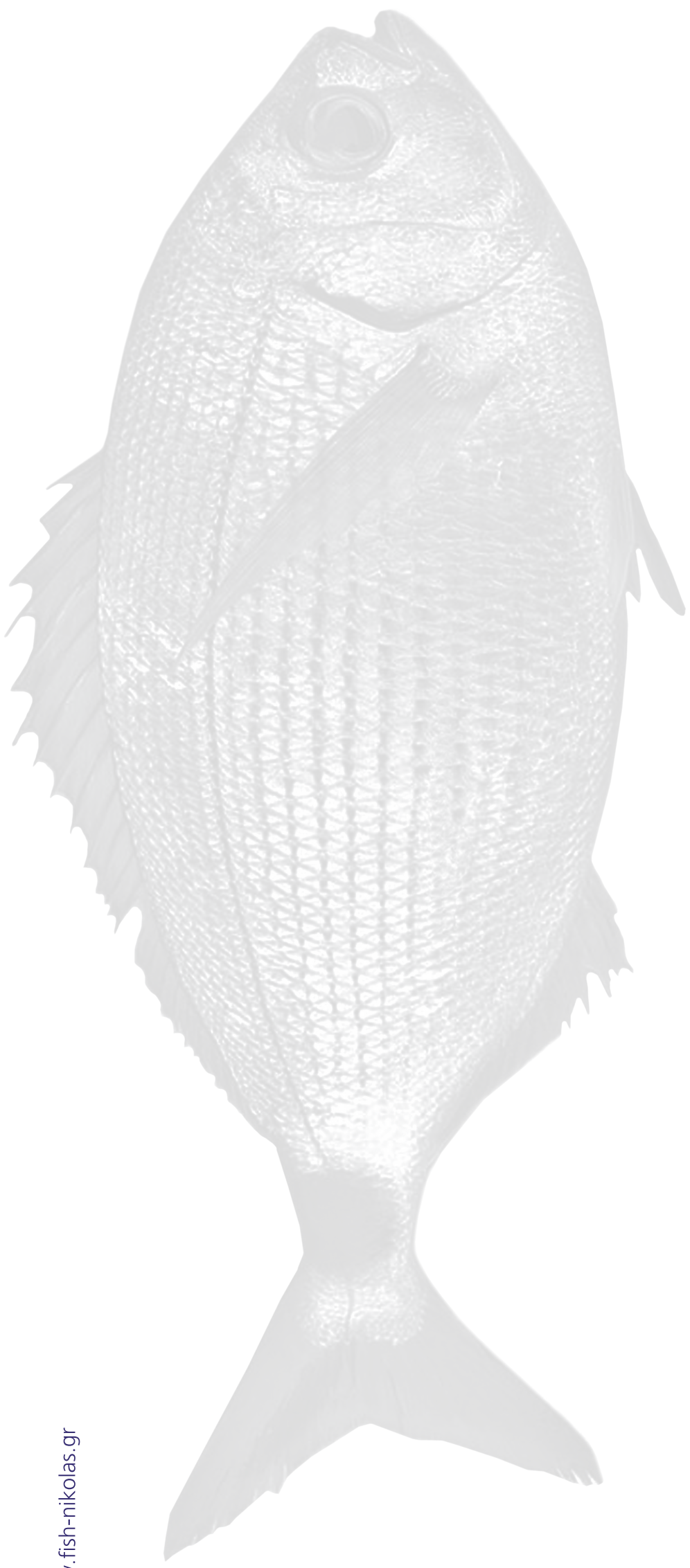
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*Το κατάστημα μας διαθέτει κυτίο παραπόνων / Our restaurant contains complaint box*

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](http://www.fish-nikolas.gr)