

CUISINE

menu



γαϊτάνης
MEAT HOUSE

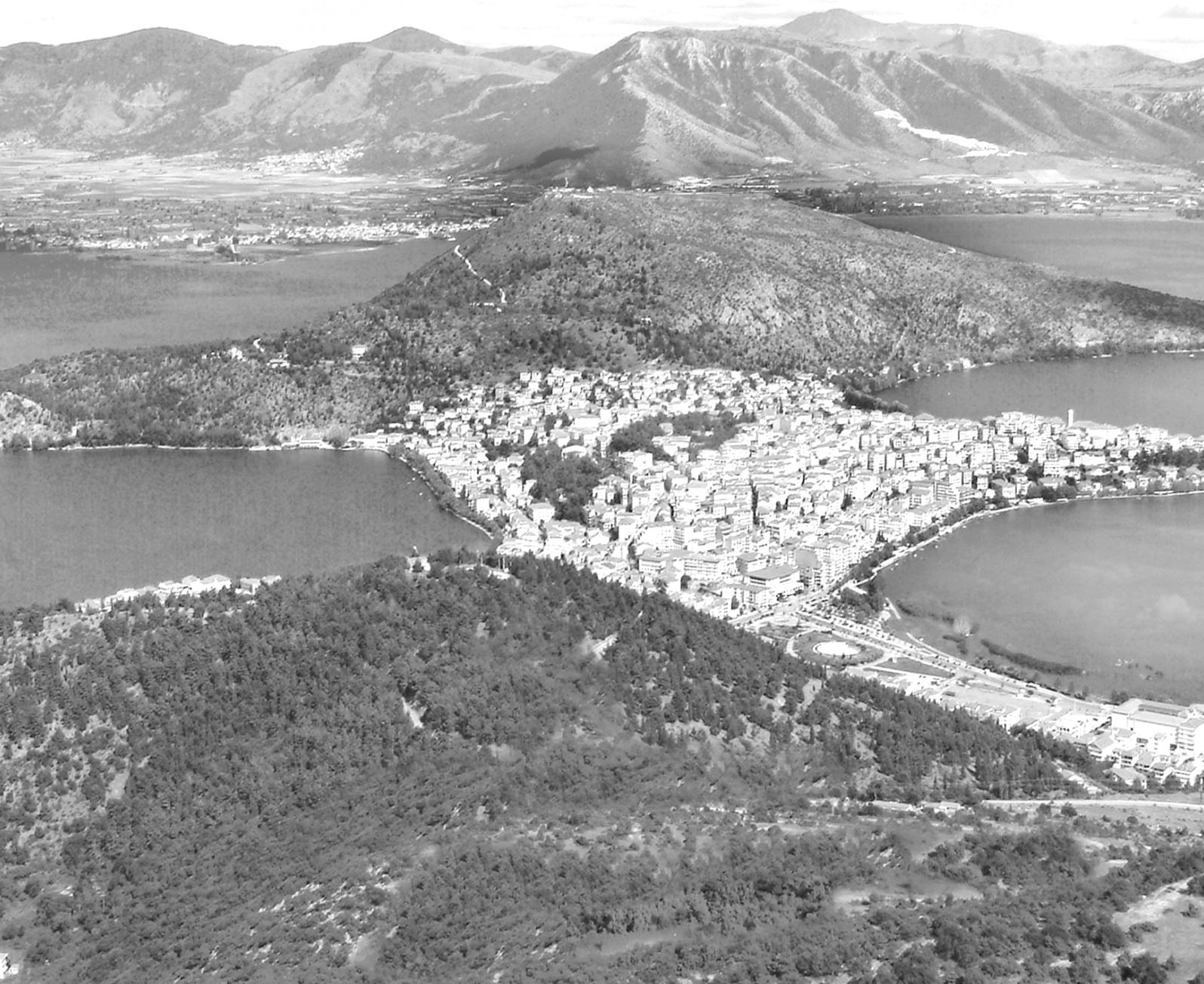
Somewhere between sky and earth, at the peak of the peninsula, in the heart of Lake Orestiada, we meet.

The journey of the family-run Gaitanis enterprise began in 1997, bringing to Kastoria the art of seafood gastronomy with the Gaitanis fish tavern — distinguished with multiple awards for its quality and service.

In 2019, the second generation expanded its passion and expertise to include selected cuts of beef, pork, chicken, lamb and goat, all grilled with care and attention, according to your preferences, and accompanied by fine local ingredients to satisfy even the most demanding palate.

Another element that distinguishes Gaitanis restaurants is their extensive wine list, with carefully curated labels to accompany and elevate your dining experience, making it truly unique.

Gaitanis





Bread

Traditional wood-oven baked bread from Kastoria



Salads

⑤

Gaitanis Greek Salad

tomato, cucumber, onion, bell pepper, caper, katiki cheese, basil pesto



③ ⑤ ⑥ ⑦

Green Salad

with orange, fresh leafy greens, citrus dressing, nuts & parmesan shavings



Steamed Vegetables

selection of fresh seasonal vegetables



⑤

Burrata

cherry tomatoes and basil pesto



② ⑤

Beetroot Tartare

fresh beetroots, yogurt-mayo dressing & Dijon sauce



① ② ⑤

Caesar Salad

iceberg lettuce, chicken, croutons, corn, bacon, parmesan & Caesar dressing





Appetizers

① ⑧

Sautéed Mushrooms

deglazed with wine, served with oregano and balsamic

⑤

Beef Carpaccio

served with citrus juice, arugula leaves & parmesan shavings

⑤ ⑥

Grilled Eggplant

on the grill with feta, tomato & Dijon sauce

Roasted Vegetable Millefeuille

served with oregano and balsamic

Fresh Hand-Cut Fries

① ② ⑤

Cheese Croquettes

assortment of cheeses served with spicy apricot marmalade

① ② ⑤

Zucchini Fritters

Spicy Pepper

Spreads

⑤

Homemade Tzatziki

⑤

Homemade Spicy Cheese Spread

with fresh hot pepper

⑤

Touloumotiri Cheese



Cheese Appetizers

① ⑤

Batzos Saganaki

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⑤

Talagani

.....

served with spicy apricot marmalade

⑤

Bougouri

.....

feta & gouda baked in tomato sauce, spicy & with oregano

① ⑤

Feta in Crispy Phyllo

.....

served with fruit marmalade

① ⑤

Manouri Saganaki

.....

served with tomato chutney and bacon

⑤

PDO Feta

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with olive oil & oregano

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Selected Cheeses

PDO Graviera

.....

Manouri from Vlasti

.....

Goat Cheese Log

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Pasta

① ⑤ ⑧

Trachanotto

with mushrooms, cherry tomatoes & feta

⑤

Beetroot Risotto

with parmesan & crispy bacon

Pork

Farmhouse Pork Chop

served with country-style potatoes

Pork Chops (small cutlets)

served with rice

Kontosouvli / Souvlaki

served with rice, fries & pita bread

① ⑥ ⑧

Pork Tenderloin

with mustard sauce & mashed potatoes

⑥ ⑧

Pork Sauté

served with fries

①

Bifteki (Greek-style minced meat patty)

served with pita bread & fries

① ⑤

Gaitanis 'Giaourtlu' Soutzoukakia

with sauce, yogurt sauce & fries

Traditional Country Sausage

served with fries



Chicken

Chicken Fillet

served with rice

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①

Chicken Schnitzel

served with rice

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Lamb & Mutton

Lamb Chops

served with fries

price per kg /

Mutton Fillets

served with fries

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Beef Greek Farm Raised

Liver

served with mashed potatoes

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Bifteki (Greek-style minced beef patty)

served with rice

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①

Schnitzel

coated in nachos crust, served with rice

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Beef – Greek Farm Raised (Black Angus)

Tomahawk Steak	<i>price per kg /</i>
Rib Eye	<i>300g /</i>
Hanger Steak	<i>300g /</i>
Striploin	<i>300g /</i>
Burger	<i>.....</i>
<i>with tomato, lettuce, caramelized onions, bacon, kasseri cheese, egg & BBQ sauce</i>	
Sausage	<i>.....</i>
<i>served with fries</i>	
<i>.....</i>	

All dishes above are served with country-style potatoes.

Greek Red Cattle Kastoria Breed

Beef Steak	<i>300g /</i>
<i>boneless, 40-day dry aged, served with rice</i>	
Bon Fillet	<i>300g /</i>
Rib Eye	<i>price per kg /</i>
<i>dry aged 30/40 days</i>	
Tomahawk Steak	<i>price per kg /</i>
<i>dry aged 30/40 days</i>	
<i>.....</i>	

All dishes above are served with country-style potatoes.



Premium Cuts from Around the World

Tomahawk Steak Charolais

price per kg /

Picanha

300g /

Rib Eye Argentina

300g /

Rib Eye USA

300g /

Rib Eye Australia

300g /

Wagyu A5 Japan

200g /

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*All dishes above are served
with country-style potatoes.*

Side Dishes

Grilled Vegetables

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Mashed Potatoes

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Allergen Information

If you have an allergy,
please take into consideration the information regarding allergenic
ingredients before placing your order.

The ingredients used in our kitchen may come from suppliers who
also handle other allergens.

Although we and our suppliers take all necessary precautions,
we cannot guarantee that any product is entirely free from allergens,
due to the risk of cross-contact.

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|---|---|--|
| ① |  | Gluten (Wheat, Rye, Barley, Oats) |
| ② |  | Eggs |
| ③ |  | Nuts |
| ④ |  | Soya |
| ⑤ |  | Milk / Lactose |
| ⑥ |  | Mustard |
| ⑦ |  | Honey |
| ⑧ |  | Sulphur Dioxide SO ₂ (above >10mg/kg) |

We use extra virgin olive oil in our salads and sunflower oil for frying.

Gaitanis
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SEAFOOD & MEATHOUSE

Prices are in euros (€) and include all legal taxes.
The establishment is required to have a complaints form available.
The customer is not obliged to pay if they do not receive the legal receipt.

Responsible Market Supervisor: Gaitanis Konstantinos





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gaitanisfood.gr

