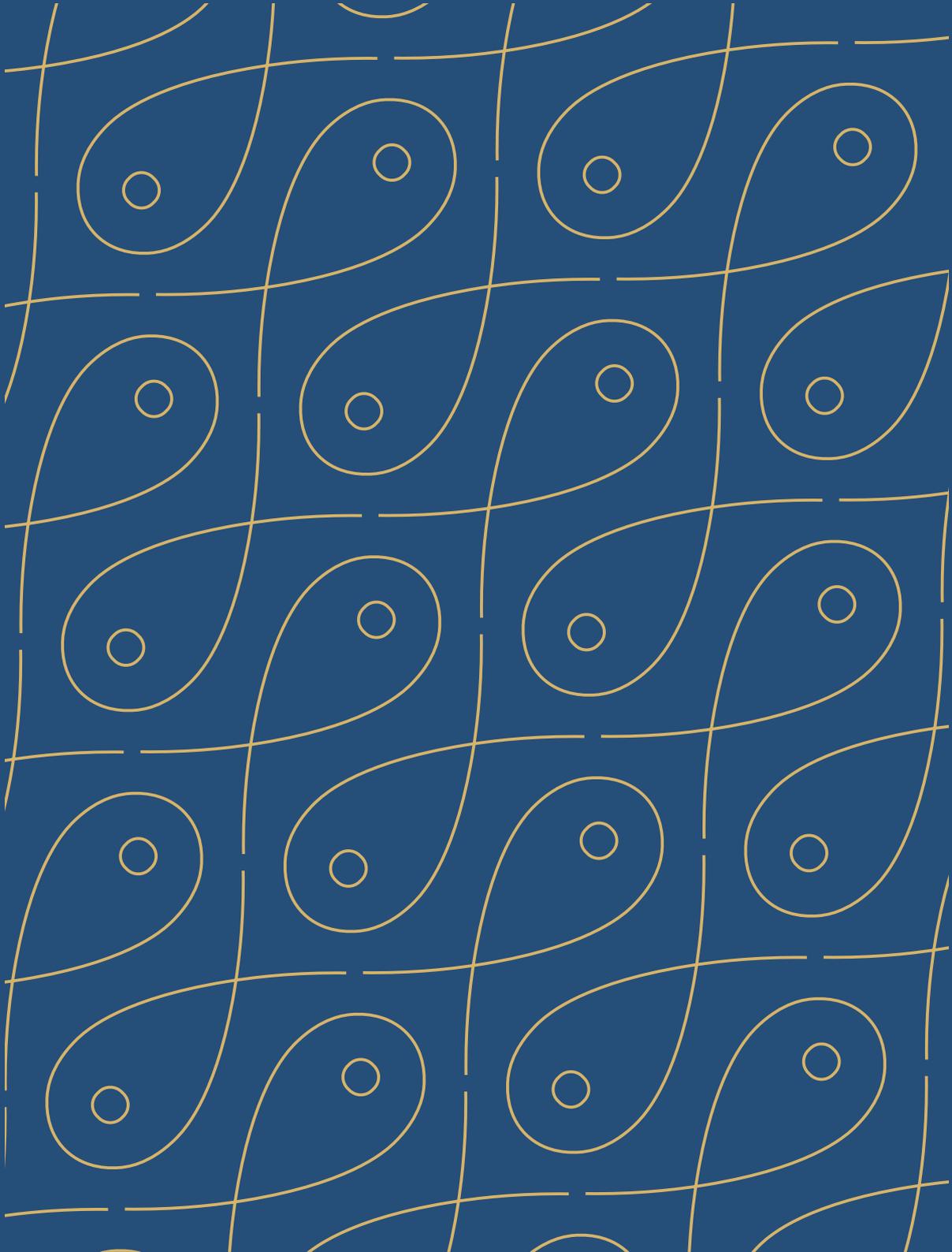


# CUISINE

*menu*



**γαϊτάνης**  
SEAFOOD

By the shores of the lake, where time meets history, a culinary experience is born — rooted in authenticity and crafted with care.

The journey of the Gaitanis family business 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 this passion and knowledge to selected cuts of beef, pork, chicken, lamb and mutton — all grilled with dedication and according to your preferences, accompanied by fine local ingredients to satisfy even the most demanding palate.

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

*Gaitanis*





## Bread

*Traditional Wood-Oven Bread from Kastoria*

## Salads

③ ④

### Arugula Salad

*arugula, lettuce, tomato, corn, walnut, pomegranate, parmesan, balsamic, olive oil*

④

### Greek Salad

*tomato, cucumber, onion, olives, feta cheese, vinegar, olive oil*

### Steamed Vegetables

*broccoli, cauliflower, carrot, zucchini, lemon juice & olive oil dressing*

### Grilled Vegetables

*eggplant, zucchini, mushrooms, peppers, onion, tomato, balsamic & olive oil*

### Politiki Salad (Traditional Cabbage Salad)

*white cabbage, red cabbage, lettuce, carrot, apple, vinegar, olive oil*

### Seasonal Greens

*lemon juice & olive oil*

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## Cheese Appetizers

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④

PDO Feta

.....

④

Crispy Feta with Marmalade

.....

④

Grilled Talagani with balsamic sauce

.....

①

Bougourí

.....

① ④

Kefalotyri Saganaki

*served with marmalade*

.....

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## Spreads

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④

Homemade Tzatziki

.....

④

Spicy Cheese Spread with fresh hot pepp

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⑨

Homemade White Tarama Dip

.....

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## Salted & Cured Fish (Meze)

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Smoked Mackerel

*with onion*

.....

Salted Lakerda

.....

Marinated Anchovies

.....

Spanish Sardines

.....



# Warm Appetizers

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① ④ ⑧

## Mussels Saganaki

*with feta*

.....

① ⑧

## Steamed Mussels

*with lemon & mustard*

.....

## Fried Mussels

.....

⑩

## Stuffed Vine Leaves with Shrimp

*with rice & aromatic herbs*

.....

④

## Grilled Eggplant

*with tomato, cheese, walnut, garlic, vinegar & olive oil*

.....

① ④

## Fried Zucchini

*served with tzatziki or mustard sauce*

.....

① ⑦

## Mushrooms Saganaki

*with olive oil & lemon*

.....

① ⑨

## Steamed Anchovies

*with lemon*

.....

## Fresh Hand-cut Fries

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.....

.....

.....

.....



## Shellfish

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8

### Atlantic Scallops

*3 pieces, grilled*

.....

8

### Gillardeau Oysters

*served raw*

.....

8

### Clams

.....

.....

.....

## Steamed Seafood

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*All seafood is priced per kilogram.  
All steamed dishes are served with fish broth, extra virgin olive oil & lemon juice  
for an unforgettable flavor experience.*

### Dentex

*priced per kg / .....*

### Sole

*priced per kg / .....*

### White Seabream

*priced per kg / .....*

### Grouper

*priced per kg / .....*

### Shrimp

*priced per kg / .....*

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## Soup

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### Gaitanis Fish Soup

*with fish of the day*

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# Raw Preparations

All raw dishes are served with extra virgin olive oil & lemon zest.

## Sea Bass Carpaccio

*thinly sliced sea bass*

## Sea Bass Ceviche

*diced fillet cured in citrus*

# Pasta & Seafood

① ⑩

## Linguine with Greek Shrimp

*red sauce, shrimp broth & extra virgin olive oil*

① ④ ⑩

## Barley Risotto with Shrimp

*red sauce, shrimp broth & extra virgin olive oil*

① ⑩

## Linguine with Langoustines

*priced per kg / .....*

*fresh Greek langoustine, red sauce, langoustine broth & extra virgin olive oil*

① ⑩

## Astakomakaronada (Lobster Linguine)

*priced per kg / .....*

*fresh Greek lobster, red sauce, tomato reduction, lobster & shrimp broth, extra virgin olive oil*

## Shrimp Risotto

*parmesan & vegetables*



# Made to Order

⑤ ⑧

Mussels Pilaf

.....

Fish Fricassee

.....

*(serves 4) fresh fish of the day, vegetables, egg-lemon sauce*

Sea Bass Plaki

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*baked with vegetables & tomato sauce*

Royal Crab

.....

*available with 1 week pre-order*

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# Seafood

⑧

Grilled Octopus

.....

① ⑧

Grilled Calamari

*priced per kg /* .....

④ ⑧

Stuffed Calamari

*priced per kg /* .....

*with feta & tomato*

① ⑩

Fried Shrimp

.....

① ⑩

Grilled Shrimp

.....

① ④ ⑩

Shrimp Saganaki

.....

*with feta & tomato*

① ④ ⑩

Shrimp Saganaki

.....

*with mustard & lemon*

① ⑨

Fried Anchovies

.....

⑨

Grilled Sardines

.....

.....

.....



# Fish

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Red Snapper (Synagrida)	<i>priced per kg / .....</i>
Pink Snapper (Fagri)	<i>priced per kg / .....</i>
White Seabream (Sfyrida)	<i>priced per kg / .....</i>
Dentex (Stira)	<i>priced per kg / .....</i>
Sargo Seabream (Sargos)	<i>priced per kg / .....</i>
Sea Bream (Tsipoura)	<i>priced per kg / .....</i>
Sea Bass (Lavraki)	<i>priced per kg / .....</i>
Grouper (Rofos)	<i>priced per kg / .....</i>
Mussels (Mousmoulia)	<i>priced per kg / .....</i>
Red Mullet (Barbouni)	<i>priced per kg / .....</i>
Rockfish (Koutsoumoura)	<i>priced per kg / .....</i>
Sole (Glossa)	<i>priced per kg / .....</i>
Amberjack (Litrini)	<i>priced per kg / .....</i>
Amberjack (Magiatiko)	<i>priced per kg / .....</i>
Fried Cod	<i>.....</i>
<i>served with garlic dip</i>	

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# Meat

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Beef Bon Fillet	<i>.....</i>
<i>served with potatoes</i>	
Pork Chop	<i>.....</i>
<i>served with potatoes</i>	

## Allergen Information

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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.

- ①  Gluten (Wheat, Rye, Barley, Oats, Triticale, Spelt, Kamut)
- ②  Eggs
- ③  Nuts
- ④  Milk / Lactose
- ⑤  Mustard
- ⑥  Honey
- ⑦  Sulphur Dioxide SO<sub>2</sub> (above >10mg/kg)
- ⑧  Molluscs (octopus, squid, mussels, etc.)
- ⑨  Fish
- ⑩  Crustaceans (crab, lobster, langoustines, shrimp)

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

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*Gaitanis*  
F ● ● D  
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 Anastasios





γαϊτάνης  
SEAFOOD

# CUISINE



[gaitanisfood.gr](http://gaitanisfood.gr)

