

# Traiterie · Delicatessen · Catering

## DESSERTS

from € 1.75

<b>Baklava</b> (v)	chopped walnuts and almonds in filopastry
<b>Chocolatapita</b> (v)	chocolate cake a.o from melted chocolate, cacao and honey
<b>Galaktoboureko</b> (v)	creamy pudding wrapped in filopastry
<b>Kantaïfi</b> (v)	nutfilled filopastry threats
<b>Karidopita</b> (v)	walnutcake
<b>Rizogalo</b> (v)	ricepudding with vanilla and cinnamon
<b>Samali</b> (v)	semolina-yoghurt pastry
<b>Sika</b> (v)	sundried figs in dark chocolate
<b>Yaourtli</b> (v)	Greek creamyoghurt

## DELICATESSEN (imported from our hometown Chania, Crete)

<b>Eleolado</b> (v)	the purest Cretan olive oil
<b>Glyko tou koutaliou</b> (v)	fruit confits and marmelades from Paleochora, Crete
<b>Alati</b> (v)	typical Cretan seasalt from Paleochora, Crete
<b>Dakos en boukitses</b> (v)	twice baked multigrane snacks from Crete (various types)
<b>Kritsinia</b> (v)	twice baked multigrane sticks van Sfakia, Crete
<b>Bioxym</b> (v)	fruit syrups and juices in various flavours
<b>Tiri</b> (v)	various cheeses like graviera, feta, myzithra and haloumi
<b>Meli</b> (v)	honey from Crete infused with thyme
<b>Krasi</b>	selection of delicious Greeks wines in red, white, rosé.
<b>Retsina</b>	dry white wine infused with a unique resin flavour
<b>Loumidis kafe</b>	Greek coffee
<b>Nescafé</b>	from Greece, suitable for Nescafé frappé
<b>Malotira</b>	tea picked from the White mountains of Western Crete
<b>Greek mineralwater</b>	still water (Samaria, Crete) and sparkling water (Souroti)
<b>Greek beer</b>	Mythos and Fix (dark and light) beer is available chilled
<b>Various soft drinks</b>	always available chilled
<b>Dutch beer</b>	always available chilled

*These dishes are freshly made daily and always available in our 6 m long delicase.  
We welcome you to our open kitchen to see what else is being served on the chef's table!  
There is usually a fresh dish that is cooling.*



*We are honoured to cater your parties and other special occasions. Prices depend on your personal wishes and number of guests. Drop by to talk it over with us.*



*We look forward to welcome you in our traiterie.*



*De gezonde griekse keuken op zijn best !*

## MENU

*(the addition (v) means that this dish is completely vegetarian, containing meat nor fish)*

2e Hugo de Grootstraat 25  
1052 LB Amsterdam  
Telephone (020) 684 23 44

Openinghours:  
Tuesday - Saturday 12.00 - 10 pm  
Sunday 1 pm - 10 pm  
Monday CLOSED

INFO@MITSOS.NL

[www.mitsos.nl](http://www.mitsos.nl)

Facebook: Traiterie-Mitsos

**SALADS AND COLD (SIDE) DISHES***from € 1,50 per 100 gr.*

<b>Tzatziki</b> (v)	yoghurt with cucumber, garlic and fresh herbs
<b>Melitzanosalata</b> (v)	mashed grilled eggplant with feta and garlic
<b>Taramasalata</b>	creamy spread with cod roe
<b>Tirosalata</b> (v)	fresh-spicy salad with feta, yoghurt and sundried tomato
<b>Patatosalata</b> (v)	fresh potatosalad
<b>Hummus</b> (v)	mashed chickpeas with garlic, tahine and cumin
<b>Ochtopodi</b>	marinated octopus with fresh herbs
<b>Gigantes</b> (v)	marinated giant beans with fresh herbs
<b>Anginares</b> (v)	marinated artichoke hearts
<b>Dolmadakia</b> (v)	grape-leaves stuffed with rice and herbs
<b>Florines</b> (v)	grilled paprika's
<b>Ntomatakia</b> (v)	sundried tomatoes
<b>Piperakia</b> (v)	marinated spicy peppers
<b>Choriatiki</b> (v)	mixed Greek salad with feta, olives and dressing
<b>Gavros</b>	marinated anchovies filets
<b>Elies</b> (v)	Kalamata olives (dried with seasalt also available)
<b>Mediterrane mix</b> (v)	various kinds of olives, sundried tomatoes and peppers

**SOUPS, varying daily, like:***from € 3,20*

<b>Fakes</b> (v)	lentilsoup
<b>Fasolada</b> (v)	white beansoup
<b>Kotosoupa</b>	chickensoup

**SMALL WARM (SIDE) DISHES***from € 2,45*

<b>Spanakopita</b> (v)	filopastry filled with spinach and feta
<b>Tiropita</b> (v)	filopastry filled with feta, ricotta and herbs
<b>Boureki</b> (v)	oven baked dish with zucchini, potatoe, cheese and herbs
<b>Kolokithokeptedes</b> (v)	pancake from zucchini and feta
<b>Patatokeptedes</b> (v)	pancake from potatoe, mashed vegetables and herbs
<b>Piperia gemisti</b> (v)	red pepper filled with rice and fresh vegetables
<b>Kolokithaki gemisto</b> (v)	zucchini filled with a mousse of feta, tomato and herbs
<b>Keftedes</b>	Greek meatball (beef)
<b>Papoutsakia</b> (v)	eggplant filled with onion, tomato, herbs and mashed potatoe
<b>Feta psiti</b> (v)	piece of fried feta

<b>Gravièra psiti</b> (v)	piece of fried gravièra cheese
<b>Kalamaria gemista</b>	stuffed squid
<b>Manitaria</b> (v)	stuffed giant mushrooms
<b>Gigantes</b> (v)	giant beans in spicy tomatosauce
<b>Gigantes me pastourma</b>	giant beans in spicy tomatosauce with smoked, dried beef
<b>Anginares me koukia</b> (v)	artichokes with broadbeans in dill-creamsauce
<b>Chortarika</b> (v)	mixed vegetables in tomatoe sauce
<b>Patatesournou</b> (v)	oven baked potatoes in tomatoe sauce
<b>Juvetsi</b> (v)	Greek pasta dish in tomatoe sauce with fresh basil

**PITA'S and BREAD ROLLS (freshly baked)***from € 0,55*

<b>Sandwiches</b>	with filling of your choice	<i>from € 4,00</i>
-------------------	-----------------------------	--------------------

**PITA gyros****€ 5,00**

Greek pita filled with marinated meat (pork, chicken or minced beef), tzatziki, tomato and red onion (also served with a vegetarian filling)

**MAIN COURSE DISHES***from € 1,95*

<b>Mousaka</b>	Greek oven dish with potatoe, eggplant, minced beef sauce and bechamel sauce
<b>Mousaka vegetarian</b> (v)	minced beef sauce is replaced by a mixed vegetable sauce
<b>Sousoukakia</b>	beef meatballs in a spicy tomato sauce
<b>Bifteki gemisto</b>	beef meatballs filled with feta and graviera
<b>Moscharaki</b>	veal; daily fresh for example with figs and cinnamon <i>or</i> kokinisto in a lovely tomatosauce
<b>Kotopoulo</b>	chickenbreast; daily fresh for example stuffed with spinach <i>or</i> with aubergine and halloumi cheese
<b>Arnaki</b>	lamb; daily fresh for example stew with honey and Thyme <i>or</i> lambshank with an aromatic gravy
<b>Psari</b>	fish; daily fresh for example salmonfilet stuffed with spinach <i>or</i> lasagne with salmon and spinach

*Our main course dishes can be ordered separate or as a complete meal with vegetables and choice of: oven roasted potatoes or rice or juvetsi (Greek pasta dish)*