



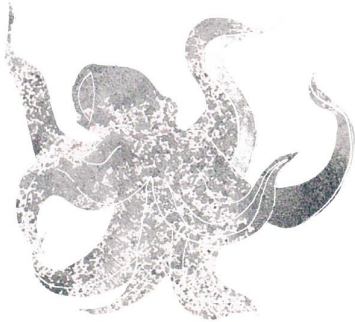
αμφορέας
[ΑΝΦΟΤ]
jarra



καρέκλα
[ΚΑΡΕΚΛΑ]
silla



ελιές
[ΕΛΙΕΣ]
aceitunas



χταπόδι
[ΧΗΤΑΡΟΔΙ]
pulpo



κανάτα
[ΚΑΝΑΤΑ]
jarra

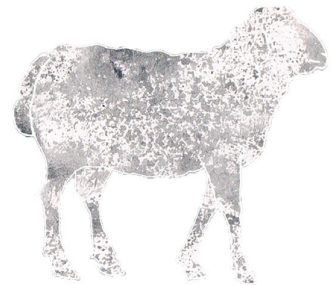
MENU CARTA



Καλάθι
[ΚΑΛΑΘΗ]
cesta



χορός
[ΧΟΡΟΣ]
baile



κατσίκι
[ΚΑΤΣΙΚΙ]
cordero



In the central district of the charming town of Gracia, we find this typical Greek restaurant. Since 1997, La Taberna Griega gives us the opportunity to taste the best homemade Greek cuisine in the area, with specialties like pikilla or salads: horatiki salata, saganaki me salata; and dishes such as moussaka, kokkinisto, kolokithakia, kalamaria and others, including typical Greek wines and homemade desserts.

En el céntrico barrio de Gracia encontramos éste típico restaurante griego. Con apertura en 1997, La Taberna Griega nos da la posibilidad de degustar la mejor cocina griega casera de la zona, con especialidades como la pikilla; ensaladas: horatiki salata, saganaki me salata; y platos como: moussaka, kokkinisto, kolokithakia y kalamaria entre otros, sin olvidar sus vinos griegos y postres caseros.



* Includes pita bread / Incluye pan de pita
Ⓜ Gluten Free / Sin Gluten



STARTERS

ENTRANTES

PIKILIA

Assortment of typical Greek dips for 2 people

Variedad de cremas griegas para 2 personas

16,00

PIKILIA ELIÉS

Variety of special Greek olives

Variedad de aceitunas griegas especiales

7,15

PIKILIA OUZO

Variety of smoked fish with a glass of ouzo

Variedad de pescado ahumado con copa de ouzo

9,35

TZATZIKI

Greek yogurt with garlic, cucumber and dill

Yogur griego con ajo, pepino y eneldo

7,00 *

MELITZANOSALATA

Roasted Eggplant Cream

Crema de berenjenas

7,00 *

TIROKAFTERI

Spicy Feta cheese dip

Crema de queso feta picante

8,00 *

TARAMOSALATA

Greek Roe dip

Crema de huevos de pescado a la griega

8,00 *

HUMMUS

Chickpeas dip with garlic and sesame sauce

Crema de garbanzos con ajo y salsa de sésamo

7,00 *

PAPRICA

Dip of sweet red peppers, tomatoes and Feta cheese

Crema de pimientos rojos, tomate y queso feta

7,00 *

TYROKROKETES

Delicious cheese croquettes

Deleciosas croquetas de queso

6,25

PIKILIA TIRION

Variety of Greek cheeses platter (for 2 people)

Variedad de quesos griegos (para 2 personas)

17,05

QUESO FETA AL HORNO

Baked feta cheese with tomato, onion and pepper slices

Queso caliente al horno con tomate, cebolla y pimienta

7,75

SAGANAKI

Traditional grilled Saganaki Cheese with a drizzle of lemon

Queso Saganaki al sartén con limón

8,50

DOLMADAKIA

Vine leaves filled with rice and spices with lemon sauce

Hojas de parra rellenas de arroz y especias al limón

7,25

SPANAKOPITA

Puff pastry filled with spinach, leek and feta cheese

Hojaldre relleno de espinacas, puerro y feta

7,25

TIRÓPITA

Puff pastry filled with feta cheese and herbs mix

Hojaldre relleno de queso feta y especias

7,25

KOTOPITA

Baked puff pastry filled with chicken and cheese Hojaldre relleno de pollo y queso al horno

8,00

PÍTA LACHANIKÓN

Baked puff pastry filled with Mediterranean vegetables, feta cheese and kalamata olives

Hojaldre relleno de verduras mediterráneas, queso feta y olivas kalamata al horno

7,25

HALUMI

Grilled Cypriot cheese with tomato jam

Queso chipriota a la plancha con mermelada de tomate

9,00

* Includes pita bread / Incluye pan de pita

 Gluten Free / Sin Gluten

IVA Incluido

SALADAS ENSALADAS

HORIATIKI SALATA 🌱

Typical Greek salad with tomato, green pepper, cucumber, kalamata olives, onion, feta cheese, thyme and oregano

Ensalada griega con tomate, pimiento verde, pepino, aceitunas de kalamata, cebolla, queso feta, orégano y tomillo

9,90

SALATA MIKONOS 🌱

Green spinach, nuts, raisins with roasted halumi cheese and Mediterranean vinaigrette

Espinacas verdes, nueces, pasas de Corinto con queso halumi caliente y vinagreta mediterránea

10,45

VEGETARIÀ VEGETARIANO

MOUSSAKA VEGETAL

Moussaka of vegetables with béchamel and cheese

Moussaka de verduras, bechamel y queso rallado

9,00

GEMISTÉS

Baked vegetables stuffed with rice, tomato and mint Sauce

Hortalizas al horno rellenas de verdura y arroz con salsa de tomate y menta

8,80

IMAM BALDI

Baked Eggplants stuffed with vegetarian mix

Alberginia a l'forn farcida de verdura

8,80

KOLOKITHO KEFTEDES

Deep fried Zucchini croquettes with tzatziki dip

Croquetas de calabacin fritas acompañada con tzatziki

7,45

BRIAM

Cut, casserole roasted vegetables with white rice

Verduras crujientes asada al horno acompañada con arroz

8,80

FISH AND SEAFOOD PESCADO Y MARISCO

KALAMARIA YEMISTÁ 🍷

Squid stuffed with feta cheese and grilled piquillo peppers with lemon and garlic sauce
Calamar relleno de feta, pimientos de piquillo a la plancha y salsa de limón

12,00

HTAPODI

Braised octopus in wine and oregano with cream of fava beans

Pulpo a la brasa con orégano y fava

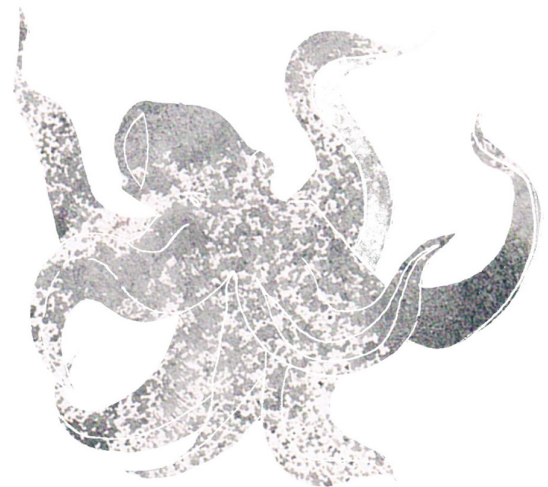
17,50

GARIDES SAGANAKI

Prawns with seafood sauce, natural tomato, feta cheese and spices

Gambas con salsa de marisco, tomate natural, queso feta y especias

13,00



IVA Incluido

MEATS

CARNES

MOUSSAKA

Traditional three—layer pie of eggplant, minced meat with brandy, balsamic vinegar and mint, topped with béchamel and grated cheese

Pastel al horno de berenjena, carne picada al brandy, hierbas, bechamel y queso rallado

11,50

SUVLAKI CERDO

Pork skewers marinated with herbs and French fries

Pinchos de cerdo adobados con hierbas y patatas fritas

10,75

SUVLAKI DE POLLO

Chicken skewers marinated with herbs and French fries

Pinchos de pollo adobados con hierbas y patatas fritas

10,75

KOKKINISTO MOSJARI

Beef stew, tomato sauce and spices with rice

Estofado de ternera, salsa de tomate y especias acompañado con arroz

11,25

METEORA

Roasted mint lamb filled with garlic accompanied by meat sauce with garnish.

Cordero al horno relleno de queso y ajos acompañado de salsa de carne con guarnición

17,00

JORTA ME ARNES

Diced Lamb meat cooked with Jorta (Greek chard)

Carne de cordero en tacos cocinada con Jorta (Acelgas Griegas)

15,00

GYROS CERDO

Bacon and pork loin marinated, french-fries and tzatziki

Carne de cerdo asado adobados, patatas fritas y tzatziki

11,50

GYROS POLLO

Gyro style marinated chicken, french-fries and tzatziki

Carne de pollo asado adobados, patatas fritas y tzatziki

11,50

SOUTSOUKAKIA

Beef meatballs simmered in fresh tomato sauce and spices, accompanied by white rice

Carne de ternera en forma de albóndigas cocida con salsa de tomate natural y especias, compañía arroz blanco

9,00

EXOJICÓ DE XAI · EXOJICÓ DE CORDERO

Puff pastry filled with lamb meat, mushrooms and feta cheese with garnish

Hojaldre relleno de carne de cordero, setas y queso feta con guarnición

15,00

PASTITSIO

Traditional Baked Greek pie with pasta, meat, bechamel and cheese

Pastel griego al horno con pasta, carne, bechamel y queso

9,50

LUKANIKO

Greek sausages with leek and spices accompanied by butter beans

Salchichas griegas con puerro y especias acompañada de alubias gigantes

8,75

AFRODITA



A choice from / A escoger entre

Baked Rolls (spinach or Feta Cheese) with Tzatziki

Hummus with pita bread

A choice from / A escoger entre

Lukaniko (Greek sausages with leek and spices accompanied by butter beans)

Gemista (Baked vegetables stuffed with rice, tomato and mint Sauce)

Dessert/ Postre

A cup of Retsina wine or soft drink / Copa Retsina o Refresco

18,00 €

IVA Included

IVA Incluido

APOLO



A choice from / A escoger entre

Dolmadakia (*Vine leaves filled with rice and spices with lemon sauce*)

Tiropita (*Puff pastry filled with feta cheese and herbs mix*)

Spanakopita (*Puff pastry filled with spinach, leek and feta cheese*)

Kolokitho Keftedes (*Deep fried Zucchini croquettes with tzatziki dip*)

A choice from / A escoger entre

Pastitsio (*Traditional Baked Greek pie with pasta, meat, bechamel and cheese*)

Souvlaki (*Chicken skewers marinated with herbs and French fries*)

Soutsoukakia (*Beef meatballs simmered in fresh tomato sauce and spices, accompanied by white rice*)

Gemista (*Baked vegetables stuffed with rice, tomato and mint
Sauce*)

Dessert/ Postre

A cup of Retsina wine or soft drink / Copa Retsina o Refresco

20,00 €

IVA Included

IVA Incluido

ZEUS



A choice from / A escoger entre

Horiatiki Salata (Greek salad with tomato, cucumber, Kalamata, feta cheese and oregano)

Feta al Horno (Baked feta cheese with tomato, onion and pepper slices)

Kotopita (Baked puff pastry filled with chicken and cheese)

Pita Lahanikon (Baked puff pastry filled with vegetables, feta cheese and kalamata olives)

A choice from / A escoger entre

Gyros (Bacon and pork loin marinated, french-fries and tzatziki)

Moussaka Vegetal (Moussaka of vegetables with béchamel and cheese)

Kokonisto Mosjari (Beef stew, tomato sauce and spices with rice)

Souvlaki (Meat skewers marinated with herbs and French fries)

Dessert/ Postre

A cup of Retsina wine or soft drink / Copa Retsina o Refresco

Coffee / Café

25,00 €

IVA Included

IVA Incluido

DRINKS AND DESSERTS

POSTRES Y BEBIDAS

ASSORTMENT · SURTIDO

Assortment of Greek pastries
Surtido de pastelitos griegos

8,25

BROWNIE

Chocolate brownie
Brownie de chocolate

6,00

YAÚRTI

Yogurt with honey and walnuts
Yogur con miel y nueces

6,50

BAKLAVA

Baklava with vanilla ice cream
Baklava con helado de vainilla

6,50

KARIDÓPITA

Cinnamon cake with walnuts and honey
Bizcocho de canela con nueces y miel

6,00

KARIDÓPITA CHOCOLATE

Cinnamon cake with walnuts and chocolate
Bizcocho de canela con nueces y chocolate

7,00

FRAEPE COFFEE · CAFÉ FRAPPÉ

5,00

GREEK BEER FIX
CERVEZA GRIEGA FIX

4,25

GREEK BEER MYTHOS
CERVEZA GRIEGA MYTHOS

4,00

OUZO (GREEK ANIS)
COPA DE OUZO

6,00

OUZO SHOT
CHUPITO DE OUZO

3,00





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