

— THE —
FIFTY
— 5 —
FROM BRUNCH TO NIGHT CUPS

**FROM
BRUNCH
TO
DINNER.**

BRUNCH

TIGANITES (Greek pancakes)

€5.50

With honey, walnuts and sesame.

FRIED EGGS

With bacon, graviera and tomatoes.

€6.00

BENEDICT EGGS

€6.50

Eggs, Cretan bread, tomatoes, cheese, Cretan oil.

EGGS with feta cheese and rocket leaves.

€6.50

SUPER BOWL BREAKFAST

€6.50

Strained yogurt, red berries, granola, maple syrup, blueberry.

POACHED EGGS WITH SALMON

€7.50

Eggs, cretan bread, smoked salmon, lime, avocado.

OMELETTE LIGHT

€7.50

Egg whites, turkey, tomatoes, cheese, accompanied by roasted vegetables.

THE FIFTY BREAKFAST

€10.50

Eggs, bacon, sausages, turkey, feta cheese, toasted bread, butter croissant, pancakes, donuts, yogurt, honey, praline.

— THE —
FIFTY
55
FROM BRUNCH TO NIGHT CUPS

Pancakes

MAPLE SURUP

€6.50

Maple syrup, caramelized banana and walnuts.

NUTELLA

€6.50

With chocolate praline, red berries, grated biscuit.

Waffles

NUTELLA ME ΦΡΟΥΤΑ

€7.00

Chocolate praline, red berries, biscuit, vanilla ice cream.

Club Sandwich & Burger

CLASSIC TOAST

€3.00

White or rye bread, gouda cheese, turkey, tomato, mayonnaise, served with chips.

TORTILLA with chicken

€4.50

Chicken fillet, Arabic pita, gouda cheese, greens, caesar dressing, chips.

CLUB SANDWICH with chicken

€7.50

Chicken fillet, ham, bacon, cheese, tomato, tender vegetables, mayonnaise, served with fresh fries.

CLUB SANDWICH ME ΣΟΛΩΜΟ

€8.50

Smoked salmon, cream cheese with lime, avocado, roka, dijon.



Starters

VEGETARIAN /	TZATZIKI Homemade, with yogurt, cucumber, garlic and dill aroma	€4.60
VEGETARIAN /	DAKOS With feta cream, fresh tomato, carob ground and extra virgin olive oil	€6.20
VEGAN /	SPLIT PEAS With dried onion, Cretan virgin olive oil and capari	€6.40
VEGAN /	FRENCH FRIES Fresh fried potatoes, with Cretan oregano	€4.50
VEGAN /	DOLMADAKIA Handmade stuffed with rice and various Cretan herbs	€7.60
VEGETARIAN /	TALAGANI Grilled Greek cheese with pita bread and marmalade from forest fruits.	€8.50
VEGETARIAN /	ZUCCHINI Crispy fried zucchini with Cretan graviera.	€6.80
	SNAILS (Cretan recipe) snails baked with Cretan vinegar, arizmari and salt.	€8.80
	PAN FRIED CHICKEN Breast bites with mustard, honey, pepper and onion.	€9.40
	SAVORY LIVER Veal liver in the pan with white vinegar and rosemary.	€9.80
VEGETARIAN /	OVEN KANDAIFI Salty kadaifi with various semi-hard cheeses and Cretan graviera.	€10.40

Salads

VEGETARIAN /	CRETAN SALAD Cretan village salad with tomato, cucumber, onion, pepper, olives, capers, dakakia and Cretan anthogalo	€8.60
	CAESAR'S Lola green and red, baby rocket, baby spinach, iceberg, chicken breast, bacon, cherry tomatoes, croutons and caesar sauce.	€9.20
VEGAN /	TUNA SALAD Various greens, tuna, corn, cherry tomatoes, fresh onion and lemon dressing.	€9.80
	BURRATA Tomatoes marinated with fresh buffalo pesto mozzarella and basil oil.	€10.20
	FIFTY Mix lolles, spinach, arugula, cherry tomatoes, pistachios, caramelized almonds, dried fig, pomegranate tears, aged parmesan & citrus dressing.	€10.80

Pasta • Risoto

CHICKEN POLLO

€10.80

Chicken fillet with mushroom sauce and aged parmesan.

CRETAN CARBONARA

€11.20

Fresh Cretan pasta (skiufichta) with Cretan apaki, egg yolk, Anthogalo and Cretan Graviera (Cretan Cheese)

MUSHROOM RISOTTO

€12.40

Various mushrooms, red wine, cream cheese, fresh thyme, aged parmesan and truffle oil.

SPAGHETTI CUTTLEFISH

€13.50

Black spaghetti with pieces of cuttlefish, onion, fennel, ouzo and fish stock.

SHRIMP TRAHANOTO

€14.80

Greek trachanas with shrimps, cherry tomatoes, tomato sauce, shrimp bisque and turmeric

Meat Dishes

CHICKEN FILLET

€10.40

Grilled chicken breast, served with grilled vegetables.

CHICKEN PATTY

€10.80

Minced chicken on the grill, served with fresh potato fritters.

KEBAP GIAOURTLOU

€14.20

Mixed minced lamb - veal, accompanied by pita, fresh fries and yogurt sauce.

TENDERLOIN

€14.80

Pork fillet with mashed potatoes and gravy sauce.

T-BONE

€19.80

Beef 400gr, accompanied by grilled vegetables.

LAMB KARE

€24.60

Lamb with spices crust, baby butter potato and mavrodaphni sauce.

Kg

PORK STEAK

€21.50

Pork steak (stavlisia) 1kg with sweet potatoes.

BEEF STEAK

€31.40

Beef stake (stavlisia) 1kg with mashed potatoes.

KONTOSOUVLI

€32.80

Trilogy of pork, chicken, lamb. Accompanied by fresh potatoes fritters, grilled vegetables, patties and gravy.

Oven

MOUSSAKA

€11.80

Traditional homemade moussaka with minced beef, fluffy béchamel and Cretan graviera.

PANSETTA

€12.80

Slow cooked in the oven with carrot puree and baby potato.

PORK (KOTSI)

€15.50

Slow-cooked in the oven for 4 hours with aromatic mash potatoes and sauce from his juices.

Fish

COD*

€13.80

Pan-fried cod fillet with spinach cream and chive oil.

SEA BREAM

€14.00

Sea bream 500g with grilled vegetables and lemon oil sauce.

SEA BASS FRIKASE

€14.50

Sea bass fillet with vegetables, lettuce hearts, lemon and dill

OCTOPUS*

€14.80

Slow Cooked and Grilled Octopus with Fava Cream

SALMON FILLET

€19.00

Fresh grilled salmon fillet with carrot puree and olive oil lemon sauce.

Sweets

STRAWBERRY CHEESECAKE

€6.50

With cream cheese, oreo cookie and fresh strawberry.

GREEK MILLE-FEUILLE

€7.20

With crispy crust leaves, yogurt cream, thyme honey and nuts.

MAGIC MUFFIN

€8.50

Orange chocolate souffle with vanilla ice cream and caramel sauce.

Finger food

BRUSCHETTES

€12.40

Various bruschettes with smoked salmon and marinated anchovy on toasted bread.

SHRIMP TEMPURA*

€13.60

Shrimps breaded in batter and sweet and sour sauce.

BEEF CARPACCIO

€16.00

Tender veal fillet with rocket leaves, parmesan and truffle oil.

VARIETY OF COLDEN CUTS & CHEESE

€22.00

(accompanied by dried fruit, breadcrumbs and anthogalo)

Vegan

TABOULE SALAD

€7.00

tricolor quinoa, couscous, avocado, cherry tomatoes, onion, fresh pomegranate and citrus dressing

NAPOLITAN

€9.50

Linguini, tomato sauce and basil

FALAFEL*

€8.20

Chickpea meatballs with tahini sauce

MEATBALLS**

€8.80

Soy mince, baby roka, baby spinach and cherry tomatoes

SAUSAGES*

€10.40

Vegetable sausages, breads and rice with vegetables



FIFTY2022



FIND US: www.thefifty.gr

JOIN US IN: TRIPADVISOR

**Frozen

- We are using olive oil in salads and cooking.
- We are using sunflower oil for frying. • VAT is included. 24%*
- The consumer has no obligation to pay if he has not received the legal document (receipt - invoice).
- The sale of alcoholic beverages to minors under the age of 17 is prohibited.
- Please kindly inform the staff of any allergies.
- Marketing manager: Giorgos Polychronakis

**FROM
BRUNCH
TO
DINNER.**

—THE—
FIFTY
55
FROM BRUNCH TO NIGHT CUPS