

MENU

Salads

The Greek salad 8,30

Fresh tomatoes, cocumber, onion, olives, parsley sweet peppers, D.O.P. greek feta cheese, oregano

Beetroot... in another way 7,30

*beetroot, colorful peppers, corn, fresh onion white trimmed cheese**, parsley*

Tomato & cucumber salad 6,40

Tomatoes, cocumber, onion, extra vergin olive oil

“Mpaxtses” 9,20

*Green leaf salad, lolo rosso, rocket leafs, smoked bacon, cherry tomatoes, marinated mushrooms, white trimmed cheese** and Mpaxtses sauce*

“What a taste” 8,90

Fresh green salad dipped in “kati allo” sauce, laid on a freshly baked tortilla, rocket leafs, lolo rosso, tomatoes, mais, carrot, green and red sweet peppers

Cretan “Ntako” salad 7,90

*Traditional cretan crispbread topped with fresh tomato sauce, olive rings, parsley and oregano, finished with fresh chopped tomatoes and trimmed greek white soft cheese***

Spinach...with a view! 8,90

with spinach, lettuce, cranberry, cherry tomatoes, sesame seeds, parmesan flakes and balsamic sauce

The Traditional green leaf salad 5,90

Freshly boiled variety of seasonal greens, served with a choice of fresh lemon or wine vinegar and extra virgin oil

Politiki with History 5,90

The authentic old times recipe made of white chopped lettuce, carrot, cellery, red sweet “FLORINA” pepper, green papper and parsley

Dipping appetizers

The “Tzatziki” (160gr.) 4,70

Fresh greek style yoghurt, cocumber, garlic, extra virgin olive oil, salt & dill

The “Tyrokaftery” (160gr.) 4,90

Spicy greek recipe of creamed white cheese dipping

The “Paprika” (160gr.) 4,20

Sweet red pepper traditional dipping

The “Russian” Greek style (160gr.) 4,20

Chopped carrots, celery, potatoes and peas, dressed in mayonesse sauce

Cheese side dishes

Feta cheese D.O.P. with honey & sesame 6,90

*Fresh block of white cheese** dipped in flour and sesame, panfried and topped beautifully with greek honey and black sesame seeds*

Feta cheese D.O.P. 4,90

A block of feta cheese served either on its own or with extra virgin olive oil and aromatic oregano

The “Mpouyiournti” traditional 6,50

Oven baked feta cheese cooked with fresh tomatoes and tomato sauce, spicy green peppers and extra virgin olive oil, topped with oregano

Side Dishes

French fries 4,50

Served plain or topped with salt and oregano

French fries with cheese topping 4,80

French fries with Roquefort 5,20

sauce topping

Deep fried zucchini 5,90

From the pan straight to your table, accompanied with tzatziki dip

Pleurotus mushrooms on the grill 6,60

Fresh pleurotus mushrooms grilled and topped with balsamic cream and dressing

Spicy green pepper on the grill 2,30

Nice and hot green grilled pepper, served with freshly cut onions, olive oil and wine vinegar

Grilled Vegetables 6,50

A selection of sliced aubergine, zucchini, green and red sweet peppers, pleurotus mushrooms, all grilled up and topped with soft white trimmed cheese and balsamic cream reduction

Traditional over baked aubergine 5,90

Oven smoked whole aubergine with garlic, freshly chopped tomatoes and parsley, dressed in white greek soft cheese (can ask without the garlic too)

Deep fried cheese croquettes 5,90

A favourite deep fried side dish that can be combined with everything

Greek “Kolokythokeftedes” 6,80

Traditional recipe of deep fried zucchini balls, filled with a semi-hard selection of cheeses and accompanied with fresh yoghurt sauce.

Chicken Wrapped 6,30

tortilla with minced chicken, vegetables, various herbs and sweet chili sauce

Dolmadakia 6,90

The Specials

Osompouko with papardelles pasta 16,90

Slowly cooked veal knuckle with carrots and fresh seasoning, served on a bed of velvet juicy papardelles pasta

Stable pork steak (800gr.) 15,90

Hot and juicy straight from the grill, accompanied from french fries and topped with our home-made lemon and mustard sauce

Chicken “Kontosouvli” (370gr.) 9,90

Juicy chicken leg grilled on skewers and chopped in pieces, served with sliced tomato, onions, french fries dressed in lemon and mustard sauce and red and green peppers

Deep fried chicken schnitzel (330gr.) 9,90

Fresh chicken breast dressed in breadcrumbs, accompanied with french fries

Chicken schnitzel “a la cream” (330gr.) 10,90

Breadcrumbed chicken breast fillet, deep fried and served with french fries and our thick, double cream sauce and mushrooms

Grilled lamp (450gr.) 18,90

lamp chops with french fries



From the grill... selections

- The “souvlaki” favourite (300gr.)
Juicy fresh pork cut, marinated and grilled on the skewers, served with fresh tomatoes and onions, topped with our homemade lemon & mustard sauce

8,90
- Tender pork fillets (370gr.)
Grilled and served with a choice of honey sauce

9,90
- Pork fillets (470gr.)
Deliciously grilled and served on a bed of freshly cut tomatoes, sliced onions, pita bread and topped with our homemade lemon & mustard sauce

9,90
- Beef Patties (400gr.)
accompanied by french fries and paprika sauce

10,90
- Cheese stuffed jumbo burger (250gr.)
Our burger made of mixed minced pork and beef parts, has a rich cheesy heart, served with french fries and sweet paprika sauce

9,90
- The traditional “soutzoukaki” (300gr.) (pork, beef)
This aromatic classic,traditionally seasoned and served with fresh chopped tomatoes, onions and pita bread

8,90
- Chicken fillet steaks (470gr.)
Tenderly grilled chicken leg fillet steak, served with french fries, tomatoes and greek yellow hard cheese trimms, topped with mild mustard sauce

9,90
- Marinated chicken breast (350gr.)
Deeped and marinated with a selection of aromatic seasoning, accompanied with oven baked potatoes

9,30
- Chicken breast “a la cream (350gr.)
Tender chicken breast filletdressed in our homemade double cream and mushroom sauce, accompanied by french fries

9,90
- Cheese stuffed sausages (280gr.)
Grilled, baked potatoes, couscous and lemon and mustard sauce

8,50
- Athenian style kebab (250gr.)
A mix of lamb and beef recipe, slowly seasoned and served with fresh tomato and onion,laid on pita bread

8,50
- Yiaourtlou style kebab (250gr.)
Traditional Athenean style old recipe, made of lamb and beef parts, on a dish with fresh tomato and yoghurt sauce, followed by pita bread

9,30
- Meat Grill mix for 2 (720gr.)
Tender selection of meats, containing pork fillets, ‘soutzoukaki ’, cheese stuffed sausage, 2 pork souvlaki and chicken fillet. Accompanied by french fries, tomatoes and onions, finished with our homemade lemon and mustard sauce

19,90



From the frying pan

- The Traditional pan (300gr.)
A selection of freshly chopped pork parts, panfried and seasoned with aromatic fresh greek oregano and lemon

8,90
- The cottage pan (300gr.)
Juicy chicken leg chops, soated in a mix of mustard and sweet peppers sauce, topped with deliciously fresh white trimmed soft cheese**

8,90
- The truffly pan (300gr.)
Tender chicken leg parts, panfried with mushrooms and soated in truffle oil and demi glass sauce

8,90
- Trilogy (300gr)
juicy pieces of traditional sausage, chicken and pork, sauteed with demi-glace sauce, extinguished with white wine, oregano

8,90

Coal grilled skewers

- The Pork kebab (280gr)
Pork meat kebab served with oven baked potatoes and couscous pasta on a bed of green salad

10,90
- The Chicken kebab (280gr)
Chicken meat kebab accompanied by oven baked potatoes and couscous pasta lying on green salad leafs

10,90
- “Elassonitiko” from the skewer (280gr)
Thick pork pancetta, slowly roasted on the skewer, served with sweet red peppers, mild mustard, thyme and garlic

10,90
- Skewer pork steak (600gr)
Juicy and really tender neck pork steak, lying next to oven baked and seasoned potatoes, couscous and green leaf salad

14,90
- Skewer meat mix for 2 (670gr)
A selection of pork, chicken, Elassonitiko and kebab, skewer meats and onions all combined together freshly on your table. Enjoy!

20,90

Extra portion of baked potatoes 3,50
Couscous 3,90
Bread per basket 0,90
Pita bread per item 0,90

Ouzo specialities

- Fried Kalamari rings* (300 gr.)

9,90
- Smoked Mackerel (100 gr.)

6,50
- Served with fresh onion and parsley in extra virgin olive oil





To Drink

Ouzo selections from Lesvos island

Plomari 200ml 6,20

Varvayanni Green 200ml 6,20

42%vol

Tsipouro Specialties

House Tsipouro N. Pella

(distillate of two-day distillers, Nivourli distillery)

with anise 100 ml 3,90

with anise 200 ml 7,70

without anise 100 ml 3,90

without anise 200 ml 7,70

Apostolaki from Krokio/Thessaly

with anise 200 ml 8,90

without anise 200 ml 8,90

Idoniko from N. Drama

with anise 200 ml 8,90

without anise 200 ml 8,90

Vasiliko from Thessaloniki

with anise 200 ml 7,90

without anise 200 ml 7,90

Nea Mesimvria of Thessaloniki - Greece

Black Rodo

Tirnavou 200 ml 9,50

House wine

500 ml

Dry White 5,50

Semi-sweet White 5,50

Semi-sweet Rose 5,50

Red dry 5,50

Semi-sweet Red 5,50

Retsina 5,50

All above are also available

by glass 187ml 2,90

Retsina by the bottle Local Traditional Drink

Malamatina 500 ml 4,90

Origin Kalochori/Thessaloniki

Georgiadis 500ml 5,20

Origin Scholari/Thessaloniki

Vasiliki 500ml 6,30

Origin Nea Mesimvria/Thessaloniki

Kehrimpari 500ml 6,90

Origin Kalochori/Thessaloniki

Salonikia 500ml 5,50

Malama 500ml 6,40

Origin Kalochori/Thessaloniki

Bottled wine fine selection 750 ml

Paranga Kyr Jianni white 21,00

Paranga Kyr Jianni dry red 21,00

Akakies Kyr Jianni rose 21,00

Techni Alypias white 24,00





Bottled Beers

Fix draft 300 ml	3,90
Fix draft 500 ml	5,30
Nisos Pilsner 500ml	4,90
Nisos tholi 330ml	6,60
Kaiser 550 ml	5,40
Mythos 550 ml	4,90
Fix 0% 550 ml	4,90
Mythos Radler 550 ml	4,90
Vergina 550 ml	4,90



μπαχτσές
ὅπως παλιά

κιτάπιον ἐδεσμάτων



In a poll of 26,000 participants organized by Best Off Thessaloniki, Bakhtses was voted one of the Top 3 favorite casual dining restaurants in the city!

Soft Drinks 250 ml

Coca Cola 250ml	3,30
(Zero, regular, Zero without caffeine, light)	
Fanta (orange, blue, lemon) 250ml	2,80
Sprite 250ml	2,80
Schweppes Σόδα 250ml	2,80
Amita	3,00
Green Cola 250ml	2,80
Sparkling Gazoza Green 250ml	2,80
Sparkling Orange Green 250ml	2,80
Sparkling Lemonade Green 250ml	2,80
Soda Green 250ml	2,80
Soda Tuborg 250ml	2,80
Sparkling water "Xino Nero" 250ml	2,80
Fruit Juice of 3 fruits Viva 250ml	1,80
Pomegranate juice 250ml	3,90
Zagori water 1000μλ	2,20
AURA Carbonated Natural	
Mineral water 330ml	3,00
AURA Carbonated Natural 750ml	4,50

Pita 0,90

Bread 0,90

Bon Apetit from the "Mpaxtse" family

All fresh salads made in the House

Our olive oil selection is always extra virgin

All meats are fresh

*Deep frozen product

**Product made of 0% fat cow milk

All weights have to do with fresh meats and sea-food, before cooked, apart from the skewers that concern roasted meat

ALCOHOL IS PROHIBITED UNDER 18 YEARS OLD

Health Officer Mr Paschalidis Triantafyllos

