



ΚΑΦΕΝΕΙΟΝ

ΣΑΡΑΝΤΑΥΓΑ

ΑΠΟ ΤΟ  
1924

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## Authentic Meze prepared with love.

*Step into the past and savor the present with Sarantavga's menu of authentic Mezes and Raki, served with the warmth of traditional Cretan hospitality.*



In the early 1900s, the founder of the cafe George Stathakis, a young boy back then, was accompanying his father, a local priest, on visits to bless people's homes. As was customary these years, the house lady would offer her guests some treats.

Little George had a particular fondness for eggs, so one day a housewife offered him an omelet to eat. His father interrupted her and said, "Let him! He has eaten 40 eggs till now!"

Therefore, the nickname 'Sarantavgas,' meaning '40 eggs' in Greek, was coined.

## Pure ingredients, simple recipes.

<b>Olives</b> 1.50€ Stafidoelies (wrinkled olives) or green olives	<b>Potato salad</b> 3.00€ Served with spring onion, carrot, parsley and dill	<b>Panseta</b> 4.50€ Finely sliced pork belly meat
<b>Egg</b> 1.50€ Boiled egg, served with homemade olive oil, vinegar, salt and pepper	<b>Fava beans or Peas</b> 3.00€ Mashed lathouri fruit	<b>Chicken</b> 4.50€ Chicken leg, deboned and sliced
<b>Beetroots</b> 3.00€	<b>Legume salad or fasolada</b> 3.00€ Mix of 16 different Greek legumes	<b>Snails boubouristoi</b> 4.00€ Escargots cooked in the pan with olive oil, vinegar and rosemary
<b>Cucumber – Tomato</b> 2.00€	<b>Ntakos salad</b> 4.00€ Barley rusk topped with freshly grinded tomato, feta cheese, olive oil and oregano	<b>Goat meat Tsigariasto or in tomato sauce</b> 4.50€ Locally procured meat
<b>Ofti patata</b> 1.50€	<b>Greek salad</b> 3.00€ Cucumber, tomato, feta cheese	<b>Pork meat</b> 4.50€ Locally procured meat
<b>Gruyère</b> 4.50€ Cretan hard yellow cheese made from sheep milk	<b>Boiled seasonal greens</b> 3.00€	<b>Mosxaraki stifado</b> 4.50€
<b>Kefalotiri</b> 6.00€ Cretan cheese 3 years ripening	<b>Dolmades</b> 4.00€ With vine leaves	<b>Omelet with syglino</b> 5.50€
<b>Anthotiros</b> 4.50€ Traditional semi-hard cheese made from goat and sheep milk with a robust and lightly salted taste	<b>Zucchini balls</b> 4.00€	<b>Omelet with Feta &amp; tomato</b> 4.50€
<b>Feta</b> 4.50€ Traditional Cretan feta cheese	<b>Meatballs</b> 4.00€ Homemade recipe by mama Argyro	<b>Strapatsada with feta cheese</b> 4.50€ Scrambled eggs, cooked in the pan with tomato and feta cheese
<b>Xigalo Kouvaraki</b> 4.50€ White, soft, spreadable cheese with cool, sour and lightly salted taste	<b>Liver savore</b> 4.00€ Fried pork liver, cooked with vinegar and rosemary	<b>Strapatsada with pastrami Miran</b> 5.00€ Scrambled eggs, cooked in the pan with tomato and pastrami
<b>Tzatziki</b> 3.00€	<b>Sausage</b> 3.50€ Served with mustard	<b>Eggs with sucuk Miran</b> 5.00€ Egg fried in stakovoutiro (fresh cream butter) with sucuk, salt, pepper and chili flakes
<b>Eggplant salad</b> 3.00€ with smoked eggplant	<b>Cretan sausage “Krasanakis”</b> 4.50€ Rich sausage with coarse ground pork, vinegar, salt and spices	<b>Cured beef roll</b> 5.00€
	<b>Apaki</b> 5.00€	<b>Smoked herring</b> 3.00€
	<b>Syglino</b> 4.50€ Cured cooked pork meat, stored in its fat (glina)	<b>Anchovies and salted sardines</b> 3.50€
		<b>* Ask for our daily specials!</b>



*The purest ingredients from  
the bountiful land of Crete  
dance harmoniously  
on your plate.*

## Treat your self to a genuine taste of tradition.



### Classic assortment platter 22.00€

Cucumber-Tomato-Olives  
Egg  
Fava beans or Legume salad  
Ntolmades or Cheese  
Eggplant or Potato salad  
Liver savore  
Sausage

### Traditional assortment platter 26.00€

Cucumber-Tomato-Olives  
Egg  
Fava beans or Legume salad  
Ntolmades or Cheese  
Tzatziki  
Ntakos salad  
Meatballs  
Daily special\*

Relax at one of the tables and experience a journey through the flavors of the local tradition.

### Big assortment platter 30.00€

Cucumber-Tomato-Olives  
Egg  
Fava beans or Legume salad  
Eggplant or potato salad  
Cheece  
Liver savore  
Sausage  
Meatballs  
Daily special\*



## The Cretan diet & it's wholesome cuisine.

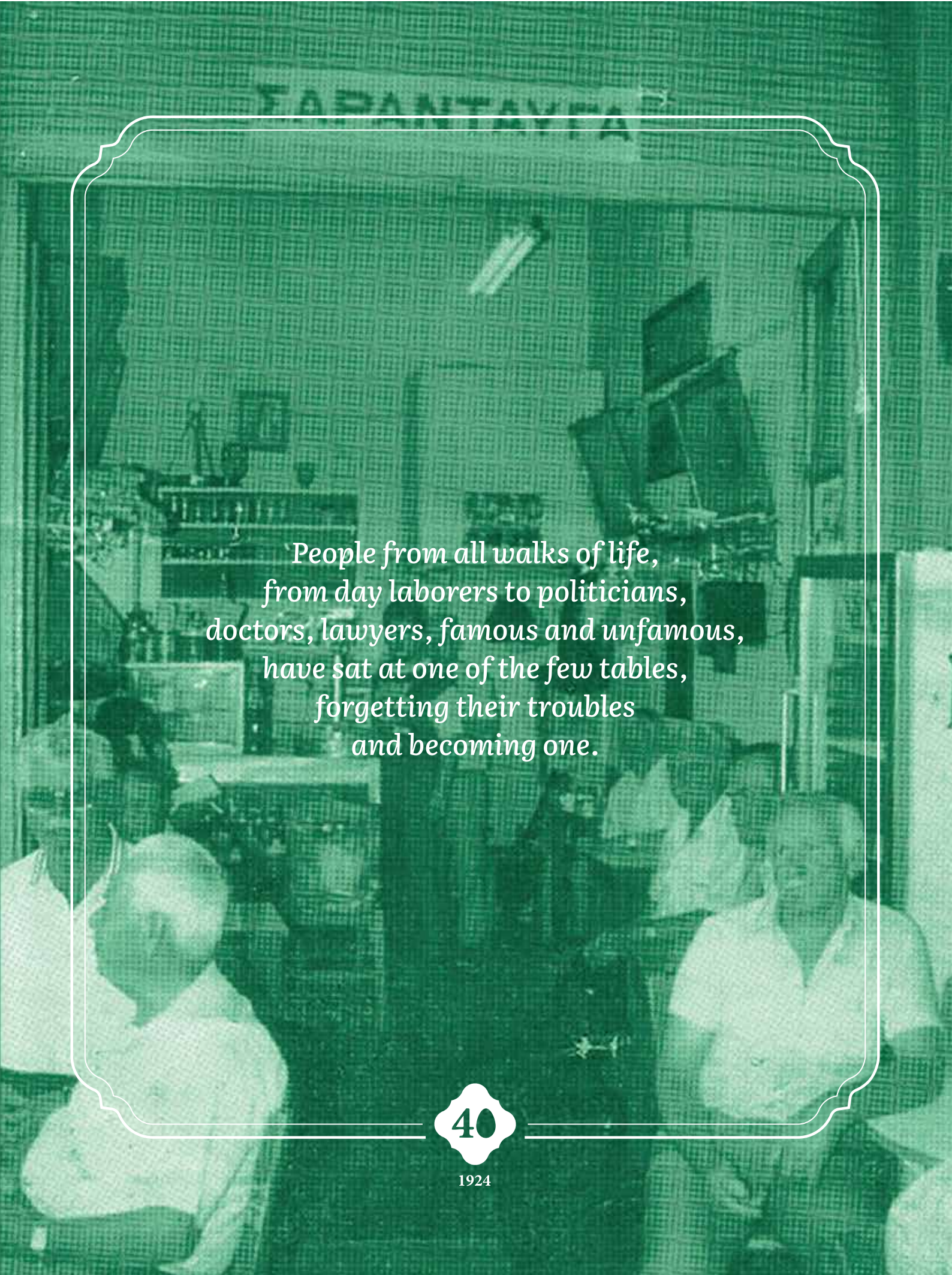
*The true joys are hidden in the simple and pure.*

At Sarantavga everything resonates around the simple pleasures. Food is one of them, and the Cretan diet is a perfect example of how simple ingredients can create exceptional dishes. From succulent meats and fresh seafood to vibrant vegetables and aromatic herbs, each bite is a celebration of quality.

Rooted in ancient wisdom, the Cretan diet embraces simplicity and purity.

It cherishes whole, unadulterated foods that nourish both body and spirit. Imagine savoring the goodness of nature, untouched and unprocessed, with each delightful morsel.

Rejoice in the innocent pleasures of simple, wholesome cuisine. Allow the bounty of Crete to nourish your body, mind, and soul as you embrace a lifestyle rooted in quality and tradition.



*People from all walks of life,  
from day laborers to politicians,  
doctors, lawyers, famous and unfamous,  
have sat at one of the few tables,  
forgetting their troubles  
and becoming one.*

## Take a break, have a rest and refresh your self.



### Coffee

Greek coffee (single shot)	2.00€
Greek coffee (double shot)	3.00€
Frappé (ice coffee)	2.50€
Nescafe (hot coffee)	2.50€
Soft drinks	2.50€
Fresh juice	3.50€
Water 0,5L	0.50€

### Greek as always!

Greek coffee, with its rich taste and strong aroma, is a staple of Greek culture.

The experience of enjoying Greek coffee has been passed down from generation to generation, and it remains an important aspect of Greek tradition.

At Sarantavga, this authentic experience has been preserved over the years. However, in today's fast-paced world, it is becoming increasingly difficult for people to find the time to visit the cafe. Fortunately, now you can enjoy the taste and aroma of Greek coffee in the comfort of your own space with our Greek coffee delivery service.

Simply give us a call, and we will bring a piece of Greek tradition right to your doorstep.

### Drinks

Raki (pint)	3.00€
Beer Lager 500ml	4.00€
Beer Pilsner 500ml	4.50€
Beer 0% Alc	4.00€
Handcrafted beer	6.00€
Wine 1/2 lt	5.00€
Retsina Malama	5.00€
Ouzo (glass)	3.00€
Ouzo Babatzim	10.00€
Ouzo Varvayanni	10.00€
Ouzo Pitsiladi	13.00€
Alcoholic drinks	7.00€
Tsipouro	10.00€



### Experience the philosophy of Sarantavga



A place where strangers become friends, laughter, and conversation flow freely, and memories of a lifetime are made.

**Enjoy Cretan breakfast together with Greek coffee, in a calming pause, while the city's heartbeat echoes beyond.**

Your love is the oil that keeps  
the candle of Sarantavga  
burning throughout time.  
Your love is a precious heritage  
that we passionately  
preserve alive.

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Managers :  
Makis Vourvachis  
Stefanos Diakos

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