MASA BUKA

Nikosova řecká taverna

Menu

DISHES

HOT GREEK STARTERS

Tyropiákia 119
(2 pasta poucfies from Filo dough filled with Feta cheese and tzatziki)

Keftedákia 127
(5 minced meat bals with herbs and garlic, tzatziki, homemade bread)

Bujurdi 165
(Baked Feta cheese with tomatoes and onion and hot pepper in a bowl, homemade bread) – spicy

Chaloumi 189
(Grilled cheese trom Cyprus, grilled tomatoes, homemade bread)

Feta saganaki 175
(Fried Feta cheese, grilled tomatoes, homemade bread)

Manouri sto gril 175
(Grilled Greek cheese Manouri with Greek thyme honey and sesame, homemade bread)

Melitzana tylichty 186
(Rolls from grilled aubergine filled with Feta cheese in red sauce)

Melitzána sto gril me Feta 195
(Whole grilled aubergine, garlic, parsley, Feta, cheese , homemade bread)

Piperia jemisty 135
(Baked pepper filled with Feta cheese and fresh tomatoe)

Piperies tyganites 125
(Fried peppers, olive oil, vinegar, oregano homemade bread)

Loukaniko choriatiko sto gril 155
(fresh Greek village pork sausage on the grill, Tzatziki,homemade bread)

COLD GREEK STARTERS

Tzatziki 118
(greek yoghurt, cucumber, garlic and homemade bread)

Melitzanosaláta 138
(Paste from baked aubergine, garlic, onion, yoghurt, homemade bread)

Salad from beetroot 129
(Baked beetroot, yoghurt, garlic, walnuts, homemade bread)

Skordotíri 148
(Paste from Feta cheese, yoghurt, garlic and baked red pepper, homemade bread)

Tyrokafteri 138
(Paste from Feta cheese and hot grilled peppers, homemade bread)

Cheese Feta with black olives 185
(Slice of Feta cheese with olive oil and oregano, black olives, homemade bread)

Feta ladorigani 155
(Feta chese with olive oil, oregano, homemade bread)

Black olives 110

MEZE (selection of starters)

Greek meze 225
(Váriation of starters- Tyropitakia, Tzatziki, Melitzanosaláta, Keftedákia, salad from beetroot, homemade bread)

Cheese meze 225
(Variations of starters Skordotiri, Chaloumi, Feta saganaki , grilled tomatoes, homemade bread)

Meze me alifes 225
(Variations of starters Tzatziki, Melitzanosaláta, Skordotiri, Tyrokafteri, homemade bread)

Wine meze 195
(Black olives Kalamata, dried tomatoes, Greek spicy pickled peppers, homemade bread)

GREEK SEA STARTERS

Garides saganaki 185
(Shrimps in red sauce baked with Feta cheese, homemade bread)

Kalamária tyganita 199
(Fresh fried Calamari, lemon, homemade bread)

Octopus grilled 325
(Octopus, grilled red onion, olive oil, wine vinegar, homemade bread)

Gavros tyganitos 169
(Fried Anchovies, lemon, homemade bread)

SALADS

Salad Choriatiki 212
(Tomato, pepper, cucumber, onion, olives, Feta cheese, vinegar, olive oil, homemade bread)

Kritiki saláta 212
(Tomato, pepper, cucumber, onion, olives, Feta cheese, biscuits from Kreta, capers, vinegar, olive oil, homemade bread)

Salad with chicken meat 205
(Lettuce, grilled chicken peaces, grilled zucchini, vinegrette, homemade bread)

Salad with Feta cheese wrapped in Filo dough 215
(Mix of salads, Feta cheese wrapped in Filo dough and fried, sesame, honey dressing)

Salad with grilled cheese Chaloumi 217
(Mix of salads, grilled cheese Chaloumi, grilled aubergine, cherry tomatoes, dressing, bread)

Grilled shrimp salad 325
(mix of salads, boiled potatoes, grilled shrimps, capers, dried tomatoes, herb dressing, homemade bread 3 pcs)

Salad with black olives 189
(Lettuce, dried tomatoes, capers, cherry tomatoes, black olives, vinegrette, balsamico)

COOKED MEALS FROM TRADITIONAL GREEK COUSINE

200 g Stifádo 289
(Baked beef meat with tomato sauce and small onions, baked potatoes)

380 g Musaka 288
(Baked beef and pork minced meat with Potatoes, aubergines and white sauce)

Makarónia me saltsa kai tyri Feta 195
(Spaghetti with red sauce, Feta cheese, oregano)

TRADITIONAL GREEK MEALS (GRILLED)

230 g Soulaki pork 199
(Grilled pieces of pork on the stick, Tzatziki)

230 g Suvlaki chicken 199
(Grilled pieces of chicken on the stick, Tzatziki)

210 g Souvlaki moscharisio 317
(Grilled beef pieces on the stick, Tzatziki)

210 g Suvlaki lamb 339
(Grilled pieces of lamb on the stick, Tzatziki)

230 g Bifteki jemisto 215
(Minced pork and beef meat with garlic filled with Feta cheese, Tzatziki)

250 g Bifteki 195
(Minced pork and beef meat with garlic on grill, Tzatziki)

340 g Mix gril 272
(Pork souvlaki, chicken souvlaki, minced meat, Tzatzlki)

230 g Kotopulo fileto 212
(Chicken steak marinatedin fresh herbs on grill, Tzatziki)

230 g Steak chirino 212
(Pork steak marinated in fresh herbs on grill, Tzatziki)

400 g Beef T-bone steak 419
(Beef T-bone steak on grill, Tzatiki)

220 Paidakia arnisia sto gril 399
(Grilled lamb chops, baked potatoes, Tzatziki)

Greek village sausage on the grill 235
(fresh Greek village pork sausage on the grill, Tzatziki, baked potatoes)

240 g Greek kebab me pita 282
(Minced beef+pork mean on grill, pita bread, mix salad,
onion, tomato, homemade yoghurt dressing)

MEAT MIXES FOR 2 PERSONS

620 g Mix MASA BUKA 1 (for two persons) 679
(2pc pork souvlaki, 2 pc minced bifteki, 2pc chicken souvlaki
Tzatziki, onion, tomato, baked potato, pita bread)

560 g Mix MASA BUKA 2 (for two persons) 695
(2pc pork steak, 1pc chicken steak, 2pc lamb chops,
Tzatziki, onion, tomato, baked potato, pita bread)

610 g Mix MASA BUKA 3 (for two people) 795
(2 pieces of pork souvlaki, 2 pieces of beef souvlaki, 2 pieces of
chicken souvlaki, Tzatziki, onion, baked potatoes, pita bread)

FISH AND SEA FOOD

Garidomakaronáda 325
(Spaghetti with tiger prawns, freash tomatoes, parsley, garlic)

200 g Kalamária tyganita me patatosaláta 335
(Fresh fried Calamari with fresh greek potato salad)

Calamari sto gril me patatosalata 335
(Fresh grilled Calamari with light greek potato salad)

Fresh sea fish depends on daily offer 315
(Fresh fish, grilled lemon sauce, parsley)

Gavros tyganitos, Tzatziki 249
(Fried Anchovies, lemon, Tzatziki)

Ochtapodi sto gril me mix salat 399
(Octopus grilled one tentacle, small mixed salad , red onion, olive oil, wine vinegar, homemade bread)

Ochtapodi sto gril me patatosálata 399
(Octopus grilled one tentacle, light Greek potato salad)

Garides 405
(5pc grilled prawns with lemon sauce)

Mix thalassa 397
(Sea mix - grilled prawns, fried Calamari, small mix salad)

SEA FOOD MIXES FOR 2 PERSONS

Mix thalassa 1 for 2 persons 889
(Sea Mix- fresh fish on a daily offer, grilled shrimpi, fried calamari, small mix salad, Greek potato salad)

Mix thalassa 2 for 2 persons 1215
(Sea mix- fresh fish on a daily offer, grilled shrimpi, fried calamari. Octopus grilled, small mix salad, Greek potato salad)

SIDE DISHES

Homemade bread 17

Homemade baked potatoes with herbs 52

Fresh Greek potato salad with parsley, onion 52

Grilled vegetable 95

Small mix salad with homemade dressing 52

Greek pita bread 1 pc 35

Take- away box 15

HOMEMADE DESSERTS

Baklava 135
(Traditional Greek desert with walnuts, really sweet)

Chocolate souflé with raspberry sauce 135
Greek yoghurt 10% with honey and walnuts 135
Greek yoghurt 10% with Greek pickled cherries or figs or chestnuts or bergamot citrus in syrup 135

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Masa Buka
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THE PROVIDER

Nikolaos Pappas,
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Accountable Manager: Nikolaos Pappas
This menu is valid from 7. 3. 2023

OPENING HOURS

TUESDAY – THURSDAY
12.00 h – 22.30 h
(we cook untill 20.30 h)

FRIDAY
12.00 h – 23.30 h
(we cook untill 21.30 h)

SATURDAY
11.30 h – 15.00 h
16.30 h – 23.30 h
(we cook untill 21.30 h)

MONDAY & **SUNDAY** – closed

List of allergens on request at waiter.

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