

1917 *Thessaloniki*  
ΕΔΕΣΜΑΤΑ · DELICACIES



by *7 Thalasses*

*The devastating fire of August 1917 in Thessaloniki marked a turning point in the history of our city and in the way it has evolved and been perceived over time.*

*The year 1917 signifies the birth of modern Thessaloniki, beginning with the waterfront and Nikis Avenue, the gateway through which cultures and gastronomic influences entered and shaped the city's unique character.*

*Thessaloniki has always been a cultural axis between East and West, a "queen city" of the Balkans.*

*Its geographical position endowed it with a rare multiculturalism and a diverse population, bringing together seven ethnicities, communities, and culinary traditions:*

*Greek, Jewish, Turkish, Armenian, Asia Minor, Constantinopolitan, and Pontic, to which the city owes its great gastronomic reputation.*

*At 1917 Thessaloniki, time becomes a symbol.*

*We offer delicacies that reflect the seven cuisines, the city's history, and its cosmopolitan character.*

# DELICACIES

## BREAD

*Freshly baked handmade daily bread with natural, slow-fermented sourdough (yeast-free)* 2,50 €

*Fresh handmade daily flatbread with extra virgin olive oil and oregano* 2,50 €

## SOUPS

*Creamy vegetable velouté soup* 10,00 €

## SALADS

*Traditional Greek salad with cherry tomatoes from Ierapetra Crete, sheep and goat feta cheese, Kythera rusks, olives, onion, oregano, sea fennel (kritamo) and extra virgin olive oil* 14,00 €

*Potato salad with grilled baby potatoes, smoked mayonnaise and spring onions* 9,00 €

*Crystal salad with tender mesclun leaves, cherry tomatoes, peppers, cucumber, olives, extra virgin olive oil, and sherry-infused vinegar* 14,00 €

*Salad with fried calamari\*, radicchio, Chinese cabbage, chicory, sesame seeds, fresh mango, and spicy dressing* 15,00 €

## COLD APPETIZERS

<i>Kopanisti cheese spread with sheep and goat feta, Florina red pepper, chili pepper and extra virgin olive oil</i>	9,00 €
<i>Tarama made from premium Norwegian cod roe, extra virgin olive oil and freshly squeezed lemon juice</i>	10,00 €
<i>Tzatziki with dill and extra virgin olive oil</i>	8,00 €
<i>Grilled smoked mackerel with tomato and pickled onion</i>	11,00 €
<i>Constantinople-style cured bonito (lakerda)</i>	12,00 €
<i>Spanish anchovies in extra virgin olive oil</i>	13,00 €
<i>Marinated octopus* with vinegar, oregano, capers and extra virgin olive oil</i>	15,00 €
<i>Fresh marinated anchovies with finely chopped tomato, cucumber, onion, thyme, fresh lime juice, jalapeños, coriander, and extra virgin olive oil</i>	15,00 €
<i>Sea bass tartare with trout roe</i>	20,00 €
<i>Sea bream carpaccio</i>	20,00 €
<i>Tuna tartare</i>	22,00 €
<i>Gillardeau oysters from France (per piece)</i>	9,00 €
<i>Messolonghi bottarga on toasted bread with flavored butter and lemon</i>	25,00 €

*Salmon roe caviar (large eggs) bric 50gr. served with bruschetta and fresh butter* 40,00 €

*Cheese platter (smoked Graviera from Chania, Graviera from Chania with chili flakes, Tinos cheese)* 18,00 €

*Jamon Ibérico platter* 15,00 €

## **HOT APPETIZERS**

*Feneos fava purée with finely chopped tomato, onion and extra virgin olive oil* 10,00 €

*Stuffed vine leaves with shrimp\*, cod\*, bulgur wheat and yogurt sauce* 14,00 €

*Feta wrapped in crispy phyllo pastry with tomato marmalade* 9,00 €

*Crispy fried vegetable tower with zucchini, eggplant and tzatziki* 8,00 €

*Zucchini fritters with tzatziki* 8,00 €

*Freshly cut fried potatoes* 5,00 €

*Hot chili pepper* 2,00 €

*Handmade daily eggplant with sheep and goat feta and extra virgin olive oil* 9,00 €

*Steamed mussels with chili* 13,00 €

*Grilled or fried calamari\** 11,00 €

*Shrimp\* saganaki with sheep and goat feta cheese* 14,00 €

*Grilled octopus\* (single tentacle)* 17,00 €

*Fresh grilled sardines with fresh tomato tartare and herbs* 16,00 €

## PASTA

*Linguine with shrimp\**, cognac, shrimp bisque and fresh tomato sauce 20,00 €

## FISH

*Grilled shrimp\** with spicy mango sauce 15,00 €

*Fried fish of the day* 15,00 €  
*baby cod, red mullet, sea bream, striped red mullet and bogue*

*Mixed seafood sauté with fresh fish of the day,* 17,00 €  
*octopus\*, mussels, shrimp\*, calamari\*, potatoes and extra virgin olive oil*

*Fried cod\* fillet* 15,00 €  
*with fried potatoes and a light yogurt-mayonnaise sauce*

*Grilled fresh sea bass fillet* with eggplant purée 22,00 €

*Grilled fresh sea bream fillet* 22,00 €  
*with couscous, vegetables, parsnip mousse and beurre blanc sauce*

*Fresh sea bream* kg/ 70,00 €

*Fresh sea bass* kg/ 70,00 €

## MEAT

**Grilled beef tongue** 15,00 €  
*with extra virgin olive oil*

**Beef liver** 15,00 €  
*with herbs and extra virgin olive oil*

**Argentinian beef fillet** 36,00 €  
*with baby potatoes and green asparagus*

**Grilled pork belly** 12,00 €  
*with sautéed wild greens*

**Grilled beef meatballs** 15,00 €  
*(100% beef mince) with fried potatoes and paprika*

**Grilled sausage platter** 13,00 €

## DESSERT

**White chocolate log** 9,00 €

**Panna cotta with Madagascar vanilla and mango** 9,00 €

# DRINKS MENU

## WINE BY THE GLASS

### WHITE

**Malagousia Gerovassiliou Estate** 9,00 €  
PGI: Epanomi  
Variety: Malagousia

**Alpha Estate Sauvignon Blanc Fumé  
Single Block "Kaliva"** 9,00 €  
PGI: Florina  
Variety: Sauvignon Blanc

**Ampeloeis Symphonia** 7,00 €  
PGI: Pangaio  
Varieties: Sauvignon Blanc 60% - Assyrtiko 40%

**Gerovassiliou Estate** 9,00 €  
PGI: Epanomi  
Varieties: Malagousia - Assyrtiko

**Gio Sauvignon Blanc Κτήμα Viticoltori ponte** 9,00 €  
Origin: Italy / Veneto  
Variety: Chardonnay

### ROSÉ

**Alpha Estate Rosé "Skantzochiros"** 9,00 €  
PDO: Amyndeon  
Variety: Xinomavro

**Vivlia Chora Estate Rosé** 9,00 €  
PGI: Drama  
Variety: Syrah

**Château Miraval Côtes De Provence** 11,00 €  
Origin: France / Provence A.C.  
Variety: Cinsault - Grenache Rouge  
- Syrah - Rolle

**Pinky The Kinky Rosé Semi Sweet** 7,00 €  
Origin: Italy / Veneto  
Variety: Merlot - Pinot Grizio

**Les Petits Diables, Domaine des Diables** 10,00 €  
Origin: France / Provence  
Variety: Syrah 60% - Grenache 20% - Cilsault

## RED

**Pinot Noir Villa De Croix** 10,00 €  
Origin: France / Languedoc  
Variety: Pinot Noir

**Alpha Estate Pinot Noir Single Block "Strofi"** 10,00 €  
PGI: Florina  
Variety: Pinot Noir

## GREEK VINEYARDS

750ml

### WHITE

#### Dialogos, Dio Ypsi Estate

PGI: Ilia

Varieties: Kydonitsa - Assyrtiko

33,00 €

#### Ampeloeis Symphonia

PGI: Pangaio

Varieties: Sauvignon Blanc 60% - Assyrtiko 40%

33,00 €

#### Plano Malagousia, Techni Oinou Estate

PGI: Drama

Variety: Malagousia

35,00 €

#### Alpha Estate Single Vineyard "Chelones"

PGI: Florina

Variety: Malagousia

38,00 €

#### Malagousia Gerovassiliou Estate

PGI: Epanomi

Variety: Malagousia

38,00 €

#### Ampeloeis Malagousia

PGI: Pangaio

Variety: Malagousia

35,00 €

#### Magic Mountain N. Lazaridi

PGI: Drama

Variety: Sauvignon Blanc

40,00 €

#### Alpha Estate Sauvignon Blanc

PGI: Drama

Variety: Sauvignon Blanc

38,00 €

#### Alpha Estate Sauvignon Blanc Fumé Single Block "Kaliva"

PGI: Florina

Variety: Sauvignon Blanc

50,00 €

#### Viognier Gerovassiliou Estate

PGI: Epanomi

Variety: Viognier

55,00 €

#### Thema, Pavlidis Estate

PGI: Drama

Varieties: Sauvignon Blanc - Assyrtiko

32,00 €

#### Samaropetra, Kir-Yianni

PGI: Florina

Varieties: Roditis - Sauvignon Blanc

30,00 €

#### Techni Alypias

PGI: Drama

Varieties: Sauvignon Blanc - Assyrtiko

30,00 €

#### Gerovassiliou Estate

PGI: Epanomi

Varieties: Malagousia - Assyrtiko

38,00 €

#### Vivlia Chora Estate

PGI: Pangaio

Varieties: Assyrtiko - Sauvignon Blanc

38,00 €

#### Ovilos, Vivlia Chora Estate

PGI: Drama

Varieties: Semillon - Assyrtiko

70,00 €

#### Alpha Estate Chardonnay Single Block "Tramonto"

PGI: Florina

Variety: Chardonnay

45,00 €

**Tesseris Limnes, Kir-Yianni** 35,00 €  
PGI: Florina  
Varieties: Chardonnay – Gewürztraminer

**Idisma Drios Chardonnay, Techni Oinou Estate** 36,00 €  
PGI: Drama  
Variety: Chardonnay

**Chardonnay Gerovassiliou Estate** 50,00 €  
PGI: Epanomi  
Variety: Chardonnay

**Kavalieros, Sigalas Estate** 95,00 €  
PDO: Santorini  
Variety: Assyrtiko 100% (Single Vineyard)

**Nykteri, Sigalas Estate** 120,00 €  
PDO: Santorini  
Variety: Assyrtiko 100%

**Santorini, Gavalas Estate** 75,00 €  
PDO: Santorini  
Variety: Assyrtiko 100%

**Nykteri, Santo Wines** 55,00 €  
PDO: Santorini  
Grape Varieties: Assyrtiko 85% - Athiri 10% - Aidani 5%

**Santorini, Sigalas Estate** 90,00 €  
PDO: Santorini  
Variety: Assyrtiko 100%

**Pyritis, Artemis Karamolegos Winery** 90,00 €  
PDO: Santorini  
Variety: Assyrtiko 100%

**Cuvée Monsignori, Argyros Estate** 100,00 €  
PDO: Santorini  
Variety: Assyrtiko 100%

**Nykteri, Hatzidakis Winery** 90,00 €  
PDO: Santorini  
Variety: Assyrtiko 100%

## ROSÉ

**Alpha Estate Rosé "Skantzochiros"** 38,00 €  
PDO: Amyndeon  
Variety: Xinomavro

**Vivlia Chora Estate Rosé** 38,00 €  
PGI: Drama  
Variety: Syrah

**Domaine K. Lazaridis Rosé** 35,00 €  
PGI: Drama  
Varieties: Merlot - Agiorgitiko - Grenache

**Techni Alypias Rosé** 38,00 €  
PGI: Drama  
Variety: Cabernet Sauvignon

**Idylle d'Achinos La Tour Melas Rosé** 35,00 €  
PGI: Fthiotida  
Varieties: Agiorgitiko - Grenache - Syrah

**Gerovassiliou Estate Xinomavro Rosé** 36,00 €  
PGI: Epanomi  
Variety: Xinomavro

## RED

**Alpha Estate One** 120,00 €  
PGI: Amyndeon  
Variety: Merlot

**Avaton, Gerovassiliou Estate** 60,00 €  
PGI: Epanomi  
Grape Varieties: Limnio – Mavrotragano – Mavroudi

**Alpha Estate Pinot Noir Single Block "Strofi"** 42,00 €  
PGI: Florina  
Variety: Pinot Noir

**Magic Mountain N. Lazaridi** 75,00 €  
PGI: Drama  
Varieties: Cabernet Sauvignon – Cabernet Franc

**Techni Oinou "Techni Alypias"** 37,00 €  
PGI: Drama  
Varieties: Cabernet Sauvignon – Agiorgitiko

**Skouras Estate Megas Oinos** 50,00 €  
PGI: Peloponnese  
Varieties: Cabernet Sauvignon – Agiorgitiko

**Emphasis, Pavlidis Estate** 38,00 €  
PGI: Drama  
Variety: Agiorgitiko

## INTERNATIONAL VINEYARDS 750ml

### WHITE

**Domaine Vincent Dampé Chamblis 1er Cru** 60,00 €  
Origin: France / Burgundy, Chablis AOC  
Variety: Chardonnay

**Olivier Leflaive Chablis AOC " Les Deux Rives"** 110,00 €  
Origin: France / Burgundy, Chablis AOC  
Variety: Chardonnay

**Aristos Sauvignon Blanc Valle Isarco Eisacktaler** 48,00 €  
Origin: Italy / Alto Adige, Valle Isarco  
Variety: Sauvignon Blanc

**Gio Sauvignon Blanc Κτήμα Viticoltori ponte** 38,00 €  
Origin: Italy / Veneto  
Variety: Chardonnay

**Gio Chardonnay Κτήμα Viticoltori ponte** 38,00 €  
Origin: Italy / Veneto  
Variety: Chardonnay

**Two Rivers Black Cottage** 40,00 €  
Origin: New Zealand / Marlborough  
Variety: Sauvignon Blanc

**Te Mata Cape Crest** 75,00 €  
Origin: New Zealand / Hawke's Bay  
Variety: Sauvignon Blanc

## ROSÉ

**Pinky The Kinky Rosé Semi Sweet** 28,00 €

Origin: Italy / Venet

Variety: Merlot - Pinot Grizio

**Whispering Angel Rosé** 65,00 €

Origin: France / Provence A.C.

Variety: Cinsault - Grenache - Mourverde  
- Syrah - Rolle

**Château Miraval Côtes De Provence** 50,00 €

Origin: France / Provence A.C.

Variety: Cinsault - Grenache Rouge  
- Syrah - Rolle

**Bon Bon Côtes De Provence Domaine Des Diables** 50,00 €

Origin: France / Provence Sainte - Victoire

Variety: Cinsault - Syrah - Grenache

**Les Petits Diables, Domaine des Diables** 42,00 €

Origin: France / Provence

Variety: Syrah 60% - Grenache 20% - Cilsault

## RED

**Pinot Noir Villa De Croix** 42,00 €

Origin: France / Languedoc

Variety: Pinot Noir

**Montepulciano d' Abruzzo "Progetto** 25,00 €

**Qualità", Giordano**

Origin: Italy / Abruzzo

Variety: Montepulciano

**Sant' Urbano Appassimento Valpolicella** 85,00 €

**Classico Superiore, Speri**

Origin: Italy / Veneto

Variety: Corvina, Veronese 70%, Rondinella 20%, Molinara 10%

**Barolo Classico, Oddero** 140,00 €

Origin: Italy / Piedmont

Variety: Nebbiolo

## MAGNUM BOTTLES 1,5L

### WHITE

**Gerovassiliou Estate Malagousia** 80,00 €  
PGI: Epanomi  
Variety: Malagousia

**Alpha Estate Chardonnay Single Block "Tramonto"** 95,00 €  
PGI: Florina  
Variety: Chardonnay

### ROSÉ

**Whispering Angel Rosé** 120,00 €  
Origin: France / Provence A.C.  
Varieties: Cinsault - Grenache - Mourvèdre  
- Syrah - Rolle

**Château Miraval Côtes de Provence** 120,00 €  
Origin: France / Provence A.C.  
Varieties: Cinsault - Grenache Rouge - Syrah - Rolle

**Alpha Estate Rosé "Skantzochiros"** 90,00 €  
PDO: Amyndeon  
Variety: Xinomavro

## CHAMPAGNES

### Moët Chandon Imperial

Origin: France / Champagne A.C.

Varieties: Chardonnay - Pinot Noir - Pinot Meunier

200ml

30,00 €

### Veuve Clicquot Brut

Origin: France / Champagne A.C.

Varieties: Chardonnay - Pinot Noir - Pinot Meunier

750ml

140,00 €

### Veuve Clicquot Rosé

Origin: France / Champagne A.C.

Varieties: Chardonnay - Pinot Noir - Pinot Meunier

150,00 €

### Moët Chandon Brut

Origin: France / Champagne A.C.

Varieties: Chardonnay - Pinot Noir - Pinot Meunier

120,00 €

### Moët Chandon Ice

Origin: France / Champagne A.C.

Varieties: Chardonnay - Pinot Noir - Pinot Meunier

150,00 €

### Dom Perignon Brut Vintage

Origin: France / Champagne A.C.

Varieties: Chardonnay - Pinot Noir

450,00 €

## SPARKLING WINES

750ml 125ml

### Moscato D' Asti

#### Antica Cantina di Calosso

Origin: Italy / Belbo

Variety: Moscato

33,00 € 7,00 €

### Prosecco Ponte Extra Dry

Origin: Italy / Veneto

Variety: Assyrtiko 100%

33,00 € 7,00 €

### Blanc de Blanc Brut K. Λαζαρίδη

Origin: Greece / Drama

Variety: Vidiano 100%

35,00 € 7,00 €

### Blanc de Blanc

Origin: Italy

Variety: Chardonnay

38,00 € 6,00 €

## OYZO

200ml

Plomari	12,00 €
Mini	12,00 €
Babatzim	12,00 €
Kazanisto Stoupaki	12,00 €
Idoniko	12,00 €
Varvagiannis Green 42%	12,00 €
Varvagiannis Blue 46%	12,00 €
Varvagiannis Evzon 47%	14,00 €
Adolo	18,00 €
Varvagiannis Aphrodite 48%	17,00 €
Apostolaki	12,00 €
Matarelli	14,00 €
No.7 Gold	15,00 €
Apalarina	12,00 €
Pitsiladi	16,00 €

## TSIPOURO without anise

200ml

Tsililis	13,00 €
Idoniko	13,00 €
Apostolaki Tsipouro	12,00 €
Babatzim	13,00 €

## TSIPOURO with anise

Tsililis	13,00 €
Idoniko	13,00 €
Apostolaki Tsipouro	13,00 €
Babatzim	13,00 €
Epirus Tsipouro of Zitsa (Debina)	15,00 €
Sigalas Santorini Assyrtiko	17,00 €
Dekaraki Malagousia	13,00 €
Dekaraki Moschato	12,00 €

## CRETAN TSIKLOUDIA

200ml

35N Tsikoudia Syrah	19,00 €
35N Multivarietal Tsikoudia	18,00 €

## BEERS

330ml

<b>VOREIA Pilsner</b>	8,00 €
5% ABV, Greece	
Style: Pilsner	

<b>VOREIA Lager</b>	8,00 €
4,5% ABV, Greece	
Style: Lager	

<b>VOREIA Low Alcohol</b>	8,00 €
0% ABV, Greece	
Style: Alcohol free	

<b>STELLA ARTOIS</b>	8,00 €
5% ABV, Belgium	
Style: Lager	

<b>PAULANER Münchner</b>	9,00 €
4,9% ABV, Germany	
Style: Helles Lager	

<b>FISHER PILSNER</b>	8,00 €
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750ml

<b>ESTRELLA DAMM INEDIT</b>	18,00 €
4,8% ABV, Spain	
Style: Witbier	

## SPIRITS & LIQUEURS

	50ml	700ml
Limoncello Le Pont	6,00 €	60,00 €
Fernet Branca - Italy	7,00 €	70,00 €
Amaro Montenegro - Italy	8,00 €	80,00 €
Jägermeister - Germany	8,00 €	80,00 €
Grappa Bianca Veneta - Italy	6,00 €	60,00 €
Grappa Barrique	7,00 €	70,00 €
Tentura Kastro	7,00 €	70,00 €
Skinos Mastiha	7,00 €	70,00 €

## PREMIUM SPIRITS

	50ml	700ml
Amaro of Bonollo	12,00 €	130,00 €
Grappa Lingeum Miele Di Tiglio, Bonollo - Italy	12,00 €	125,00 €

## DESSERT WINES

	50ml	700ml
Vinsanto, Santo Wines	8,00 €	75,00 €
Santorini, Greece		

## ALCOHOLIC BEVERAGES

### COGNAC - BRANDY

	50ml	700ml
Metaxa 12*	10,00 €	100,00 €

### RUM - TEQUILA

Ron Zacapa 23	14,00 €	140,00 €
Diplomatico	13,00 €	130,00 €
Altos plata	10,00 €	100,00 €
Altos Reposado	10,00 €	100,00 €

### VODKA - GIN

Beluga Noble	11,00 €	110,00 €
Stolismaya Elit	14,00 €	140,00 €
Beefeater 24	10,00 €	100,00 €
Hendrick's	12,00 €	120,00 €

### WHISKEY

Chivas Regal 12years	11,00 €	110,00 €
Chivas Regal 18years	18,00 €	180,00 €
Johnnie Walker Black Label	11,00 €	110,00 €
Jameson Black Barrel	11,00 €	110,00 €
Cardhu	12,00 €	120,00 €

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## COCKTAILS

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<b>Cosmopolitan</b> (Vodka, Cointreau, Cramberry juice, Lime juice)	11,00 €
<b>Negroni</b> (Campari, Vermouth rosso, Gin)	11,00 €
<b>Daiquiri</b> (White rum, Lime juice, Sugar syrup)	11,00 €
<b>Mojito</b> (White rum, Lime wedges, brown sugar, club soda, mint leaves)	11,00 €
<b>Margarita</b> (Tequila blanco, Cointreau, Lime juice, Agave syrup)	11,00 €
<b>Old fashioned</b> (Bourbon whiskey, sugar syrup, Angostura bitter)	11,00 €
<b>Amaretto sour</b> (Amaretto, lemon juice, angostura, egg white)	11,00 €
<b>Aperol Spritz</b> (Aperol, Prosecco, Club soda)	11,00 €
<b>Mai Tai</b> (White rum, Aged rum, Spiced rum, Cointreau, Amaretto, Lime juice, Falernum liqueur, Angostura)	11,00 €
<b>Pornstar Martini</b> (Vodka, Lime juice, Vanilla syrup, Passoa, Passion purée, Prosecco)	11,00 €
<b>Espresso Martini</b> (Vodka, espresso, Kahlua)	11,00 €
<b>Paloma</b> (Tequila, Lime juice, Agave syrup, Grapefruit soda)	11,00 €

## SOFT DRINKS

250ml

Coca Cola	3,00 €
Coca Cola Light	3,00 €
Coca Cola Zero	3,00 €
Sprite	3,00 €
Fanta Orange	3,00 €
Fanta Lemon	3,00 €
Schweppes Soda Water	3,00 €
Schweppes Tonic Water	3,00 €
Schweppes Pink Grapefruit	4,00 €

## WATER

Vikos	3,00 €
Natural Mineral Water 1L - Greece	
San Pellegrino	7,00 €
Sparkling Mineral Water 750ml - Bergamo, Italy	

## COFFEE & TEA

Espresso Hausbrandt	4,00 €
Double Espresso Hausbrandt	5,00 €
Cappuccino Hausbrandt	5,00 €
Greek Coffee (single)	3,00 €
Greek Coffee (double)	4,00 €
Tea	3,00 €

# 1917 Thessaloniki

ΕΔΕΣΜΑΤΑ · DELICACIES



This establishment is not subject to market price control. Prices include: waiter service charge 13%, Municipal Tax 0.5%, and VAT 13% & 24%. The type of oil used in raw preparations is as follows: extra virgin olive oil in salads and cooked dishes and sunflower oil for fried items. Please consult our special menu for information regarding food allergens that may be contained in our dishes. Items marked with \* are frozen. Please inform our staff of any allergies or dietary requirements before placing your order. Consumers are not obliged to pay if they do not receive the legal receipt (receipt/invoice). The establishment is required to provide printed complaint forms in a designated holder at the exit for the submission of any complaints. Market Regulation Officer: Agathi Lekou. VALID DAILY.