

# Traveller's menu



## journey's dishes

<b>station green salad</b>	<b>9,00</b>
green and red lola lettuce, rocket, parmesan, cherry tomatoes, walnuts, croutons and vinaigrette with honey and mustard	
<b>salad of the Station</b>	<b>9,50</b>
spinach with green apple, cream cheese and almonds with forest fruit sauce	
<b>the driver's pumpkin soup</b>	<b>8,50</b>
sweet pumpkin with ginger, croutons and goat cream cheese	
<b>pie of the day</b>	<b>6,00</b>
ask the stationmaster	
<b>fusilli al pesto genovese</b>	<b>10,00</b>
with parmesan	
<b>linguini bianco</b>	<b>10,00</b>
served with cream, mushrooms and rosemary	
<b>oasted meatballs</b>	<b>11,00</b>
handmade meatballs served with baby potatoes and goat cream cheese	
<b>chicken of the Train</b>	<b>11,00</b>
grilled chicken fillet in parmesan and truffle sauce accompanied by wild rice with mushrooms	
<b>Railway Carriage tenderloin</b>	<b>12,00</b>
roasted pork tenderloin with "fava" and sundried tomatoes	
<b>Stoker's salmon</b>	<b>17,00</b>
grilled salmon fillet served with potato salad with pickles and mustard	
<b>freshly baked pies</b>	<b>0,50</b>

## dessert

<b>red velvet</b>	6,00
red sponge cake and velvet cream	
<b>black forest</b>	6,50
cream, chocolate, wild cherry	
<b>lemon tart</b>	5,00
lemon mousse and meringue	

## refreshments - soft drinks

<b>sparkling water</b>	3,00
<b>juices - refreshments</b>	3,00
<b>bottled water</b>	1L 1,50

## beer

<b>Stella Artois</b>	0,33L	4,50
<b>Duvel</b>	0,33L	6,00
<b>Fix Dark</b>	0,33L	4,50
<b>Corona</b>	0,33L	5,00
<b>Alcohol free beer</b>	0,33L	4,50

## also...

<b>mastic liqueur</b>	shot /long drink	3,00 / 6,00
<b>tsipouro distilled spirit</b>	200 ml	7,00

# Runaway Train Drinks

## wine

### white

<b>AGÁPĚ - Domaine Tzounara</b>	glass	5,00
moschofilero	bottle	18,00
<b>Adoli Gis – Antonopoulos Vineyards</b>		20,00
lagorathi, asproudes, roditis, chardonnay		
<b>Chateau Julia</b>		24,00
chardonnay		
<b>Malagouzia - Domaine Porto Carras</b>		25,00
<b>Vivlia Chora - Domaine Gerovassiliou</b>		28,00
asyrtiko, sauvignon blanc		

### rosé

### bottle

<b>AGÁPĚ - Domaine Tzounara</b>	glass	5,50
moschofilero	bottle	19,00
<b>Domaine Hatzimichalis</b>		20,00
grenache rouge, syrah, merlot		
<b>Amethystos - Domaine Lazaridi</b>		24,00
cabernet sauvignon, merlot		

### red

<b>AGÁPĚ Domaine Tzounara</b>	glass	5,50
agiorgitiko	bottle	19,00
<b>Avantis Estate</b>		21,00
grenache rouge, syrah		
<b>Orinos Helios - Semeli</b>		22,00
agiorgitiko, syrah		
<b>Amethystos - Domaine Lazaridi</b>		30,00
cabernet sauvignon, merlot, agiorgitiko		
<b>Chateau Julia - Domaine Lazaridi</b>		32,00
merlo		

## spirits

<b>standard</b>	7,50 / bottle	95,00
<b>special</b>	8,50 / bottle	110,00
<b>special malt whiskey / brandy</b>		14,00
<b>simple cocktails</b>		9,00

# aperitif

<b>kir</b>		5,00
dry white wine, crème de cassis		
<b>kir Royale</b>		6,50
dry sparkling wine, crème de cassis		
<b>aperol Spritz</b>		8,50
dry sparkling wine, aperol, soda		
<b>porto</b>		6,00
<b>muscat of Lemnos (sweet)</b>	100ml	5,00
<b>moscato d'asti</b>		5,00
<b>prosecco</b>		5,50
<b>sangria</b>	glass / 0,5L pitcher	5,00 / 9,00

# signature cocktails

10,00

## **Cucumber Martini**

gin, lime, cucumber, sugar

## **Negroni**

gin, martini rosso, campari

## **Train Within**

gin, raspberry, ginger, orange liqueur

## **Silly Wizard**

gin, mastic, cucumber, ginger, lime

## **Porn Star Martini**

vodka, passion fruit, lime, sugar, vanilla

## **Pink Mastic**

vodka, mastic, crème de cassis, lime

## **Mai Thai**

black & white rum, almond liqueur, lime, orange liqueur

## **Alexander**

brandy, crème de cacao, cream

## **Grasshopper**

crème de menthe, cacao cream, cream

# mocktails (alcohol free)

6,00

## **Virgin Mojito**

## **Passion Mango**

mango, pineapple, pear, grenadine

## **Raspberry Dreams**

raspberry, mango, apple

---

Consumer is not obliged to pay if the notice of payment has not been received  
tel. +30 210-5298 922 • [www.totrenostorouf.gr](http://www.totrenostorouf.gr)

VAT & Municipal Tax included

Food Service Outlet Manager Evangelos Rokkos