

Traveller's menu



journey's dishes

station green salad	6,50
green and red lola lettuce, rocket, parmesan, cherry tomatoes, walnuts, croutons and vinaigrette with honey and mustard	
blue salad of the Station	6,50
iceberg, radicchio, cherry tomatoes, croutons, blue cheese sauce	
pie of the day	4,50
ask the stationmaster	
fusilli al pesto genovese	7,50
with parmesan	
linguini bianco	7,50
served with cream, mushrooms and rosemary	
oasted meatballs	8,50
handmade meatballs served with baby potaoes and goat cream cheese	
Railway Carriage tenderloin	9,00
roasted pork tenderloin with "fava" and sundried tomatoes	
Stoker's salmon	12,00
grilled salmon fillet served with potato salad with pickles and mustard	
freshly baked pies	0,50

pizza on board...

il fiore del treno	8,00
mozzarella, fresh tomato	
cipolle express	8,00
mozzarella, onion, fresh mushrooms	
buon viaggio	9,00
prosciutto, mozzarella, fresh rocket	
viaggio piccante	9,50
peperoni, mozzarella, fresh green pepper	

* all pizzas contain tomato sauce and freshly ground black pepper

dessert

sweet reunion	3,00
yogurt with spoon sweet	
chocolate kiss	5,00
chocolate soufflé with melted couverture and chocolate syrup	

beverage

espresso / double or freddo	2,20 / 2,50
cappuccino / double or freddo	2,80 / 3,00
chocolate / hot-cold	3,00
tea (various flavours)	2,00
ice tea	3,00

refreshments - soft drinks

sparkling water		3,00
juices - refreshments		3,00
bottled water	0,5L	0,50
bottled water	1L	1,50

beer

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

also...

mastic liqueur	shot /long drink	3,00 / 6,00
tsipouro distilled spirit	100 ml	3,50

Consumer is not obliged to pay if the notice of payment has not been received
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VAT & Municipal Tax included
Food Service Outlet Manager Evangelos Rokkos

Runaway Train Drinks

wine

white

Moschofilero Domaine Repanis	glass	4,00
	bottle	15,00
Adoli Gis – Antonopoulou		20,00
lagorthi, asproudes, roditis, chardonnay		
Chateau Julia		24,00
chardonnay		
Malagouzia - Domaine Porto Carras		25,00
Vivlia Chora		28,00
asyrtiko, sauvignon blanc		

red

Agiorgitiko Domaine Repanis	glass	4,50
	bottle	16,00
Avantis Estate		19,00
grenache rouge, syrah		
Orinos Helios - Semeli		20,00
agiorgitiko, syrah		
Amethystos - Lazaridi		30,00
cabernet sauvignon, merlot, agiorgitiko		
Chateau Julia - Lazaridi		32,00
merlo		

rosé

bottle

Domaine Repanis		17,00
agiorgitiko, bio		
Domaine Hatzimichalis		19,00
grenache rouge, syrah, merlot		
Amethystos – Lazaridi		22,00
cabernet sauvignon, merlot		

spirits

standard	6,00 / bottle	80,00
special	7,00 / bottle	90,00
special malt whiskey / brandy		12,00
standard cocktails		7,00

aperitif

kir		4,50
dry white wine, crème de cassis		
kir Royale		6,50
dry sparkling wine, crème de cassis		
aperol Spritz		8,00
dry sparkling wine, aperol, soda		
porto		6,00
muscat of Lemnos (sweet)	100ml	4,50
moscato d'asti		5,00
prosecco		5,50
sangria	glass / 0,5L pitcher	4,50/8,50

signature cocktails

8,00

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)

5,50

Virgin Mojito

Passion Mango

mango, pineapple, pear, grenadine

Raspberry Dreams

raspberry, mango, apple