



When we say dia tauta /'dia 'taf.ta/ in Greece, we mean going straight to the essence, to the conclusion. Without unnecessary words.

It's the moment when everything becomes clear and only what truly matters remains. The phrase comes from ancient Greek and still carries this sense of clarity and precision.

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Adrianou 37A Monastiraki
Reservations: 210 32 12 347
Wifi password: DiaTafta1998
Rate us on Tripadvisor@Dia Tayta

Menu Summer 2026

SALADS

| | |
|---------------------------------------------------------------------------------------------------------------------------------|--------|
| Greek salad VEG | 10.50€ |
| (tomatoes, cucumber, green pepper, onion, feta cheese, olives, olive oil) | |
| Dia tafta's salad VEG | 12.50€ |
| (Tender salad leaves, carrot flakes, dry figs, grilled talagani cheese and mandarin dressing) | |
| Green salad with Cretan cheese (p.d.o.) VEG | 11.00€ |
| (lettuce, arugula, sun-dried tomatoes, Cretan soft cheese, Greek croutons and dressing) | |
| + Grilled chicken | +5.00€ |
| "Spanakopita" salad (p.d.o.) | 11.50€ |
| (spinach, spring onions, dill, feta cheese crumbles, baked fyllo pieces and lemon - olive oil sauce) | |
| Shrimps salad | 17.00€ |
| (lettuce, iceberg, spinach, cherry tomatoes, green peppers, cucumber, dill, marinated boiled shrimps and lemon-olive oil sauce) | |
| Dakos salad VEG | 9.50€ |
| (crushed oil olive and carob rusks, tomatoes, green peppers, caper, feta cheese, oregano, olives and olive oil) | |
| Boiled season greens VEG Dai fr | 9.00€ |

APPETIZERS

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| Tzatziki VEG | 6.00€ |
| Spicy cheese spread | 6.50€ |
| Taramosalata (Greek caviar spread) Dai fr | 7.00€ |
| Eggplant spread from an Agio Oros recipe VEG Dai fr | 7.00€ |
| Fried zucchini sticks VEG | 7.50€ |
| Fried zucchini croquettes VEG | 8.50€ |
| Fried feta with honey VEG | 8.00€ |
| Bougiourdi VEG | 8.00€ |
| (baked feta crumbles with tomatoes, peppers and paprika flakes) | |
| Fava with fresh tomato and onion | 7.00€ |
| Saganaki (fried cheese) VEG | 7.50€ |
| Talagani cheese cheese from Messinia on the grill VEG | 8.50€ |
| Grilled sausage | 9.50€ |
| Fried meat balls with yogurt dip | 9.50€ |
| Homemade cheese pie from a Skopelos island recipe VEG | 8.50€ |
| Eggplant in the oven with tomato sauce and feta VEG | 9.00€ |
| Tigania Pork bites in a thyme, orange and wine sauce | 9.50€ |
| Grilled oyster mushrooms VEG Dai fr | 9.00€ |
| Homemade fried potatoes VEG Dai fr | 5.50€ |
| Graviera cheese from Tripoli VEG | 8.00€ |
| Feta cheese (p.d.o.) from Argolida VEG | 5.50€ |
| Variety of MEAT & APPETIZERS (mini chicken souvlaki, small pork chop, pancetta, sausage, fried meat balls, fried cheese, zucchini croquettes, cheese pies, eggplant pies, cheese spread, pita bread, tomato, cucumber, pickles, olives) | |
| Medium platter 29.00€ | Large platter 39.00€ |

We use extra virgin olive oil in our salads and all of our dishes are handmade in our restaurant



DIA TAUTA'S SIGNATURE DISHES

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|----------------------------------------------------------------------------------------------------------------------------------|--------|
| Stuffed tomatoes and peppers with rice and herbs VEG Dai fr | 10.00€ |
| Briam in the casserole (Greek vegetable medley) | 8.50€ |
| Giant beans in the oven VEG Dai fr | 8.00€ |
| Dia tafta's dolmades (vine leaves stuffed with minced meat, rice and herbs) | 12.00€ |
| Moussaka (layers of fried eggplant, potato with minced meat and béchamel sauce, cooked in the oven) | 12.00€ |
| Vegeterian Moussaka (layers of fried zucchini, eggplant, potato with mushrooms and bechamel sauce, cooked in the oven) | 12.00€ |
| Lamb in lemon and oregano gravy served with fries | 18.00€ |

PASTA

(ask us for gluten free pasta)

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|---------------------------------------------------------------------------------------|--------|
| Linguini with tomato sauce, basil and garlic VEG Dai fr | 8.50€ |
| Linguini with minced meat sauce | 13.00€ |
| Pennes with chicken mushrooms, cherry tomatoes and light tomato-cream sauce | 14.00€ |
| Orzo (small Greek pasta) with Shrimps and fennel | 18.00€ |

ON THE GRILL

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|---------------------------------------------------------------------------------------------------------------------------------------|--------|
| Pork souvlaki with pita bread and tzatziki | 13.50€ |
| Gyros traditional pork with pita bread, tzatziki and homemade fries | 12.00€ |
| Small pork chops with lemon and thyme | 13.50€ |
| Chicken souvlaki (chicken leg fillet) wwith pita bread and tzatziki | 13.50€ |
| Grilled chicken fillet with boiled vegetables | 13.50€ |
| Grilled burgers(meat patties) from Greek beef | 14.00€ |
| Lamb chops with fries Portion 17.00€ Kilo 42.00€ | |
| Veal T-bone steak with homemade fries or boiled veggies | 22.00€ |
| Rib- eye served with skin on fries | 32.00€ |
| Mixed grill for 2 (meat balls, chicken fillet, lamb chops, small pork chops, pancetta, sausage, pita bread and fresh fries) | 34.00€ |

SEA FOOD

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| Fried gavros (anchovies) | 9.50€ |
| Sardines on the grill | 10.50€ |
| Fried squid* | 12.00€ |
| Grilled octopus* | 18.00€ |
| Fried shrimps* | 18.00€ |
| Shrimps saganaki with feta cheese and tomato sauce | 19.00€ |
| Salmon on the grill | 19.00€ |
| Sea bream on the grill | 20.00€ |
| Sea Food Variety (Grilled octopus*, fried shrimps*, squid*, mussels*, gavros, taramosalata) | 42.00€ |
| Bread and olives | 1.50€ |

**frozen • VEG: vegetarian dishes • Dai fr: dairy free dishes*

Please inform your waiter for any allergies



BEERS

| | |
|-------------------------------------------------|-------|
| Mamos Greek Pilsner beer draft (0,40 lt) | 5.20€ |
| Alfa Greek lager beer (330ml) | 4.00€ |
| Alfa sea salt (0,33 lt) | 5.00€ |
| Alfa free (0,5 lt) (non-alcohol) | 5.00€ |
| Nymfi Hoppy Lager (0,5 lt) | 5.20€ |
| Heineken Lager (0,5 lt) | 5.00€ |
| Fischer Pilsener (0,5 lt) | 5.20€ |
| Amstel Lager (0,5 lt) | 5.00€ |
| Amstel Radler (0,5 lt) 2% alcohol | 5.00€ |
| Milokleftis cider (0,33lt) | 5.00€ |
| Fix lager (0,5 lt) | 5.00€ |
| Fix Dark (0.33 lt) | 5.00€ |
| Mythos (0,5 lt) | 5.00€ |
| Kaiser (0,5 lt) | 5.50€ |
| Vergina Weiss (0,5 lt) | 5.50€ |



TRADITIONAL DRINKS & SPIRITS

| | |
|--------------------------------------------|--------|
| Glass of ouzo | 4.50€ |
| Glass of tsipouro | 4.50€ |
| Raki (100ml) | 5.00€ |
| Rakomelo (100ml) | 7.00€ |
| Mastiha (100ml) | 8.00€ |
| Ouzo Plomariou or Mini (200ml) | 11.00€ |
| Ouzo Barbagiannis (200ml) | 11.00€ |
| Ouzo Pitsiladis (200ml) | 13.00€ |
| Tsipouro Gatsios (200ml) | 9.50€ |
| Tsipouro Apostolakis (200ml) | 11.00€ |
| Tsipouro Tsililis (200ml) | 11.00€ |
| Tsipouro Dekaraki (200ml) | 11.00€ |
| Tsipouro Babatzim (200ml) | 12.00€ |
| Tsipouro Idoniko (200ml) | 11.00€ |
| Plain alcoholic drink | 8.00€ |
| Cocktails, special alcoholic drinks | 10.00€ |



DESSERTS

| | |
|-----------------------------------------------------|-------|
| Baklava | 6.50€ |
| Chocolate souffle | 6.50€ |
| Orange pie with ice cream | 7.50€ |
| Ekmek kataifi ice cream with sour cherries | 8.50€ |
| Greek yogurt with honey | 5.50€ |
| Boiled fruits | 4.00€ |
| (fig or sour cherry or bergamot or quince or grape) | |

ICE CREAM

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|-------------------------------------------------|-------|
| Kaimaki ice cream | 7.00€ |
| with sour cherries and caramelized almonds | |
| Ice cream (2 scoops) | 6.00€ |
| (chocolate or vanilla or strawberry or kaimaki) | |
| Milk shake (2 scoops Ice cream) | 7.00€ |
| Extra scoop of ice cream | 2.00€ |



COFFEE & BEVERAGES

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|------------------------------------------------------------------------------------------------|-------|
| Greek coffee | 2.00€ |
| Double Greek coffee | 3.00€ |
| Espresso | 3.00€ |
| Double Espresso | 4.00€ |
| Cappuccino | 4.00€ |
| Double Cappuccino | 4.80€ |
| Frappe - Nescafe | 3.50€ |
| Filtered coffee | 3.50€ |
| Freddo espresso | 4.00€ |
| Freddo cappuccino | 4.50€ |
| Hot or cold chocolate | 4.00€ |
| Greek herbal teas (bio) GRIZO & PRASINO | 3.50€ |
| Kick A Mint: ginger, peppermint, orange peel | |
| Lemoninja: lemon verbena, spearmint, lemon peel | |
| Berry Calm: strawberry, blackberry, chamomile, levander | |
| Dear Apple Pie: chamomile, cinnamon, clove, raisin, hibiscus, apple, marigold petals | |
| Greek me up: Greek Mountain Tea | |



REFRESHMENTS JUICES

| | |
|-----------------------------------------------------------------------------------------------------------------------------------|--------------|
| Refreshments (Coca-cola, Coca-cola light, Coca-cola zero, Sprite, fanta orangeade, fanta lemonade, Tonic water, Sodawater) | 3.50€ |
| Ice Tea Lipton (0.25LT) | 3.50€ |
| Sparkling ice Tea GRIZO & PRASINO (0.25LT) | 5.00€ |
| Not Worthit marjoram - bergamot or Not Worthit verbena - cherry - cardamom | |
| Sparkling mineral water (0,33 lt) (0,77 lt) | 3.50€/ 5.00€ |
| Mineral water (1 lt) | 2.00€ |
| Amita juices | 3.50€ |
| (Orange, lemon, apple, banana, peach, pineapple, sour cherry, fruit cocktails) | |

FRESH JUICES

| | |
|---------------------------------|-------|
| Orange | 4.50€ |
| Lemon or apple or banana | 5.50€ |
| Fruit cocktail | 6.50€ |



Αγορανομικός Υπεύθυνος Βλασόπουλος Κωνσταντίνος
Το κατάστημα υπόκειται στις νόμιμες επιβαρύνσεις Φ.Π.Α 13%-24%,
service 13%, Δημ. φόρος 0.5%

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία, σε ειδική θήκη δίπλα στην έξοδο, για τη διατύπωση οποιασδήποτε διαμαρτυρίας. Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο) Ν. 04/2012. Οι γαρίδες, το χταπόδι και το καλαμάρι είναι κατεψυγμένα. Η φέτα είναι Ελληνική π.ο.π. Το ροκφόρ είναι μπλε τυρί Δανίας και το ζαμπόν είναι ωμοπλάτη. Στις σαλάτες και τα μαγειρευτά χρησιμοποιούμε παρθένο ελαιόλαδο. Το λάδι τηγανίσματος είναι αραβοσιτέλαιο.

• The shop is obliged to have printed documents in a special case beside the exit for setting out of any existed complaint. The feta is Greek π.ο.π. The shrimps, the octopus, the squids, the mussels are frozen. The roquefort is Danish blue cheese and the hum is pork shoulder. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice) L. 04/2012.

• Le magasin doit disposer des bulletins imprimés, dans une case speciale a cote de la sortie, pour la formulation de toute plainte. La feta est grecque π.ο.π. Les crevettes, la pieuvre, et le calmar sont surgelés. Le "roquefort" est du fromage blue Danois est le jambon est de l'epaule.

• Das Lokal ist verpflichtet Formulare in einem gesonderten Fach am Ausgang zur Verfügung zu stellen, um gegebenenfalls Beschwerden anzugeben. Feta ist Griechisches π.ο.π. Die Meeresfruchte (gamela, Tintenfisch) sind tiefgefroren. Roquefort ist Danischer Blauschimmelkaese. Der Schinken ist aus Vorderschinken.

