

PITA CORNER

CANET-EN-ROUSSILLON

La vraie Pita Grecque!



Greek Tapas Bar

Authentic Greek Cuisine

IMPORTANT



 A Few Things to Clarify !

Any association of our Greek pita with a kebab, taco, or wrap is purely your imagination...

In Greece, we don't break plates or dance the syrtaki...

In both France and Greece - Broken plate = Plate on the bill !

Plate breaking and syrtaki dancing are purely cinematic traditions, straight out
of *Zorba the Greek*!

For more information... Georges is here !

Please don't make him angry



Καλη Ορεξη / Kali Orexi / Have a good meal

OUR TAPAS - MEZZES

To share !

Our feta pâté + pita bread - 9,90 €

Slow-cooked pork, our feta, olive oil, sun-dried tomatoes
Made in Prats de Mollo by L'Atelier du Vallespir !

Fried fish - 11 €

Small fried fish, drizzled with lemon

Grilled Octopus Tentacle - 15,50 €

Tender and grilled like in Greece, served with our
homemade sauce

Mini Calamari with spicy tomato sauce - 11,50 €

Mashed fava beans - 9,40 €

Crushed fava beans, finished with olive oil and finely
chopped onions + pita bread

Choice of sauce + pita bread - 9,50 €

Choice of : Eggplant caviar, Ktipiti, or Tzatziki

Feta with honey - 9,80 €

Fried feta drizzled with honey and sprinkled with grilled
sesame

Saganaki - 9,80 €

Fried Greek tomme cheese, drizzled with lemon juice

Vegetarian Plate - 16,90 €

Feta, vine leaves, Tzatziki, Kalamata olives, pita bread

Zucchini & Tomato Fritters with Tzatziki & Pita Bread - 10,90 €

Choice of zucchini or tomato fritters

Discovery Platter for 2 - 46 €

2 zucchini and tomato fritters, 2 pork & chicken skewers,
2 meatballs (pork/lamb), small Greek salad, Greek fries,
Tzatziki, pita bread

Greco-Catalan Platter for 2 - 46 €

Greek-style feta, Catalan Fuet, 2 vine leaves, cured ham,
eggplant caviar, Catalan tomme cheese, Kalamata olives,
pan con tomate, pita bread

OUR BIG SALADS

Greek Salad - The Only One, The Real One - 13,90 €

Tomatoes, cucumber, onion, olives, Cretan croutons, olive oil, feta, oregano

Cretan Salad - Dakos - 13,90 €

Cretan Dakos crouton, tomatoes, onions, feta, capers

Caesar Salad - Greek Version - 13,90 €

Iceberg lettuce, Cretan croutons, grated Graviera cheese, marinated chicken in olive oil & oregano, Kalamata olives, mild mustard/mayo sauce (egg-free)

OUR MAIN DISHES

Leek-Stuffed Sausage – 18,90 €

Pork sausage stuffed with minced leeks (includes 1 side)

Pork/Beef Meatballs in Tomato Sauce – 18,90 €

Ground meatballs (pork & beef) in Greek-style tomato sauce (includes 1 side)

Greek-Style Fries – 6,50 €

Fries with oregano and feta sauce, Greek-style

Pork, Chicken, or Sausage Stir-Fry – 18,90 €

Pork shoulder or chicken fillet, tomatoes, peppers, onions, crumbled feta in sauce (includes 1 side)

Souvlakis + Tirokafteri or Tzatziki – 18,90 €

2 skewers (pork or chicken) + Tirokafteri or Tzatziki sauce + pita bread (includes 1 side)

Greco-Catalan Platter – 26 €

Greek-style feta, Catalan Fuet, 2 vine leaves, cured ham, eggplant caviar, Catalan tomme cheese, Kalamata olives, pan con tomate, pita bread

Discovery Platter – 26 €

2 zucchini and tomato fritters, 2 pork & chicken skewers, 2 meatballs (pork/lamb), small Greek salad, Greek fries, Tzatziki, pita bread

Side options

Greek fries – Greek salad – wild radish greens – Mashed fava beans

Extra side : + 4,90 €

THE ONLY REAL GREEK PITA !

Pita Club (Skepasti) – 14 €

Our famous pork or chicken pita, served club-style with 2 pita breads, cut into 4 for easy eating, with Greek fries or Greek salad

The Famous Greek Pita (Menu with Salad or Fries) – 13,90 €

Pita bread, tomatoes, onions, fries

Choice of : Pork skewer with Tzatziki sauce OR Chicken skewer with special chicken sauce

Served as a sandwich or on a plate !

The Famous Greek Pita (Solo) – 8 €

(Only available for lunch Wednesday to Saturday or for takeout)

Pita bread, tomatoes, onions, fries

Choice of : Pork skewer with Tzatziki sauce OR Chicken skewer with special chicken sauce

OUR GOURMET DESSERTS

Real Greek Yogurt – 6,50 €

With honey & walnuts OR fruit in syrup (cherry or quince)

Baklava – 6,80 €

Filo pastry, almonds, walnuts, honey

Kadaif – 6,80 €

Shredded filo, almonds, pistachios, honey

Bougatsa (Cream or Chocolate) – 6,50 €

Filo pastry with fine semolina, powdered sugar, cinnamon
(15-20 min prep time)

Orange Cake – 6,80 €

Grated orange, fine semolina, sugar syrup

Walnut Cake – 6,80 €

Greek-Style Millefeuille – 6,80 €

Galaktoboureko – 6,90 €

Filo pastry with vanilla-flavored semolina milk cream

Very Gourmet Coffee – 10,50 €

Assortment of desserts from the menu and more!

2 Scoops of Mastic Ice Cream – 5,50 €

“Our ice cream made with Mastic from the island of Chios,” drizzled with sour cherry coulis



Very Gourmet Coffee with Greek Digestif

Assortment of desserts, served with Mastic liqueur from Chios

15,90 €