Enter THE FRIDAYS™ STATE OF LIFE

Spicy Pineapple Margarita

HANDCRAFTED COCKTAILS

FRIDAYS™ MARGARITAS

FRIDAYS™ CLASSIC MARGARITA *€6,95*
el Jimador Reposado, Triple Sec and margarita mix, on the rocks, up or frozen. Choose between lime, strawberry or mango.
-Shaker *€11,50*
-Pitcher *€19,95*

THE BEST FRIDAYS™ MARGARITA *€6,95*
el Jimador Blanco, Orange Curaçao,fresh lemon & lime juices and agave nectar.

SPICY PINEAPPLE MARGARITA *€6,95*
el Jimador Blanco, Triple Sec, homemade jalapeño-pineapple syrup and fresh lime juice.

BLOOD ORANGE MARGARITA *€6,95*
el Jimador Blanco, blood orange, Orange Curaçao and margarita mix.

PINK CHILI MARGARITA *€6,95*
el Jimador Blanco, pink grapefruit juice, Triple Sec and chili syrup.

SIGNATURES

TIKI GAMES *€7,90*
Havana Club Añejo Reserva, Orange Curaçao, blood orange, ginger, passion fruit, falernum liqueur, fresh lime juice, Elemakule Tiki® Bitters and soda.

ENGLISHMAN IN NEW YORK *€6,95*
Beefeater London Dry Gin, cucumber, green apple liqueur, Sprite®, fresh lemon & lime juices.

CARIBBEAN RUM PUNCH *€6,95*
Havana Club Añejo 3 Años, mango, passion fruit, strawberry, fresh lemon and lime juices, Sprite®, Elemakule Tiki® Bitters.

CON ARTIST *€7,50*
Absolut Vodka, strawberry, mango and fresh lemonade.

DRINKS AT TIFFANY'S *€6,95*
Beefeater London Dry Gin, mango, cucumber syrup, fresh lemon & lime juices, agave nectar and mint.

SEVENTH SENSE *€6,95*
Jameson® Irish Whiskey, caramel syrup, fresh lemon juice, homemade ginger syrup.

CLASSICS

FRIDAYS™ CLASSIC MOJITO *€6,95*
Havana Club Añejo 3 Años, mint leaves, brown sugar, fresh lemon & lime juices, soda.

FRIDAYS™ DAIQUIRI *€6,95*
Havana Club Añejo 3 Años, fresh lemon & lime juices, on the rocks or frozen. Choose between lime, strawberry, mango or raspberry.

ZOMBIE *€8,90*
Havana Club Añejo 3 Años, spiced rum, Cachaca, hibiscus syrup, falernum liqueur, fresh lime, Bitters, pineapple, simple syrup and passion fruit.

PORN STAR *€6,95*
Absolut Vanilla, passion fruit, fresh lemon & lime juices, vanilla syrup.

NEGRONI *€7,50*
Beefeater London Dry Gin, Campari and Cinzano Vermouth Rosso.

FRESH LYNCHBURG LEMONADE NEW *€6,95*
Jack Daniel's®, Triple Sec, fresh lemon & lime juices, Sprite®.

LONG ISLAND ICED TEA *€6,95*
Absolut Vodka, Havana Club Añejo 3 Años, Beefeater London Dry Gin, Triple Sec, fresh lemon & lime juices, Coca Cola®.

APEROL SPRITZ *€6,95*
Aperol®, Prosecco and soda.

el Jimador TEQUILA

Havana Club®

ALCOHOL CONSUMPTION IS PROHIBITED UNDER THE AGE OF 17YRS
UNLESS ACCOMPANIED BY PARENTS OR GUARDIANS.

Drink Responsibly

ICE COLD BEER

BEERS ON TAP

	250ml	400ml	1.000ml
HEINEKEN SILVER	*€3,60*	*€4,90*	*€11,00*
NYMFI*	*€3,20*	*€4,60*	*€10,00*
ATHINEO* *Unfiltered-Unpasteurized*		*€4,90*	

BOTTLED BEERS

INTERNATIONAL

HEINEKEN *(330ml) Lager 5% Alcohol*	*€5,00*
AMSTEL *(330ml) Lager 5% Alcohol*	*€4,50*
FISCHER *(330ml) Pilsener 5% Alcohol*	*€5,00*
McFARLAND* *(330ml) Red Ale 5,6% Alcohol*	*€6,00*
GUINNESS *(330ml) Black Stout 5% Alcohol*	*€5,80*
ERDINGER* *(330ml) Weiss 5,3% Alcohol*	*€5,50*
SOL *(330ml) Lager 4,5% Alcohol*	*€6,00*
BUD *(330ml) Lager 5% Alcohol*	*€5,80*
HEINEKEN 0.0 *(330ml) Lager 0% Alcohol Free*	*€4,80*
LAGUNITAS *(355ml)) India Pale Ale 6,2% Alcohol*	*€5,80*

LOCAL/CRAFT

NYMFI* *(500ml) Hoppy Lager 5% Alcohol*	*€4,80*
MAMOS *(500ml) Pilsner 5% Alcohol*	*€4,80*
NISSOS *(330ml) Pilsner 5% Alcohol*	*€5,50*
NISSOS APOCALYΨI *(330ml) Abbey Red 6,5% Alcohol*	*€6,00*

TO SHARE

HEINEKEN BUCKET *(6 x 330ml)* *€20,00*
Value priced bucket with 6 bottles to share with friends.

CIDER

MILOKLEFTIS *(330ml) Cider 4,5% Alcohol*	*€4,80*
STRONGBOW GOLD APPLE *(330ml) Cider 4,5% Alcohol*	*€4,80*
STRONGBOW RED BERRIES *(330ml) Cider 4,5% Alcohol*	*€4,80*

Heineken SILVER

**Not available in all restaurants*

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)

Prices include a service commission of 13% (with an additional increase of 8% during the period of the 16th of December until the 15th of January and during the 2 weeks of Easter), V.A.T. and municipal tax.

Drink Responsibly

WINE

SPARKLING WINES

	750ml	180ml
CINZANO PRO-SPRITZ, ITALY (200ml)		€6,50
MOSCATO D'ASTI-ANGELI, ITALY (187ml)		€7,50

WHITE

ARMONIA GIS, AVANTIS (Trebbiano, Malagousia)	€16,00	€4,20
CHARDONNAY PAPAIOANNOU (Chardonnay)	€19,00	€4,80
BLE TRACTER, KIR-YIANNI (Chardonnay, Viognier, Assyrtiko)	€23,50	
BIO LIMNOS, LIMNOS ORGANIC WINES (Moscato Alexandrias)	€19,00	
LA-LU-DI, MONEMVASIA WINERY TSIMBIDI (Moschofilero)	€23,00	
ASPRO VOTSALO, KTIMA DOURAKIS (Moscato Spinas, Vilana, Malvasia)	€20,00	
TALAMANCA, CHILE* (Sauvignon Blanc)	€18,00	
PARAGKA, KIR-YIANNI (Roditis, Malagousia)	€24,00	
KTIMA VIVLIA HORA (Assyrtiko, Sauvignon Blanc)	€32,00	
MALAGOUSIA, KTIMA ALFA (Malagousia)	€29,50	
PICCOLO MONDO, KTIMA SEMELI (187ml) (Moschofilero) - semi-sweet		€5,50

ROSÉ

	750ml	180ml
AKAKIES, KIR-YIANNI (Xinomavro)	€19,50	€4,80
AMYGDALIES, AVANTIS (Syrah)	€19,00	
ROZ VOTSALO, KTIMA DOURAKIS (Grenache Rouge) - semi-sweet	€19,00	

RED

KTIMA PAPAIOANNOU (Agiorgitiko)	€21,00	€5,00
BLE TRACTER, KIR-YIANNI (Cabernet Sauvignon, Merlot, Syrah)	€23,00	€5,20
BIO LIMNOS, LIMNOS ORGANIC WINES (Limnio)	€21,00	
SANTA BABERA, CHILE* (Merlot)	€19,00	
ZUCCARDI SERIE A MALBEC, ARGENTINA* (Malbec)	€34,00	
KTIMA VIVLIA HORA (Merlot, Cabernet Sauvignon, Agiorgitiko)	€36,00	
MERLOT, NIKOU LAZARIDI (Merlot, Grenache Rouge)	€28,00	
PICCOLO MONDO, KTIMA SEMELI (187ml) (Agiorgitiko) - semi-sweet		€5,50
FRIDAYS™ HOMEMADE SANGRIA	€14,00	€5,00

NON-ALCOHOLIC

MOCKTAILS

SUNRISE RUBY €5,50
Blood Orange, mint leaves, fresh lemon and lime juices, saveur syrup and soda.

GREEN BREEZE €4,95
Cucumber, fresh lemon and lime juices, elderflower syrup and saveur, soda.

RED KISS €4,95
Strawberry, fresh lemon and lime juices, homemade ginger syrup, agave nectar and soda.

SMOOTHIES & SHAKES

TRIPLE BERRY €4,95
Strawberry, raspberry, cranberry juice, coconut milk, agave nectar and fresh lemon and lime juices.

MANGO PASSION €4,95
Mango and passion fruit, coconut milk, agave nectar, fresh lemon and lime juices.

GOLD MEDALIST €4,95
Strawberry, banana, pineapple, coconut milk and granedine.

MILKSHAKES €4,95
(vanilla, chocolate, strawberry, banana or Oreo®)

FRIDAYS™ FROZEN CAPPUCCINO €4,95

FRESH FROM THE BAR

TROPICAL GREEN TEA €4,60
Brewed Green Tea with Pure Leaf Green Tea Jasmine, strawberry, passion fruit, mango, agave nectar, fresh lemon and lime juices.

GINGER GREEN TEA € 4,60
Brewed Green Tea with Pure Leaf Green Tea Jasmine, homemade ginger syrup, agave nectar, fresh lemon and lime juices.

FRESH ORANGE JUICE €4,95

FRESH BLENDED FRUIT JUICE €5,50

FRESH FRIDAYS™ LEMONADE €4,80
Our fresh homemade lemonade with crushed ice and soda. Choose between lime, strawberry, mango or ginger.

BEYOND THE BAR

COCA-COLA (REGULAR, ZERO, LIGHT) 400ml	€3,80
FANTA (ORANGE, BLUE) 400ml	€3,80
SPRITE 400ml	€3,80
SCHWEPPES (PINK GRAPEFRUIT, SODA WATER, TONIC WATER) 250ml	€3,50
AMITA (Pineapple, Peach, Cranberry & Apple)	€3,70
IOLI CARBONATED 330ml	€2,90
PERRIER 330ml	€3,80
IOLI 1lt IOAH	€1,90
V-8 330ml	€3,70
PURE LEAF ORGANIC TEA	€3,90

FREE SODA REFILLS WITH PURCHASE OF ENTRÉE (ONLY FOR SOFT DRINKS 400ML).

Coca - Cola, Coca - Cola Zero, Coca - Cola Light, Fanta, Sprite and Schweppes are registered trademarks of the Coca - Cola company. All rights reserved.
All wines are of Greek origin except for Cinzano Pro-Spritz, Moscato D'Asti, Talamanca, Santa Babera and Zuccardi Serie A Malbec.

* Not available in all restaurants

Avocado Omelette

Chocolate & Banana Pancakes

SERVED Until 17:00 DAILY

FRIDAYS™ BRUNCH

AVOCADOS & EGGS

MARINARA EGGS ON TOAST — *5,90€*
Two fried eggs, bacon, marinara sauce, pico de gallo, frizzled onions, on a grilled focaccia.
Garnished with Balsamic glaze.

AVOCADO ON TOAST — *6,90€*
Avocado slices, avocado spread, tomato, rocket, radish and Spicy Lemon dressing.
Served on a grilled focaccia.

AVOCADO & EGGS ON TOAST — *7,50€*
Two poached eggs, avocado spread, tomato, rocket, radish and Spicy Lemon dressing.
Served on a grilled focaccia.

BACON & MUSHROOMS OMELETTE — *7,90€*
Fluffy omelette with bacon, Mozzarella, red and green peppers, onions, Portobello mushrooms and cherry tomatoes. Served with side salad.

AVOCADO OMELETTE PHILADELPHIA — *8,50€*
Fluffy omelette with spinach and Mozzarella. Served with avocado slices, roasted cherry tomatoes and Philadelphia. Served with side salad.

EGGS BENEDICT PHILADELPHIA — *7,90€*
Two poached eggs, smoked ham, Philadelphia and spinach, served on English Muffins.
Covered in Hollandaise sauce and served with crispy fries.

BREAKFAST BURRITO PHILADELPHIA — *8,50€*
Flour tortilla burrito with scrambled eggs, bacon, Philadelphia, pico de gallo, Aioli Sriracha, fresh avocado, Monterey Jack, queso cheese sauce. Served with homemade mashed potato cake and side salad.

HANGOVER BURGER — *10,90€*
Beef burger, bacon slices, Swiss, fried egg, tomato, leaf lettuce and Secret sauce.
With crispy seasoned fries.

PANCAKES

CHOCOLATE & BANANA PANCAKES — *€7,90*
Homemade pancakes, hazelnut praline, oreo® cookies and banana.

Our Pancakes are made to order.

GR: ΤΟ ΚΑΤΑΣΤΗΜΑ ΔΙΑΘΕΤΕΙ ΥΠΟΧΡΕΩΤΙΚΑ ΦΥΛΛΑ ΔΙΑΜΑΡΤΥΡΙΑΣ ΓΙΑ ΤΟΥΣ ΠΕΛΑΤΕΣ ΣΕ ΕΙΔΙΚΗ ΘΕΣΗ ΔΙΠΛΑ ΣΤΗΝ ΕΞΟΔΟ
ENG: THE STORE IS OBLIGED TO HAVE COMPLAINT FORMS AVAILABLE TO CUSTOMERS IN THE SPECIAL CASE BY THE EXIT
FR: L' ETABLISSEMENT EST TENU DE DISPOSER DES FORMULAIRES DE PLAINTES POUR LES DIENTS DANS UNE CAISSE SPECIALE PRES DE LA SORTIE
GER: DAS GESCHÄFT IST VERPFLICHTET BESCHWERDEFORMULARE FÜR DIE KUNDEN AN BESONDERER STELL AM AUSGANG ZUS VERFÜGUNG NÄHE DER EXIT

Mac & Cheese

Chicken and Peppers Tacos

SIGNATURE APPETIZERS

ENJOY UNIQUE FLAVORS WITH THE FAMOUS FRIDAYS™ SIGNATURE GLAZE WITH JACK DANIEL'S® TENNESSEE WHISKEY.

FRIDAYS SIGNATURE GLAZE

CHIPS & GUACAMOLE (V) — €6,80
Tortilla Chips with fresh guacamole and pico de gallo.

POTATO TWISTERS (V) — €6,90
Spiral-sliced potatoes fried golden with Queso Cheese sauce, Sour Cream sauce, Monterey Jack and pico de gallo.

MAC & CHEESE — €6,80
Corallini pasta cooked in a creamy béchamel sauce with bacon, Cheddar, Monterey Jack, Queso Cheese sauce and Philadelphia Cream cheese.

STUFFED MUSHROOMS* (V) — €6,50
Grilled portobello mushrooms, marinated in balsamic cream. Filled with homemade creamy spinach and covered in a Parmesan-crust. Garnished with pico de gallo and basil oil.

WINGS
Chicken wings basted with Fridays™ Signature Glaze or Buffalo sauce and Blue Cheese dressing.
- *8 pieces* — €6,40
- *12 pieces* — €8,60

SESAME CHICKEN STRIPS — €9,50
Golden brown, chicken breast strips coated with crispy breadcrumbs with the extra crunch of toasted sesame seeds and tossed in our famous Fridays™ Signature Glaze. Garnished with grated carrot and sprinkled with chili flakes.

FRIED MOZZARELLA (V)
Crisp and golden outside, creamy melted cheese on the inside. Served with Marinara sauce.
- *4 pieces* — €6,50
- *6 pieces* — €8,50

CHEDDAR CHEESE NACHOS (V)
Crispy tortillas covered with Colby and jalapeños. Garnished with iceberg, pico de gallo, guacamole and sour cream.
- *8 pieces* — €6,90
- *12 pieces* — €8,40

CHICKEN AND PEPPERS TACOS* — €7,90
4 flour tortilla tacos filled with marinated chicken, sautéed with onions and peppers, Queso Cheese sauce, pico de gallo and fresh Guacamole.

QUESADILLA — €6,90
Flour tortilla filled with Colby and Monterey Jack, bacon, pico de gallo and caramelized onions. Served with sour cream and salsa.
- *Add grilled chicken* — €8,30

FRIDAYS™ THREE-FOR-ALL — €15,50
Our big enough-to-share platter features a selection of our most popular appetizers. Choose 3 of them: Wings, Buffalo Bites, Sesame Chicken Strips, Fried Mozzarella or Stuffed Mushrooms*. Served with Blue Cheese dressing & celery or Fridays™ Signature Glaze or Marinara sauce.

(V) = Vegetarian

**Not available in all restaurants*

The spinach, Monterey Jack cheese and Fried Mozzarella are frozen with the IQF method in order to ensure safe handling throughout the supply chain, maintaining their taste and freshness until served.

Ginger Green Bowl with Shrimp Skewer

Quinoa Super Salad

SUPERFOOD BOWLS

Choose your BOWL

GINGER GREEN BOWL (V) *€9,90*
Warm tri-color quinoa with grilled broccoli, avocado, toasted almonds, fresh mint, marinated roasted cherry tomatoes, leaf lettuce, sweet potato and Ginger dressing.

MEXICAN BOWL* (V) (NEW) *€8,50*
Avocado slices, red kidney beans, corn, Spanish rice, Creamy Chipotle Coleslaw, pico de gallo, cherry tomatoes, green onions, anthotyro cheese and Aioli Sriracha.

Add your PROTEIN

- **GRILLED SHRIMP SKEWER** *+ €3,00*
- **GRILLED SALMON*** *+ €4,00*
- **GRILLED BEEF*** *+ €3,00*
- **GRILLED CHICKEN** *+ €2,00*

SALADS

CAESAR SALAD *€8,90*
Crisp hearts of romaine lettuce, tossed with our creamy Caesar dressing**, grated Parmesan and crunchy croutons. Garnished with Parmesan flakes.

LUNCH SIZE *€7,70*

CHICKEN CAESAR SALAD *€10,90*
Crisp hearts of romaine lettuce tossed with our creamy Caesar dressing** and topped with char-grilled chicken breast, Parmesan and croutons. Garnished with Parmesan flakes.

LUNCH SIZE *€9,70*

STRAWBERRY FIELDS SALAD (LIVING WELL) (V) *€8,90*
Red-leaf and green-leaf lettuce, Parmesan, glazed walnuts, Balsamic Vinaigrette dressing, freshly cut strawberries covered in balsamic marinade.
– With chicken *€10,90*
LIVING WELL FACT: Strawberry is rich in phenols and other antioxidants, a perfect source of hydration, supplying the body with more vitamin C than oranges.

BBQ CHICKEN SALAD *€11,00*
Sweet, smoky barbecue-glazed grilled chicken breast, on a bed of mixed green salad*** with tomatoes, spring onions, cilantro, Monterey Jack and Colby. Served with our tangy Barbecue Vinaigrette.

LUNCH SIZE *€9,80*

PECAN CRUSTED CHICKEN SALAD* *€11,70*
Pecan-crusted chicken breast, served on romaine lettuce, tossed with sliced oranges, sweet glazed walnuts, dried cranberries, crumbled Blue cheese, celery and Balsamic Vinaigrette dressing.

QUINOA SUPER SALAD (LIVING WELL) (V) *€9,40*
Nutritious salad with quinoa, mixed green salad, avocado, carrot, cucumber and corn. Garnished with grated parmesan and ginger dressing.
– With chicken *€11,40*
LIVING WELL FACT: Quinoa is high in iron, magnesium and phosphorus. Gluten free and easy to digest.

(V) = Vegetarian

**Not available in all restaurants*

****Fridays™ Caesar dressing contains anchovies, garlic, worcestershire sauce and lemon.**

***Mixed green salad: iceberg lettuce, romaine lettuce, rocket, lollo rossa lettuce, endive, radish, carrot and red cabbage.

The salads are prepared with olive oil and sunflower oil.
Les salades sont préparées avec de l'huile d'olive et de l'huile de tournesol.
Die Salate werden mit Olivenöl und Sonnenblumenöl vorbereitet.

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Tahini Sour Chicken

Black Angus Rib-Eye Steak

FRIDAYS™

FAVORITES

BEEF

BLACK ANGUS NEW YORK STRIP* €20,90
285gr aged beef and hand-cut New York style. Served with chef veggies and maison butter. Choose your side dish**.

BLACK ANGUS RIB-EYE STEAK €25,00
285gr. rib-eye steak served with chef veggies and maison butter. Choose your side dish**.

SIDE DISH OPTIONS:
Crispy seasoned fries, quinoa, homemade Cheddar mashed potatoes, green rice, Spanish rice or mac & cheese.

BLACK ANGUS BEEF:
Black Angus are black-hided cattle. Angus beef is best known for its finely marbled meat, which means that the fat is dispersed evenly against the actual cut of the meat. This marbling trait creates tenderness and excellent taste. Our steaks are free of artificial additives and preservatives.

CHICKEN & SEAFOOD

TAHINI SOUR CHICKEN €11,90
Grilled chicken, marinated in Tahini Sour dressing. Garnished with endive and homemade mustard sauce with picked mustard seeds. Choose your side dish: quinoa or green rice or mixed green salad***.

CHICKEN FINGERS €11,80
Crispy and golden brown on the outside, tender and juicy inside. Served with homemade mustard sauce with pickled mustard seeds and crispy seasoned fries.

PARMESAN CRUSTED CHICKEN €12,90
A sautéed chicken breast with Caesar dressing then finished with a Parmesan-crust topping. Served with homemade Cheddar mashed potatoes and Creamy Chipotle Coleslaw.

FRIDAYS™ SIGNATURE GLAZED CHICKEN ALFREDO €13,90
Chicken breast covered in Fridays™ Signature Glaze. Served atop fettuccine pasta tossed in a light sauce with Parmesan, bacon, onions, mushrooms, tomato and white wine.

Also served with gluten-free pasta.

CAJUN SHRIMP & CHICKEN PASTA €13,90
Shrimp, chicken strips and red bell peppers sautéed in garlic butter, then tossed with fettuccine in a creamy Cajun sauce. Topped with freshly shaved Parmesan cheese and green onions.

Also served with gluten-free pasta.

GRILLED SALMON* €16,50
Fresh salmon fillet, garnished with endive and homemade mustard sauce with pickled mustard seeds. Choose your side dish: quinoa, green rice or mixed green salad**.

LIVING WELL FACT: Salmon is rich in omega 3 fats. With antithrombotic action that builds a strong immune system, sustains a healthy heart and protects the skin.

**Not available in all restaurants*

***Mixed green salad: iceberg lettuce, romaine lettuce, rocket, lollo rossa lettuce, endive, radish, carrot and red cabbage.

Chef Veggies: Seasonal grilled vegetables that are selected in order to enjoy all their freshness and valuable nutrients.

The meat, chicken and crispy seasoned fries are frozen with the IQF method in order to ensure safe handling throughout the supply chain, maintaining their taste and freshness until served.

The weight of each meat has been calculated before roasting with a ± 10% deviation.

Even though we have taken all the necessary steps required to ensure your protection, there is a chance that some items may contain traces of allergenic substances, as described in appendix II of regulation 1169/2011. We understand the dangers to those with severe allergies, due to this the restaurant has a list of allergens that are contained in our products in a separate menu. If you are allergic to a specific ingredient, please inform the manager on duty who can provide you with this information and allow you to make an informed choice.

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The Italian Job

Texan Cowboy

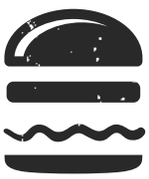
YOU ARE HERE

BURGER MANIACS

HANDCRAFTED BURGERS

100% FRESH BEEF

FRESH BEEF PATTY
100% Pure Ground Fresh Beef, without additives and preservatives. Cooked to order medium well



BURGER BUN
Freshly baked without preservatives

HOMEMADE SAUCES
All sauces are homemade and prepared by our chefs in the restaurant

All our burgers are served with crispy seasoned fries.
**Served on a bun with leaf lettuce, tomato, onion and pickle slices.*

BEEF

CHEESEBURGER* *€9,20*
Burger with Secret sauce and topped with melted Cheddar or Blue Cheese or smoked Gouda.

- Bacon Cheeseburger* *€9,80*

- Mushroom Bacon Cheeseburger* *€10,40*

MAC N' CHEESE BURGER PHILADELPHIA *€11,50*
Burger with Cheddar, Barbecue sauce, Spicy Mayo, mac n' cheese with bacon, leaf lettuce, tomato, sour cream and chives.

FRIDAYS™ SIGNATURE GLAZED BURGER *€12,50*
Burger, Fridays™ Signature Glaze, onion rings, melted Cheddar, leaf lettuce, tomato and a side of our Fridays™ Signature Glaze.

PHILLY CHEESESTEAK BURGER NEW *€12,50*
Beef burger, sliced fire-grilled steak, sautéed onions, red and green peppers, Cheddar and Queso Cheese sauce. Topped with our Philly Cheesesteak egg roll.

THE ITALIAN JOB *€11,90*
Beef burger, Fried Mozzarella, Garlic Parmesan sauce, melted Mozzarella, Pepperoni slices, Spicy Pizza sauce and Sour Cream on a brioche bun.

TRUFFLE PARMESAN BURGER** *€11,80*
Beef burger, smoked Gouda cheese, mushrooms ragout, Truffle Parmesan sauce, rocket, yuzu juice, spinach and Truffle Mayo on a brioche bun.

TEXAN COWBOY *€11,70*
Beef burger, slow cooked pulled beef, sautéed mushrooms, grilled balsamic onions, Swiss, fresh spinach, crispy frizzled onions and mayonnaise on a brioche bun. Served with Au Jus sauce.

HANGOVER** *€10,90*
Beef burger, bacon slices, Swiss, fried egg, tomato, leaf lettuce and Secret sauce.

BARBECUE *€11,70*
Our char-grilled patty covered in melted smoked gouda, onion rings, BBQ sauce, leaf lettuce, tomato and Chipotle Mayo.

CHICKEN

CALIFORNIAN CHICKEN DREAM PHILADELPHIA *€9,80*
Grilled chicken breast with Cajun spices, Philadelphia, bacon, Swiss, fresh guacamole, tomato, iceberg and Sweet Chili sauce on a brioche bun.

CRISPY FRIED CHICKEN *€9,90*
Pan seared chicken topped with Mozzarella, mayonnaise, iceberg, tomato and garnished with pico de gallo and sour cream.
Add our Buffalo sauce και Spicy Mayo for an extra kick.

PLANT-BASED

QUINOA BURGER V LIVING WELL PHILADELPHIA *€8,90*
Homemade Plant-based burger with tri-color quinoa, champignon mushrooms, red kidney beans, Soya sauce and thyme. Breaded and sautéed in olive oil. Served with Philadelphia, tomato, rocket leaves and cucumber.

LIVING WELL FACT: Tri-color quinoa is high in iron, magnesium and phosphorus. Gluten free and easy to digest.

BEYOND MEAT® CHEESEBURGER V *€11,50*
Plant-Based burger with Secret Burger sauce, Cheddar, tomato, onion and pickles.

BEYOND MEAT: The world's first revolutionary Plant-Based Burger. It containts 20gr of vegetable protein, is soy free and gluten free. The peas provide protein and trace elements, the beetroot and coconut oil deliver a juicy burger with a delicious texture.

Learn here about our handcrafted burgers

HELLMANN'S EST.1913

***Not available in all restaurants*

All fried menu items are prepared with corn oil.
Tous articles du menu frits, sont préparés avec de l'huile de maïs.
Für alles Gebratene wird Mais Öll verwendet.

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HOMEMADE GUACAMOLE (V)

Our guacamole is freshly prepared by our Fridays™ chefs with fresh avocado, tomatoes, onions, cilantro and lemon juice.

TEX-MEX

VEGGIE BURRITO (V) *€9,20*

Flour tortilla burrito with spanish rice, Colby and Monterey Jack cheeses, pico de gallo, iceberg, red kidney beans, guacamole and sour cream sauce.

CHICKEN BURRITO *€10,30*

Flour tortilla burrito with Spanish rice, Colby and Monterey Jack cheeses, pico de gallo, iceberg, grilled chicken and sour cream sauce.

BEEF BURRITO *€10,80*

Flour tortilla with Spanish rice, Colby and Monterey Jack cheeses, pico de gallo, iceberg, slow cooked pulled beef, salsa and sour cream sauce.

All Burritos are served with:

Sour cream, guacamole, pico de gallo, iceberg, tortilla chips and Queso Cheese sauce.

CHICKEN FAJITAS* *€14,50*

Marinated, fire-grilled chicken 170gr.

STEAK FAJITAS* *€14,90*

Marinated, fire-grilled steak 170gr.

COMBO FAJITAS* (FOR TWO) *€19,90*

170gr chicken and 170gr steak, marinated and fire-grilled.

All Fajitas are served:

On a skillet of sautéed onions, red and green peppers and Spanish rice. Accompanied with hot flour tortillas, fresh Guacamole, pico de gallo, iceberg, Mexican salsa, Sour Cream and Colby.

FRIDAYS™ PINS

The pins on the waiters uniforms symbolize their successes, their personality and are part of Fridays™ history. If a waiter served you with true hospitality and made your day a «Fridays» day, ask to speak with the manager in order to recognize the waiter's achievement with a pin and become part of our culture!

**Not available in all restaurants*

Our main principle is to serve high quality food, prepared with the finest ingredients.

All dishes are cooked to order and according to your preferences.

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Fridays™ Signature Glazed Ribs

Fridays™ Signature Glazed Chicken

OUR SIGNATURE

FRIDAYS™ GRILL

ENJOY UNIQUE FLAVORS WITH THE FAMOUS FRIDAYS™ SIGNATURE GLAZE WITH JACK DANIEL'S® TENNESSEE WHISKEY.

FRIDAYS SIGNATURE GLAZE

FRIDAYS™ SIGNATURE GLAZED CHICKEN *€14,90*
Two juicy chicken breasts basted in a sweet, savory glaze. Served with chef veggies, homemade Cheddar mashed potatoes and Fridays™ Signature Glaze.
LUNCH SIZE *€11,90*

FRIDAYS™ SIGNATURE GLAZED CHICKEN & HALF RACK RIBS *€15,90*
Grilled chicken breast and half rack baby back ribs. Served with Fridays™ Signature Glaze and crispy seasoned fries.

FRIDAYS™ SIGNATURE GLAZED RIBS *€18,90*
This full side of baby back pork ribs is first cooked until it's fall-off-the-bone tender. Then we season the ribs with Cajun Spices, fire-grill them, glaze them with Fridays™ Signature Glaze and serve with crispy seasoned fries.
LUNCH SIZE *€12,50*

BLACK ANGUS

FRIDAYS™ SIGNATURE GLAZED BLACK ANGUS NEW YORK STRIP* *€21,90*
285gr. NY strip steak, seared and char-grilled ideal to tenderness. Served with Fridays™ Signature Glaze and chef veggies. Choose your side dish**.

BLACK ANGUS

FRIDAYS™ SIGNATURE GLAZED BLACK ANGUS RIB-EYE STEAK *€26,00*
285gr. rib-eye steak, seared and char-grilled ideal to tenderness. Served with Fridays™ Signature Glaze and chef veggies. Choose your side dish**.

SIDE DISH OPTIONS:
Crispy seasoned fries, homemade Cheddar mashed potatoes, quinoa, Spanish rice, green rice or mac & chesee.

HOMEMADE CHEDDAR MASHED POTATOES:

Our mashed potatoes are prepared fresh daily in the restaurant with potatoes, whipping cream, butter, milk and Cheddar.

BLACK ANGUS BEEF:

Black Angus are black-hided cattle. Angus beef is best known for its finely marbled meat, which means that the fat is dispersed evenly against the actual cut of the meat. This marbling trait creates tenderness and excellent taste. Our steaks are free of artificial additives and preservatives.

Chef Veggies: Seasonal grilled vegetables that are selected in order to enjoy all their freshness and valuable nutrients.

HOW DO YOU LIKE YOUR STEAK?

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
10 MIN SEARED ON THE OUTSIDE AND VERY RED COOL CENTER	15 MIN SEARED WITH WARM RED CENTER	20 MIN GRILLED OUTSIDE AND WARM PINK INSIDE	25 MIN GRILLED OUTSIDE AND SLIGHTLY PINK INSIDE	30 MIN GRILLED UNTIL BROWN OUTSIDE AND COOKED THROUGH

Time prepared approximately.

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New York Strawberry Cheesecake

Oreo® Madness

DESSERTS

Sugar Rush

DOUBLE CHOCOLATE BROWNIE BITES *€6,50*

Chocolate brownie with chocolate fudge and white chocolate, vanilla ice cream, mini marshmallows, sprinkles and roasted almonds.

NEW YORK STRAWBERRY CHEESECAKE *€6,90*

Authentic New York Style, served with strawberry sauce.

OREO® MADNESS *€6,50*

A giant Oreo® cookie filled with vanilla ice cream and topped with chocolate and butterscotch caramel sauce.

Two giant Oreo® cookies *€9,90*

DEATH BY CHOCOLATE *€8,50*

Layers of chocolate homemade cake and chocolate fudge. Topped with vanilla ice cream, walnuts, hot chocolate fudge, butterscotch caramel sauce, marshmallows and sprinkles.

ICE CREAM OR SHERBET *€4,90*

Three scoops of ice cream or sherbet of your choice. Ask from your server to inform you about the flavors we have today.

With chocolate or butterscotch caramel sauce. *€5,90*

Extra chocolate or butterscotch caramel sauce *€0,80*

Extra scoop of ice cream or sherbet *€1,80*

Offers and discount coupons cannot be redeemed simultaneously per bill.

All our desserts are frozen.

OREO IS A REGISTERED TRADEMARK OF MONDELĒZ INTERNATIONAL GROUP USED UNDER LICENSE TO TGI FRIDAYS INC.

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KID'S MENU

Fridays™ Kid's Menu is available for kids until 12 years old.

KID'S CHICKEN FAJITA *€5,90*
Grilled chicken breast, flour tortillas, sour cream, Colby and diced tomatoes.

KID'S MINI BURGERS *€5,90*
Two mini burgers on brioche buns with melted Cheddar, tomato and mayonnaise. Served with cherry tomatoes & cucumber and crispy fries.

KID'S PASTA *€4,90*
Corallini Pasta or fettuccine with marinara sauce.

KID'S CHICKEN FINGERS *€5,90*
Strips of chicken breast, battered and deep fried. Served with crispy fries, cherry tomatoes & cucumber and honey mustard dressing.

KIDDIE ICE CREAM
Two scoops of ice cream. *€3,50*
With chocolate or caramel sauce. *€4,00*

KIDDIE SUNDAE *€4,20*
Vanilla ice cream topped with hot chocolate and caramel sauce, pecan pieces and whipped cream.

KID'S DRINKS

Refreshing kid's drinks.

FRESH ORANGE JUICE *€3,50*
Freshly squeezed orange juice.

KID'S MIXED FRUIT JUICE *€3,50*
Mixed juice from freshly squeezed bananas, strawberries and oranges.

AMITA FUN! 250ml *€1,30*
Juices, enriched with Vitamins B,C,E.

AVRA BLOOM 330ml *€0,70*

TGI FRIDAYS
IN HERE, IT'S ALWAYS FRIDAY®

Amita FUN

Φυσικό Μεταλλικό Νερό
AVRA BLOOM

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