



 **MASA BUKA**
Nikosova řecká taverna

Menu



DISHES

HOT GREEK STARTERS

Tyropiákia	126
(2 pasta poucifies from Filo dough filled with Feta cheese and tzatziki)	
Keftedákia	135
(5 minced meat balls with herbs and garlic, tzatziki, homemade bread)	
Bujurdi	175
(Baked Feta cheese with tomatoes and onion and hot pepper in a bowl, homemade bread) – spicy	
Chaloumi	205
(Grilled cheese from Cyprus, grilled tomatoes, homemade bread)	
Feta saganaki	185
(Fried Feta cheese, grilled tomatoes, homemade bread)	
Manouri sto gril	195
(Grilled Greek cheese Manouri with Greek thyme honey and sesame, homemade bread)	
Melitzana tylichty	195
(Rolls from grilled aubergine filled with Feta cheese in red sauce)	
Melitzána sto gril me Feta	205
(Whole grilled aubergine, garlic, parsley, Feta, cheese, homemade bread)	
Piperia jemisty	145
(Baked pepper filled with Feta cheese and fresh tomatoe)	
Piperies tyganites	135
(Fried peppers, olive oil, vinegar, oregano homemade bread)	

COLD GREEK STARTERS

Tzatziki	135
(greek yoghurt, cucumber, garlic and homemade bread)	
Melitzanosaláta	155
(Paste from baked aubergine, garlic, onion, yoghurt, homemade bread)	
Salad from beetroot	145
(Baked beetroot, yoghurt, garlic, walnuts, homemade bread)	
Skordotíri	155
(Paste from Feta cheese, yoghurt, garlic and baked red pepper, homemade bread)	
Tyrokafteri	155
(Paste from Feta cheese and hot grilled peppers, homemade bread)	
Cheese Feta with black olives	205
(Slice of Feta cheese with olive oil and oregano, black olives, homemade bread)	
Feta ladorigani	175
(Feta chese with olive oil, oregano, homemade bread)	
Black olives	125

MEZE (selection of starters)

Greek meze	245
(Váriation of starters- Tyropitakia, Tzatziki, Melitzanosaláta, Keftedákia, salad from beetroot, homemade bread)	
Cheese meze	245
(Variations of starters Skordotiri, Chaloumi, Feta saganaki , grilled tomatoes, homemade bread)	
Meze me alifes	245
(Variations of starters Tzatziki, Melitzanosaláta, Skordotiri, Tyrokafteri, homemade bread)	
Wine meze	225
(Black olives Kalamata, dried tomatoes, Greek spicy pickled peppers, homemade bread)	

GREEK SEA STARTERS

Garides saganaki	205
(Shrimps in red sauce baked with Feta cheese, homemade bread)	
Kalamária tyganita	225
(Fresh fried Calamari, lemon, homemade bread)	
Octopus grilled	345
(Octopus, grilled red onion, olive oil, wine vinegar, homemade bread)	
Gavros tyganitos	195
(Fried Anchovies, lemon, homemade bread)	

SALADS

Salad Choriatiki	265
(Tomato, pepper, cucumber, onion, olives, Feta cheese, vinegar, olive oil, homemade bread)	
Kritiki saláta	265
(Tomato, pepper, cucumber, onion, olives, Feta cheese, biscuits from Kreta, capers, vinegar, olive oil, homemade bread)	
Salad with chicken meat	245
(Lettuce, grilled chicken peaces, grilled zucchini, vinegrette, homemade bread)	
Salad with Feta cheese wrapped in Filo dough	265
(Mix of salads, Feta cheese wrapped in Filo dough and fried, sesame, honey dressing)	
Salad with grilled cheese Chaloumi	265
(Mix of salads, grilled cheese Chaloumi, grilled aubergine, cherry tomatoes, dressing, bread)	
Grilled shrimp salad	385
(mix of salads, boiled potatoes, grilled shrimps, capers, dried tomatoes, herb dressing, homemade bread 3 pcs)	
Salad with black olives	225
(Lettuce, dried tomatoes, capers, cherry tomatoes, black olives, vinegrette, balsamico)	



COOKED MEALS FROM TRADITIONAL GREEK COUSINE

200 g Stifádo	335
(Baked beef meat with tomato sauce and small onions, baked potatoes)	
380 g Musaka	325
(Baked beef and pork minced meat with Potatoes, aubergines and white sauce)	
Makarónia me saltsa kai tyri Feta	225
(Spaghetti with red sauce, Feta cheese, oregano)	

TRADITIONAL GREEK MEALS (GRILLED)

230 g Soulaki pork	225
(Grilled pieces of pork on the stick, Tzatziki)	
230 g Souvlaki chicken	225
(Grilled pieces of chicken on the stick, Tzatziki)	
210 g Souvlaki moscharisio	365
(Grilled beef pieces on the stick, Tzatziki)	
230 g Bifteki jemisto	255
(Minced pork and beef meat with garlic filled with Feta cheese, Tzatziki)	
250 g Bifteki	225
(Minced pork and beef meat with garlic on grill, Tzatziki)	
340 g Mix gril	315
(Pork souvlaki, chicken souvlaki, minced meat, Tzatziki)	
230 g Kotopulo fileto	245
(Chicken steak marinated in fresh herbs on grill, Tzatziki)	
230 g Steak chirino	245
(Pork steak marinated in fresh herbs on grill, Tzatziki)	
400 g Beef T-bone steak	425
(Beef T-bone steak on grill, Tzatziki)	
220 Paidakia arnisia sto gril	415
(Grilled lamb chops, baked potatoes, Tzatziki)	
220 g Greek kebab me pita	315
(Minced beef+pork mean on grill, pita bread, mix salad, onion, tomato, homemade yoghurt dressing)	

MEAT MIXES FOR 2 PERSONS

620 g Mix MASA BUKA 1 (for two persons)	765
(2pc pork souvlaki, 2 pc minced bifteki, 2pc chicken souvlaki Tzatziki, onion, tomato, baked potato, pita bread)	
560 g Mix MASA BUKA 2 (for two persons)	775
(2pc pork steak, 1pc chicken steak, 2pc lamb chops, Tzatziki, onion, tomato, baked potato, pita bread)	
610 g Mix MASA BUKA 3 (for two people)	895
(2 pieces of pork souvlaki, 2 pieces of beef souvlaki, 2 pieces of chicken souvlaki, Tzatziki, onion, baked potatoes, pita bread)	

FISH AND SEA FOOD

Garidomakaronáda	385
(Spaghetti with tiger prawns, fresh tomatoes, parsley, garlic)	
Kalamária tyganita me patatosaláta	395
(Fresh fried calamari with fresh greek potato salad)	
Kalamari sto gril me patatosalata	425
(Fresh grilled calamari with light greek potato salad)	
Fresh sea fish depends on daily offer	365
(Fresh fish, grilled lemon sauce, parsley)	
Gavros tyganitos, Tzatziki	295
(Fried anchovies, lemon, Tzatziki)	
Ochtapodi sto gril me mix salat	425
(Octopus grilled one tentacle, small mixed salad , red onion, olive oil, wine vinegar, homemade bread)	
Ochtapodi sto gril me patatosálata	425
(Octopus grilled one tentacle, light Greek potato salad)	
Garides	425
(5pcs grilled prawns with lemon sauce)	
Mix thalassa	435
(Sea mix - grilled prawns, fried Calamari, small mix salad)	

SEA FOOD MIXES FOR 2 PERSONS

Mix thalassa 1 for 2 persons	985
(Sea Mix- fresh fish on a daily offer, grilled shrimpi, fried calamari, small mix salad, Greek potato salad)	
Mix thalassa 2 for 2 persons	1355
(Sea mix- fresh fish on a daily offer, grilled shrimpi, fried calamari. Octopus grilled, small mix salad, Greek potato salad)	

SIDE DISHES

Homemade bread	24
Homemade baked potatoes with herbs	65
Fresh Greek potato salad with parsley, onion	65
Grilled vegetable	115
Angurontomata – tomato, cucumber, onion, wine vinegar, olive oil	195
Small mix salad with homemade dressing	65
Greek pita bread 1 pc	45
Bukovo – coarsely crushed chili	5
Take- away box	15

HOMEMADE DESSERTS

Baklava	135
(Traditional Greek desert with walnuts, really sweet)	
Chocolate souflé with raspberry sauce	136
Greek yoghurt 10% with honey and walnuts	125
Greek yoghurt 10% with Greek pickled cherries or figs or chestnuts or bergamot citrus in syrup	125



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Masa Buka
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THE PROVIDER

Nikolaos Pappas,
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Accountable Manager: Nikolaos Pappas
This menu is valid from 4. 9. 2024

OPENING HOURS

TUESDAY – THURSDAY

12.00 h – 22.30 h
(we cook until 20.30 h)

FRIDAY

12.00 h – 23.30 h
(we cook until 21.30 h)

SATURDAY

11.30 h – 15.00 h
16.30 h – 23.30 h
(we cook until 21.30 h)

MONDAY & SUNDAY – closed

List of allergens on request at waiter.



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