

THESSALONIKI GREECE

2021

加入網絡年份

YEAR OF DESIGNATION

希臘·塞薩洛尼基



城市介紹 | INTRODUCTION OF THE CITY

Thessaloniki is a living museum of history. Over the centuries, each era has left its mark with monuments and landmarks that can be found in every corner of the city. Those who choose Thessaloniki for their holidays, as well as its residents, have the opportunity to share and enjoy this city, which carries a history of 23 centuries.



廚師介紹 | CHEF INFORMATION

My name is Nikolaos Tzoumas, a professional chef from Thessaloniki and the owner and head chef at Mamalouka. Since 2017, I have proudly served as the culinary ambassador of Municipality of Thessaloniki. I spent six years working in London, where I studied at the prestigious Le Cordon Bleu and worked in renowned restaurants under Gordon Ramsay, including Boxwood Café and Maze. I was owner and head chef of restaurants "Anassa" in Thessaloniki and Chalkidiki where I received my first culinary awards. My culinary style blends classic French techniques with the rich flavours of Greek ingredients, resulting in a unique and memorable gastronomic experience.

Nikolaos Tzoumas

Stefanos
Kyrkopoulos

菜品 | DISHES

Beef Giouvetsi

Giouvetsi, also known as youvetsi, is a traditional Greek dish featuring meat like chicken, lamb, or beef, combined with orzo pasta in a rich tomato sauce.

Traditionally baked in a clay pot. This cooking method melds flavours beautifully, creating a beloved comfort food enjoyed at family gatherings and special occasions in Greece.



Trachanas Soup With Wild Greens And Herbs

Trachanas soup is one of the most iconic dishes of the Macedonian winter. In the countryside around Thessaloniki (Lagkadas, Vertiskos, Petrokerasa), it was used as a staple meal during cold days and as a “remedy” for colds or digestive discomfort.

The older women used to say:

“Trachanas strengthens the bones and cleanses us from within.”

