

塞薩洛尼基 Thessaloniki 希臘 Greece

加入網絡
Year of designation
2021

城市介紹 City Information

Thessalonik is located in the north part of Greece and is important since its foundation (315 bC).

At the west side of the city is one of the most important ports in the wider area of the Eastern Mediterranean, gateway to the Balkans and central Europe. It is a city which condenses and assimilates elements of culture from antiquity, the Roman period, the Byzantine, the Ottoman, the Jewish era and the Asia Minor.

Thessaloniki holds undoubtedly a long tradition in gastronomy during the centuries, the city constituted an important metropolis. What makes the city outstanding is its diverse cuisine, result of the various ethnic groups that lived in the area and brought with them their home flavors and cuisine as well as its crucial geographical position,



Thessaloniki
City of
Gastronomy

which offers an abundance source of local prime materials, such as vegetables, fruits, herbs, grains, seafood, and meat all shaping the Mediterranean cuisine of the city.

The gastronomy of Thessaloniki reflects the multicultural and multi-religious history of the city, offering a unique blend of flavours that is the result of many centuries of exchange and influence.

The elements of the gastronomy of Thessaloniki have roots in the Byzantine period when the use of aromatic spices, such as fennel and cumin, can be found in many modern recipes. In the next years, the Turkish rule left its mark on the Thessaloniki's cuisine, with dishes such as soutzoukaki (made from minced meat) or sausages. From the 19th century onwards, the city was filled with influences from Jewish, Gypsy, Armenian and Ottoman cuisine.

The Jewish community of Thessaloniki, which was important and influential, contributed to the creation of unique dishes, such as Bougatsa (kind of a pie) with cheese or cream, which is today a classic taste of the city.



廚師簡介 Chef Information

- **Apostolos Altanis**

- Higher National Culinary Diploma

- Higher National Pastry College Diploma

- Certificate in Butchery

- ISO 22000/2018 IRCA Certificate

32 years of culinary experience and since 2009 promoted to Executive Chef at the Regency Casino Thessaloniki and the Hyatt Regency Thessaloniki.

Holds 55 Culinary Awards including the Golden Hat, FnL Guide, Flag and Philoxenia Awards.

Was also awarded in Austria, at the international exhibition of Anuga in Cologne and also at the Sial exhibition in Paris, in the category of innovating product of the year. Several distinctions at Balkan competitions.

Often invited to America, Mexico, Switzerland, Turkey, Indonesia, Russia, England, Dubai, Serbia etc. where he gives presentations and seminars to promote Greek cuisine.

Is among the top chefs in the country with several appearances on the internet.

He is the UNESCO Gastronomy Ambassador of Thessaloniki from 2021.

Invited by the consulates of New York, Boston and London to promote Greek gastronomy.

Listed among top chefs such as Paul Bocuse as a guest at the Ecole Hoteliere de Lausanne to organize and present the theme of Ancient Greek Cuisine.

Finally, represented Greece by preparing several Gala Menus for the Tourism Ministers of Europe, President of Hellenic Democracy, Prime Ministers of the European Council.

- **Effrosyni Kondeli**



菜品名稱 Dish Name

- **Octopus Giouvetsi with Chilli Pepper, Tomato and Kaseri Cheese**
- **Shrimp Saganaki with Tomato, Extra Virgin Olive Oil, Feta Cheese and Ouzo**

