

SCRIPT

SECTOR: GASTRONOMY IN GREECE

TOPIC: LAY A TABLE: LEARN HOW TO LAY A TABLE IN GREECE
AND GET TO KNOW THE KEY WORDS



Exete kanei kratisi? 

Posa atoma eiste?

Apo edw parakalw.



When the guests arrive, you should ask whether they have booked a table.

Exete kanei kratisi?

If they don't you can ask for how many people the table would be. **Posa atoma eiste?**

Then you indicate or guide them to the table already laid.

Apo edw parakalw.

Trapezomantilo



Depending upon the restaurant, the main difference you can find is a type of tablecloth - **trapezomantilo** used: in upscale restaurants, the tabletops are usually first protected by a cover and then the tablecloth - **trapezomantilo** goes on top or just a tablecloth.

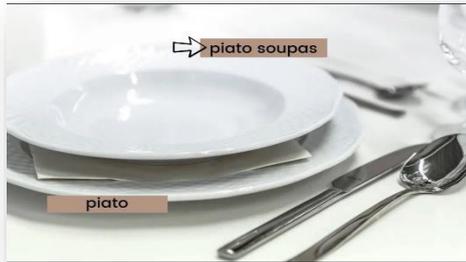
In more informal restaurants, usually there is a single-use disposable - **mias xrisis** or the tabletop is just covered with a diagonally laid tablecloth.

Xartopetseta

Xartopetseta mias xrisis




The same applies to the napkins used. It will be either a linen napkin - **xartopetseta** that matches the tablecloth motive or a disposable paper napkin - **xartopetseta mias xrisis** for a more informal restaurant.



Usually the following set of plates should be put on the table in an upscale restaurant a plate - **piato**, soup plate - **piato soupas**, followed by a salad plate depending upon the dishes and the restaurant.



On the left side of the plate you put the fork - **pirouni** and on the right side the knife - **maxairi**. Sometimes there is also a spoon - **koutali** on the right side. The napkin is placed on the underplate. If the table is set up for a dinner with several courses, there will be more cutlery put on.



The glasses are placed directly above the knife. There is usually a water glass **potiri nerou** and a wine glass - **potiri krasiou**. Sometimes you can see a red wine glass - **kokkino krasi** and a white wine glass - **asprou krasi**. You can ask what the guests are going to drink - **Ti tha pieite?** and then remove the extra glass.



In more informal restaurants, the table might be empty when the guests arrive and the cutlery - **maxairopirouna** will be brought to the table when the guests ordered. The dishes are placed on the plate directly in the kitchen.



And the cutlery:

In Greece in most of the common restaurants, only one set of a fork and a knife is laid, and it is not changed between the courses but kept by the diners during the whole meal. If someone wants to change it:

[Mporeite na allaksete ta maxairopiroun parakalw?](#)

In upscale restaurants then there are different cutleries for each course.



If the cutlery is on the plate in a parallel position, the customer has finished and you can take it away.



It is usual to finish the meal with a dessert - [epidorpio](#) and/or a cup of coffee - [kafes](#). This in most of the cases could be a cypriot coffee - [kipriakos kafes](#) which is a black coffee or espresso. The table is cleared and the coffee is served in a cup - [flitzani](#). Often there would also be a biscuit - [mpiskoto](#) served on the saucer.

LIST OF VOCABULARY

SECTOR: GASTRONOMY IN GREECE

TOPIC: LAY A TABLE

*LEARN HOW TO LAY A TABLE IN GREECE AND
GET TO KNOW THE KEY WORDS*

GREEK	YOUR LANGUAGE
<i>Exete kanei kratisi?</i>	
<i>Posa atoma eiste?</i>	
<i>Apo edw parakalw.</i>	
<i>trapezomantilo</i>	
<i>mias xrisis</i>	
<i>xartopetseta</i>	
<i>xartopetseta mias xrisis</i>	
<i>piato</i>	
<i>piato soupas</i>	
<i>pirouni</i>	
<i>maxairi</i>	
<i>koutali</i>	
<i>potiri nerou</i>	
<i>potiri krasiou</i>	
<i>kokkino krasi</i>	
<i>asprou krasi</i>	
<i>Ti tha pieite?</i>	
<i>maxairopirouna</i>	
<i>Mporeite na allaksete ta maxairopiroun parakalw?</i>	
<i>epidorpio</i>	
<i>kafes</i>	
<i>kipriakos kafes</i>	
<i>flitzani</i>	
<i>mpiskoto</i>	