

Aperitif

		€			€
Lillet Berry (Lillet Rose with Wild Berry Schweppes)	0,3 l	7,50	Kir Royal (Prosecco with crème de cassis)	0,1 l	6,50
Hugo (Prosecco, Mineral Water, Elderflower syrup, mint)	0,3 l	7,50	Prosecco Apérol	0,1 l	6,00
Black Hugo (Prosecco, Granini Dark Berries, Lime, Elderflower syrup, mint)	0,3 l	7,50	Prosecco (Mionetto)	0,1 l	5,00
Apérol Spritz (Prosecco, Mineral water, Apérol)	0,3 l	7,50	Poseidon Mule (Rum, Orange Juice, Lemon Juice, grenadine syrup)	0,3 l	7,50
Campari Orange / Soda	0,3 l	6,00	Hugo (non-alcoholic) (ginger ale, mineral water, Elderflower syrup, mint)	0,3 l	6,50
Martini Bianco/Rosso	5 cl	6,00	Apérol (non-alcoholic) (tonic water, orange spritz syrup, mineral water)	0,3 l	6,50

Gin

Hendrick's Gin (Fever Tree Tonic, Mint and Cucumber)	0,3 l	10,00	Malfy Gin Rosa (Fever Tree Tonic, raspberries and Rosemary)	0,3 l	10,00
Monkey 47 Gin (Fever Tree Tonic, blackberries, Limes and Rosemary)	0,3 l	11,00	Mataroa Greek Gin (Fever Tree Tonic, Lemon and Rosemary)	0,3 l	11,00

Champagner

Moët & Chandon Brut Imperial	0,75 l	90,00	Moët & Chandon Ice Imperial	0,75 l	110,00
Moët & Chandon Rosé	0,75 l	100,00	Moët & Chandon Ice Imperial Rosé	0,75 l	120,00

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Cold Appetizers

	€
1. Feta Greek feta with olive oil	7,00
2. Tzatziki Yoghurt with cucumber, garlic and olive oil	6,00
3. Black olives (7) from Kalamata-Kolossal	5,90
5. Seafood salad – in the style of the house	10,50
6. Aubergine salad – Baked in the oven, prepared creamy	7,90
7. Tirosalata Sheep Cream Cheese	7,90
8. Taramas (red caviar cream) (1)	7,90
9. Appetizer plate with seafood salad, tzatziki, tarama, aubergine salad, tirosalata, feta, pepperoni and olives	14,50

Warm appetizers

11. Tiropitakia flaky pastry with feta cheese	7,90
12. Fried aubergine with tzatziki	8,00
13. Fried zucchini with tzatziki	8,00
14. Hot peppers with a fine garlic tomato sauce (grilled pepperoni skewers)	8,00
15. Dolmades grape leaves filled with rice and ground beef and topped with zesty lemon sauce	9,90
16. Saganaki 1 – gratinated with feta cheese	9,80
17. Saganaki 2 – Breaded feta cheese from the pan with cranberries	9,80
18. Saganaki 3 – Baked scampis with garlic tomato sauce and feta cheese	13,50
19. Calamari (squid) with tzatziki, refined with olive oil and lemon sauce	9,50
20. Octopus from the grill in a rocket nest with olive oil balsamic vinaigrette	14,50
21. Grilled halloumi – original Cypriot herb cheese with tomatoes and balsamic olive oil vinaigrette	9,50
22. Garlic bread	4,90
23. Pita (flatbread)	2,80
24. Grilled Florinis Tomato peppers stuffed with cheese, garlic and herbs	7,50

Salads

		€
94.	Kypriaki – cypriot salad with rocket, sun-dried tomatoes, grilled halloumi (Cypriot cheese), grilled eggplant, pine nuts, parmesan and balsamic olive oil vinaigrette	15,50
95.	Farmer salad traditional Greek salad with tomatoes, cucumbers, onions, olives, peppers, feta and olive oil	12,50
96.	Fitness salad various leaf salads with turkey strips	15,50
97.	Mixed salad (small)	6,90
98.	Crete salad salad with scampi shrimp and salmon fillet from the grill in lemon oil - on colorful lettuce	16,90
99.	Gyros salad Gyros with iceberg lettuce, radicchio, peppers, tomatoes, cucumber, pepperoni and olives, refined with homemade dressing sauce	14,50

Vegetarian Dishes

71.	Mousaka Casserole with eggplant, zucchini, potatoes, peppers, feta cheese and baked with béchamel cream, served with mixed salad	16,50
73.	Gemista stuffed tomato peppers and peppers with rice, feta cheese and salad (vegetarian)	14,50

Soup

25.	Chicken soup by type of house	6,50
26.	Tomato soup made from fresh tomatoes, refined with cream and basil	6,50

Fish from the kingdom of Poseidon

	€
30. Squid Squid from the pan with buttered rice, fresh vegetables, tzatziki and mixed salad, refined with olive oil lemon sauce	23,50
31. Scampis from the pan with fresh vegetables, tzatziki, butter rice and mixed salad, refined with olive oil lemon sauce	29,50
32. Fresh salmon fillet from the grill with fresh vegetables, tzatziki, butter rice and mixed salad, refined with olive oil lemon sauce	28,50
33. Grilled baby squids with fresh vegetables, butter rice, tzatziki and mixed salad refined with olive oil lemon sauce	26,50
34. Fish plate »Santorini« from the grill with calamari and fresh salmon fillet, fresh vegetables, tzatziki, butter rice and mixed salad, refined with olive oil lemon sauce	24,50
35. Fresh sea bream royal from the grill (approx. 400 - 500 gr) with fresh vegetables, butter rice and mixed salad, refined with olive oil lemon sauce	29,00
36. Grilled king prawns with tzatziki, butter rice, fresh vegetables and mixed salad, refined with olive oil lemon sauce	34,50
37. Fish plate »Crete« from the grill King prawns, baby squid, salmon fillet, buttered rice, fresh vegetables and mixed salad, refined with olive oil lemon sauce	31,50

All dishes also to take away

Pork specialties – crispy and juicy grilled

		€
38.	Gyros with tzatziki Grilled rotisserie meat with tomato rice and mixed salad	16,50
39.	Souvlaki 2 grilled meat skewers with tomato rice and mixed salad	16,50
40.	Bifteki Minced pork steak with cheese filling, served with tomato rice and mixed salad	18,00
41.	Special pork skewer with tomato rice, tzatziki and mixed salad	23,50
42.	Suzuki Greek-style meatballs, with tomato rice and mixed salad	15,90
43.	Pork Schnitzel Tender pieces of pork loin with herb butter, tomato rice and mixed salad	16,50
44.	Pork tenderloin medallions with tomato rice, herb butter and mixed salad	22,50
45.	Baked gyros with sliced cheese and metaxa sauce, with tomato rice and mixed salad	19,50

Poultry specialities

27.	Grilled poultry skewer with chicken and turkey breast fillet, cherry tomatoes, bell pepper, butter rice and mixed salad	21,50
28.	Grilled turkey fillet with metaxa sauce, buttered rice and mixed salad	20,50
29.	Grilled chicken breast fillet with metaxa sauce, buttered rice and mixed salad	20,50

On request with farmer's salad 4,00

Gyros = sliced meat from the rotisserie

Souvlaki = grilled pork skewer

Suzuki = grilled Meatballs

Tzatziki = yoghurt with cucumber and garlic

Mixed grilled meat platters

		€
48.	Athen plate 1 souvlaki and Gyros with mixed salad and tomato rice	18,50
49.	Poseidon plate 2 souvlakis and 1 steak with mixed salad, tzatziki and tomato rice	21,00
50.	Helena plate 1 souvlaki, 1 Steak and 1 Suzuki with mixed salad and tomato rice	19,50
52.	Zorba's Plate Gyros and 2 suzukis with mixed salad and tomato rice	18,50
53.	Acropolis plate Gyros and 2 racks of lamb with mixed salad and tomato rice	19,50
54.	Marathon plate Gyros and pork fillet medallions with mixed salad and tomato rice	19,00
55.	Village plate 1 souvlaki, 1 steak and gyros with tzatziki, tomato rice and mixed salad	22,50
56.	Grill plate 1 pork schnitzel, 1 lamb crown, 1 suzuki, 1 souvlaki and 1 pork tenderloin, with tomato rice and mixed salad	24,00
57.	Rhodes plate 2 souvlaki and 1 suzuki with tzatziki, tomato rice and mixed salad	21,00
58.	Hermes plate 1 lamb crown, 1 souvlaki, 1 suzuki and gyros with tomato rice, tzatziki and mixed salad	22,50

On request with farmer's salad

4,00

We recommend:

46.	Ichalia plate with scampi, calamari, lamb crown, gyros, suvlaki, tzatziki, tomato rice with a mixed salad	28,50
47.	Trikala plate with calamari, gyros, tomato rice, tzatziki and mixed salad	22,50

Lamb specialties grilled juicy

		€
90.	Lamb Crowns with tomato rice, tzatziki and mixed salad	29,50
91.	Rack of Lamb juicy grilled - with tomato rice, tzatziki and mixed salad	28,50
92.	Lamb fillet with tomato rice, tzatziki and mixed salad	32,50
93.	Lamb platter Lamb crown, lamb fillets and rack of lamb with tomato rice, herb butter, tzatziki and mixed salad	33,50

On request with farmer's salad 4,00

From the oven

67.	Lamb meat baked with rice noodles and sliced cheese, served with a mixed salad	21,50
68.	Stifado Lamb with boiled shallots, served with a mixed salad	21,50
69.	Lamb with Bamies (okra) or mixed salad with broad beans	21,50
70.	Kleftiko Tender lamb stewed with herbs and garlic in aluminum foil, with tzatziki, grilled potatoes and mixed salad	22,50
72.	Mousaka Casserole with eggplant, ground beef, potatoes and gratinated with béchamel cream, served with a mixed salad	19,50

On request with farmer's salad 4,00

Fillet- and Steak-Specialities

beef, lamb and pork – grilled

100.	Surf and Turf Argentinian beef fillet (approx. 250 g) and 1 king gambas (wild caught) with herb butter, grilled potatoes, tzatziki and mixed salad	39,50
88.	Argentinian beef tenderloin with herb butter or pepper sauce (approx. 250 g), grilled potatoes and mixed salad	36,50
89.	Mixed fillet platter with herb butter or pepper sauce beef fillet, lamb fillet, pork fillet, turkey breast fillet and chicken fillet with grilled potatoes and mixed salad	31,50

Please choose

Pfeffer-, Estragon- or Thymisansauce

je 1,50

We grill your steak «medium».

Would you like it different? We are happy to fulfill your individual request, leave it to us know when you place your order how we can grill your meat to your satisfaction.

Specialities from the pan

		€
86.	Tiganaki 1 Turkey fillet tips in a mushroom cream sauce, refined with Samos wine, served with buttered rice and a mixed salad	21,50
87.	Tiganaki 2 Sliced gyros in a mushroom cream sauce, refined with Samos wine, served with buttered rice and a mixed salad	19,50

“gift vouchers”

If you want to give something special,
then give away a voucher


P O S E I D O N
 RESTAURANT SEIT 1984

For our little guests

74.	Mickey Mouse plates 1 souvlaki with French fries and mixed salad	9,50
75.	The Lion King Plate Gyros with French fries and mixed salad	9,50
76.	Pocachonda Plate Pork schnitzel with French fries and mixed salad	9,50
77.	Popay Plate Grilled salmon fillet with French fries and mixed salad	13,50

Side dishes

		€
60.	Fresh vegetables with olive oil and lemon sauce	7,90
61.	Baked potatoes with tzatziki or herb butter	6,00
62.	Rice in tomato sauce	4,00
63.	French fries	4,50
64.	Baked broad beans with feta cheese	7,50
65.	Butter rice	4,50
66.	Fried potatoes	5,00

On request, we serve all dishes with fries or baked potatoes instead of rice

Desserts

		€
79.	Baklawas Greek cake, puff pastry with walnuts and vanilla ice cream	8,50
80.	Yoghurt garnished with honey and walnuts	7,00
81.	Vanilla Ice Cream with chocolate sauce	5,00
82.	Chocolate soufflé (warm) with vanilla ice cream	8,00
83.	Panna Cotta with fresh fruits	8,00
84.	Galaktobureko Greek cake, puff pastry filled with vanilla cream and vanilla ice cream	8,00
85.	Warm fresh figs with vanilla ice cream and hot cassis cream	8,50

Coffee and tea

112.	Frappé Greek cold coffee	4,00
121.	Greek mocha	3,50
122.	Cup of coffee	3,00
124.	Cappuccino	3,50
125.	Espresso	2,80
333.	Double espresso	3,80
335.	Latte macchiato	4,00
336.	Affogato Espresso with 1 scoop of vanilla ice cream	4,00
148.	Hot chocolate	4,00
123.	Cup of tea	2,80

Beers

			€
146.	Pils (Lasser)	0,3 l	3,50
147.	Pils (Lasser)	0,4 l	4,20
78.	Hefeweizen (Maisels)	0,3 l	3,70
149.	Hefeweizen (Maisels)	0,5 l	4,70
150.	Crystal wheat (Maisels)	0,5 l	4,70
330.	Alcohol-free wheat beer (Maisels)	0,5 l	4,70
210.	Radler lemonade with beer	0,3 l	3,50
151.	Radler lemonade with beer	0,4 l	4,20
152.	Non-alcoholic beer (Clausthaler)	0,33 l	4,20
102.	Mythos – Greek beer	0,33 l	4,20

Soft drinks

153.	Coca-Cola Zero (1,2,3,8), Fanta, Sprite, Ice Tea, Spezi	0,2 l	2,50
116.	Coca-Cola Zero (1,2,3,8) Fanta, Sprite, Ice Tea, Spezi	0,4 l	4,00
157.	Mineral water (Lieler)	0,25 l	3,00
156.	Mineral water (Lieler)	0,5 l	4,50
209.	Mineral water (Lieler)	0,75 l	6,00
260.	Still water (Greek water)	0,5 l	4,50
261.	Still water (Greek water)	1 l	6,50
158.	Schweppes Bitter Lemon & Tonic Water & Wild Berry	0,2 l	3,50
256.	Fever Tree Tonic	0,2 l	4,00

Juices

159.	Apple juice	0,2 l	3,00
160.	Orange juice	0,2 l	3,00
162.	Apple juice spritzer	0,4 l	4,00
163.	Apple juice spritzer	0,2 l	2,50
274.	Currant juice spritzer	0,4 l	4,50

Long drinks (1,3,8)

			€
140.	Whisky Cola (Chivas 12 with Coke)	4 cl	7,50
128.	Vodka Lemon (Belvedere)	4 cl	7,50
129.	Cuba Libre (Rum, Coca-Cola, Lime)	4 cl	7,50

Spirits

131.	Ouzo Plomari	2 cl	3,80
133.	Ouzo Plomari 1884 from the island of Lesvos 40%	0,2 l	22,00
196.	Tsipouro (pomace brandy made from grapes)	2 cl	4,00
111.	Averna <small>(1,8)</small>	4 cl	4,50
132.	Grappa (Cellini)	4 cl	4,50
135.	Limoncello (di Capri)	4 cl	4,50
134.	Fernet Branca	4 cl	4,50
103.	Whisky Special (Chivas 12) <small>(1,8)</small>	4 cl	5,00
104.	Baileys	4 cl	4,00
141.	Metaxa 5 stars	4 cl	4,50
142.	Metaxa 7 stars	4 cl	5,00
143.	Metaxa 40 years old	4 cl	8,00
144.	Metaxa (Privat Reserve)	4 cl	9,50

Opened wines

White wines

			€
164.	Wine spritzer	0,25 l	4,00
165.	Retsina Malamatina Greek wine with the addition of tree resin	0,2 l	5,50
167.	Imiglikos, semi-sweet	0,2 l	6,00
169.	Makedonikos house wine, semi-dry	0,2 l	6,00
321.	Gerovassiliou Quality wine Assyrtiko – the best	0,2 l	8,50

Red wines

170.	Wine spritzer	0,25 l	4,00
172.	Naoussa, dry	0,2 l	6,50
173.	Imiglikos, semi-sweet	0,2 l	6,00
176.	Makedonikos house wine, semi-dry	0,2 l	6,00
322.	Amethystos, dry Cabernet Sauvignon, Merlot, Limnio	0,2 l	9,00

Rosé wines

179.	Imiglikos, sweet	0,2 l	6,00
323.	Amethystos, dry Cabernet Sauvignon	0,2 l	8,00

We are also happy to serve all wines in a 0.5 l carafe

Bottled wines 0,75 l

White wines

			€
184.	Gerovassiliou Domaine/Epanomi Green-yellow colour, fruity aroma with hints of basil and green pepper, successfully combining the fruity aromas of the Malagasia grapes with the delicate acidity of the Assyrtiko make this white wine to one of the best in its class (12.5%)	0,75 l	29,00
185.	Malagoussia Gerovassiliou/Epanomi Malagoussia variety is from the 70's, full-bodied and fruity aromas of apricot, mango, pear and citrus	0,75 l	36,00
186.	Amethystos Sauvignon Blanc/Lazaridis The Amethystos white wine is a synthesis of the Sauvignon Blanc and the Semillon grape and the traditional Aegean variety Assyrtiko. Gold medal, Concours Mondial 2006, Brussels (12.5%)	0,75 l	29,00
187	Biblia Chora Sauvignon Blanc/Assyrtiko Greek country wine, with a light yellow-green color and a fruit aroma dominated by citrus fruits with hints of apple	0,75 l	29,00

Rosé wines

188.	Amethystos Rosé/Cabernet Sauvignon aromatic wine, its taste is reminiscent of raspberries, currants and wild berries	0,75 l	30,00
189.	Alpha Estate One of the best rosé wines in Greece 100% Xinomavro, aromas of rose petals and strawberries	0,75 l	33,00

Bottled wines 0,75 l

Red wines

			€
190.	Gerovassiliou Domaine/Epanomi prepared from the red grape varieties Merlot and Syrah according to the classic winemaking method of Bordeaux, aroma of mature dried fruits and vanilla, matured in oak barrels	0,75 l	33,00
191.	Amethystos Cabernet Sauvignon /Merlot Fruity, spicy bouquet with aromas of forest fruits, round, aromatic and balanced, matured in barrique barrels	0,75 l	38,00
192.	Metochi Chromitsa Cabernet Sauvignon/Limnio grown on sandy soils, consists of 60% Cabernet Sauvignon and 40% from the Greek Limnio grape, matured in barrique barrels	0,75 l	38,50
193.	Biblia Chora Ovilos Cabernet Sauvignon/Limnio The bouquet of the pure Cabernet Sauvignon is determined by nut aromas, dark wild berries, a touch of vanilla and cedar wood.	0,75 l	47,00
194.	Cava Amethystos Single Vineyard/Cabernet Franc Aging for 18 months in French oak barrels and 18 months in bottle, spicy wine that reminds the most beautiful flavors of chocolate, coffee, Reminiscent of raspberries and currants	0,75 l	59,00
195.	Alpha Estate Xinomavro, Tami structure and a gentle acidity	0,75 l	39,00

We have selected more in our wine cellar international wines -
please contact us, we will be happy to advise you.