

Aperitif

		€			€
Lillet Berry	0,3 l	8,00	Kir Royal	0,1 l	7,00
(Lillet Rose with Wild Berry Schweppes)			(Prosecco with crème de cassis)		
Hugo	0,3 l	8,00	Prosecco Apérol	0,1 l	6,50
(Prosecco, Mineral Water, Elderflower syrup, mint)					
Black Hugo	0,3 l	8,00	Prosecco	0,1 l	5,50
(Prosecco, Granini Dark Berries, Lime, Elderflower syrup, mint)			(Mionetto)		
Apérol Spritz	0,3 l	8,00	Poseidon Mule	0,3 l	8,00
(Prosecco, Mineral water, Apérol)			(Rum, Orange Juice, Lemon Juice, grenadine syrup)		
Campari	5 cl	6,50	Hugo (non-alcoholic)	0,3 l	7,00
Orange / Soda			(ginger ale, mineral water, Elderflower syrup, mint)		
Martini	5 cl	6,00	Apérol (non-alcoholic)	0,3 l	7,00
Bianco / Rosso			(tonic water, orange spritz syrup, mineral water)		

Gin

Hendrick’s Gin	0,3 l	11,00	Malfy Gin Rosa	0,3 l	11,00
(Fever Tree Tonic, Mint and Cucumber)			(Schweppes wildberry, raspberries and Rosemary)		
Monkey 47 Gin	0,3 l	12,00	Mataroa Greek Gin	0,3 l	12,00
(Fever Tree Tonic, blackberries, Limes and Rosemary)			(Fever Tree Tonic, Lemon and Rosemary)		

Champagner

Moët & Chandon Brut Imperial	0,75 l	100,00	Moët & Chandon Ice Imperial	0,75 l	120,00
Moët & Chandon Rosé	0,75 l	110,00	Moët & Chandon Ice Imperial Rosé	0,75 l	130,00

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Cold Appetizers

		€
1.	Feta Greek feta with olive oil	7,50
2.	Tzatziki Greek yoghurt with cucumber, garlic and olive oil	6,50
3.	Black olives (7) from Kalamata-Kolossal	6,00
5.	Seafood salad – in the style of the house	12,00
6.	Aubergine salad – Baked in the oven, prepared creamy	8,00
7.	Tirosalata Sheep Cream Cheese	8,00
8.	Taramas (red caviar cream) (1)	8,00
9.	Appetizer plate with seafood salad, tzatziki, tarama, aubergine salad, tirosalata, feta, pepperoni and olives	16,50

Warm appetizers

10.	Fawa (Greek Style Hummus from the vulcanic island Santorini, vegan)	7,00
11.	Tiropitakia flaky pastry with feta cheese	9,00
12.	Fried aubergine with tzatziki	9,50
13.	Fried zucchini with tzatziki	9,50
14.	Hot peppers with a fine garlic tomato sauce (grilled pepperoni skewers)	9,00
15.	Dolmades grape leaves filled with rice and ground beef and topped with zesty lemon sauce	10,50
16.	Saganaki 1 – gratinated with feta cheese	12,50
17.	Saganaki 2 – Breaded feta cheese from the pan with cranberries	11,50
18.	Saganaki 3 – Baked scampis with garlic tomato sauce and feta cheese	14,50
19.	Baby-Calamari (squid) breaded, refined with olive oil - lemon sauce and tzatziki	15,00
20.	Octopus with Fawa	18,00
21.	Grilled halloumi – original Cypriot herb cheese with tomatoes and balsamic olive oil vinaigrette	10,50
22.	Garlic bread	6,00
23.	Pita (flatbread)	3,00
24.	Grilled Florinis Tomato peppers stuffed with sheep's cheese, garlic and herbs	9,50

Ingredients: 1 coloring, 2 preservatives, 3 sweeternes, 4 phosphates, 5 antioxidants, 6 with flavor enhancers, 7 black matter (with E 579, E 585), 8 caffeine-containing, 9 quinine-containing

Salads

		€
94.	Kypriaki – cypriot salad with rocket, sun-dried tomatoes, grilled halloumi (Cypriot cheese), grilled eggplant, pine nuts, parmesan and balsamic olive oil vinaigrette	16,50
95.	Farmer salad traditional Greek salad with tomatoes, cucumbers, onions, olives, peppers, feta and olive oil	14,00
96.	Fitness salad various leaf salads with turkey strips	16,50
97.	Mixed salad	7,50
98.	Crete salad salad with scampi shrimp and salmon fillet from the grill in lemon oil - on colorful lettuce	19,50
99.	Gyros salad Gyros with iceberg lettuce, radicchio, peppers, tomatoes, cucumber, pepperoni and olives, refined with homemade dressing sauce	15,50

Vegetarian Dishes

71.	Mousaka Casserole with eggplant, zucchini, potatoes, peppers, feta cheese and baked with béchamel cream, served with mixed salad	20,50
73.	Gemista stuffed tomato peppers and peppers with rice, feta cheese and salad (vegetarian)	19,00

Soup

25.	Chicken soup by type of house	7,00
26.	Tomato soup made from fresh tomatoes, refined with cream and basil	7,00

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	25,00
31.	Scampis from the pan with fresh vegetables, tzatziki, butter rice and mixed salad, refined with olive oil lemon sauce	32,00
32.	Fresh salmon fillet from the grill with fresh vegetables, tzatziki, butter rice and mixed salad, refined with olive oil lemon sauce	31,00
33.	Grilled baby squids with fresh vegetables, butter rice, tzatziki and mixed salad refined with olive oil lemon sauce	28,50
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	26,00
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	34,00
36.	Grilled king prawns with tzatziki, butter rice, fresh vegetables and mixed salad, refined with olive oil lemon sauce	36,50
37.	Fish plate »Crete« from the grill King prawns, baby squid, salmon fillet, buttered rice, fresh vegetables, tzatziki and mixed salad, refined with olive oil lemon sauce	34,50
41	Sea bream fillet with tzatziki, butter rice, fresh vegetables and mixed salad, refined with olive oil lemon sauce	30,50
On request with farmer's salad		4,00

Pork specialties – crispy and juicy grilled

		€
38.	Gyros with tzatziki Grilled rotisserie meat with tomato rice and mixed salad	19,00
39.	Souvlaki 2 grilled meat skewers with tomato rice and mixed salad	18,00
40.	Bifteki Minced pork steak with sheep’s cheese filling, served with tomato rice and mixed salad	21,50
42.	Suzuki Greek-style meatballs, with tomato rice and mixed salad	17,50
43.	Pork Schnitzel Tender pieces of pork loin with herb butter, tomato rice and mixed salad	18,50
44.	Pork tenderloin medallions with tomato rice, herb butter and mixed salad	24,50
45.	Baked gyros with sliced cheese and metaxa sauce, with tomato rice and mixed salad	22,50

Poultry specialities

27.	Grilled poultry skewer chicken and turkey breast fillet, with cherry tomatoes, butter rice and mixed salad	25,00
28.	Grilled turkey fillet with metaxa sauce, buttered rice and mixed salad	23,00
29.	Grilled chicken breast fillet with metaxa sauce, buttered rice and mixed salad	23,00

On request with farmer’s salad 4,00

- Gyros** = sliced pork meat from the rotisserie
- Souvlaki**= grilled pork skewer
- Suzuki** = grilled Meatballs
- Tzatziki** = yoghurt with cucumber and garlic

Ingredients: 1 coloring, 2 preservatives, 3 sweetenes, 4 phosphates, 5 antioxidants, 6 with flavor enhancers, 7 black matter (with E 579, E 585), 8 caffeine-containing, 9 quinine-containing

Mixed grilled meat platters

		€
48.	Athen plate 1 souvlaki and Gyros with mixed salad and tomato rice	20,00
49.	Poseidon plate 2 souvlakis and 1 steak with mixed salad, tzatziki and tomato rice	23,00
50.	Helena plate 1 souvlaki, 1 Steak and 1 Suzuki with mixed salad and tomato rice	21,50
52.	Zorba's Plate Gyros and 2 suzukis with mixed salad and tomato rice	20,50
53.	Acropolis plate Gyros and 2 lambcarrée with mixed salad and tomato rice	25,00
54.	Marathon plate Gyros and pork fillet medallions with mixed salad and tomato rice	21,50
55.	Village plate 1 souvlaki, 1 steak and gyros with tzatziki, tomato rice and mixed salad	24,00
56.	Grill plate 1 pork schnitzel, 1 lambcarrée, 1 suzuki, 1 souvlaki and 1 pork tenderloin, with tomato rice and mixed salad	26,50
58.	Hermes plate 1 lambcarrée, 1 souvlaki, 1 suzuki and gyros with tomato rice, tzatziki and mixed salad	24,50
On request with farmer's salad		4,00

We recommend:

46.	Ichalia plate with scampi, calamari, lambcarrée, gyros, suvlaki, tzatziki, tomato rice with a mixed salad	29,50
47.	Trikala plate with calamari, gyros, tomato rice, tzatziki and mixed salad	24,50

Lamb specialties grilled juicy

		€
90.	Lamb Chops with tomato rice, tzatziki and mixed salad	35,00
92.	Lamb fillet with tomato rice, tzatziki and mixed salad	34,00
93.	Lamb platter Lambcarrée and lamb filets with tomato rice, herb butter, tzatziki and mixed salad	36,00
On request with farmer's salad		4,00

From the oven

67.	Lamb shank braised with mixed salad and a side dish of your choice: <ul style="list-style-type: none">• Kritharaki (Greek rice noodles)• Bamies or broad beans• Stifado (shallot onion)	26,00
70.	Kleftiko Tender lamb stewed with herbs and garlic in aluminum foil, with tzatziki, grilled potatoes and mixed salad	26,00
72.	Mousaka Casserole with eggplant, ground beef, potatoes and gratinated with béchamel cream, served with a mixed salad	21,50
On request with farmer's salad		4,00

Ingredients: 1 coloring, 2 preservatives, 3 sweetenes, 4 phosphates, 5 antioxidants, 6 with flavor enhancers, 7 black matter (with E 579, E 585), 8 caffeine-containing, 9 quinine-containing

Fillet- and Steak-Specialities

beef, lamb and pork – grilled

100.	Surf and Turf Argentinian beef fillet (approx 250g) and a giant prawn with herb butter, grilled potatoes and mixed salad	44,00
88.	Argentinian beef fillet (approx 250g) with herb butter, grilled potatoes and mixed salad	39,00
89.	Mixed filet platter beef fillet, lamb fillet, pork fillet, turkey breast fillet, chicken breast fillet with grilled potatoes and mixed salad	33,00
91	Rack of veal (400 g) Veal cutlet with herb butter, roasted potatoes. tzatziki and mixed salad	39,00

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	23,50
87.	Tiganaki 2 Sliced gyros in a mushroom cream sauce, refined with Samos wine, served with buttered rice and a mixed salad	21,50

On request with farmer’s salad 4,00

Side dishes

		€
60.	Fresh vegetables with olive oil and lemon sauce	8,50
61.	Baked potatoes with tzatziki or herb butter	6,50
62.	Rice in tomato sauce	4,50
63.	French fries	5,00
64.	Baked broad beans with feta cheese	8,00
65.	Butter rice	5,00
66.	Fried potatoes	5,50

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

“gift vouchers”

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



Note for allergy sufferers

In addition to the information contained here, we have a written documentation in which all allergens contained in our dishes are listed. Please contact our staff, we will be happy to provide you with our documentation. We are also happy to answer any questions you may have in person.

Desserts

		€
79.	Baklawas Greek cake, puff pastry with walnuts and vanilla ice cream	12,00
80.	Yoghurt garnished with honey and walnuts	9,00
81.	Vanilla Ice Cream with chocolate sauce	6,00
82.	Chocolate soufflé (warm) with vanilla ice cream	12,00
83.	Panna Cotta with fresh fruits	9,00
84.	Galaktobureko Greek cake, puff pastry filled with vanilla cream and vanilla ice cream	12,00
85.	Warm fresh figs with vanilla ice cream and hot cassis cream	11,00
77	Mousse au Chocolat tart with fresh fruit	10,50

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	4,80
123.	Cup of tea	3,00

Beers

			€
146.	Pils (Lasser)	0,3 l	3,80
147.	Pils (Lasser)	0,4 l	4,50
78.	Hefeweizen (Maisels)	0,3 l	4,00
149.	Hefeweizen (Maisels)	0,5 l	5,00
330.	Alcohol-free wheat beer (Maisels)	0,5 l	5,00
210.	Radler lemonade with beer	0,3 l	3,80
151.	Radler lemonade with beer	0,4 l	4,50
152.	Non-alcoholic beer (Clausthaler)	0,33 l	4,50
102.	Mythos – Greek beer	0,33 l	4,50

Soft drinks

153.	Coca Cola, Coca Cola Zero ^(1,2,3,8) , Fanta, Sprite, Ice Tea, Spezi	0,2 l	2,60
116.	Coca Cola, Coca Cola Zero ^(1,2,3,8) Fanta, Sprite, Ice Tea, Spezi	0,4 l	4,30
156.	Mineral water (Lieler)	0,5 l	4,50
209.	Mineral water (Lieler)	0,75 l	6,50
260.	Still water (Greek water)	0,5 l	4,50
261.	Still water (Greek water)	1 l	7,00
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	3,50
160.	Orange juice	0,2 l	3,50
162.	Apple juice spritzer	0,4 l	4,30
163.	Apple juice spritzer	0,2 l	2,60
274.	Currant juice spritzer	0,4 l	4,50

Ingredients: 1 coloring, 2 preservatives, 3 sweetenes, 4 phosphates, 5 antioxidants, 6 with flavor enhancers,
7 black matter (with E 579, E 585), 8 caffeine-containing, 9 quinine-containing

Long drinks (1,3,8)

			€
140.	Whisky Cola (Chivas 12 with Coke)	4 cl	8,50
128.	Vodka Lemon (Belvedere)	4 cl	8,50
129.	Cuba Libre (Rum, Coca-Cola, Lime)	4 cl	8,50

Spirits

131.	Ouzo Plomari	2 cl	4,00
133.	Ouzo Plomari 1884 from the island of Lesvos 40%	0,2 l	23,50
196.	Tsipouro (pomace brandy made from grapes)	2 cl	4,50
111.	Averna <small>(1,8)</small>	4 cl	5,00
132.	Grappa (Cellini)	4 cl	5,00
135.	Limoncello (di Capri)	4 cl	5,00
134.	Fernet Branca	4 cl	5,00
103.	Whisky Special (Chivas 12) <small>(1,8)</small>	4 cl	6,00
143.	Vodka (Belvedere)	4 cl	6,00
141.	Metaxa 5 stars	4 cl	5,00
142.	Metaxa 7 stars	4 cl	6,00
144.	Metaxa (Privat Reserve)	4 cl	10,00

Opened wines

White wines

			€
164.	Wine spritzer	0,25 l	4,50
165.	Retsina Malamatina	0,2 l	6,50
	Greek wine with the addition of tree resin		
167.	Imiglikos, semi-sweet	0,2 l	6,50
169.	Makedonikos house wine, semi-dry	0,2 l	6,50
321.	Gerovassiliou, dry	0,2 l	9,00
	Quality wine Assyrtiko – the best		

Red wines

170.	Wine spritzer	0,25 l	4,50
172.	Naoussa, dry	0,2 l	7,50
173.	Imiglikos, semi-sweet	0,2 l	6,50
176.	Makedonikos house wine, semi-dry	0,2 l	6,50
322.	Amethystos, dry	0,2 l	9,50
	Cabernet Sauvignon, Merlot, Limnio		

Rosé wines

179.	Imiglikos, semi-sweet	0,2 l	6,50
323.	Amethystos, dry	0,2 l	9,00
	Cabernet Sauvignon		

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

Ingredients: 1 coloring, 2 preservatives, 3 sweetenings, 4 phosphates, 5 antioxidants, 6 with flavor enhancers, 7 black matter (with E 579, E 585), 8 caffeine-containing, 9 quinine-containing

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	35,00
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	40,00
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	35,00
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	35,00

Rosé wines

188.	Amethystos Rosé/Cabernet Sauvignon aromatic wine, its taste is reminiscent of raspberries, currants and wild berries	0,75 l	36,00
189.	Alpha Estate One of the best rosé wines in Greece 100% Xinomavro, aromas of rose petals and strawberries	0,75 l	39,00

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	39,50
191.	Amethystos Cabernet Sauvignon /Merlot Fruity, spicy bouquet with aromas of forest fruits, round, aromatic and balanced, matured in barrique barrels	0,75 l	44,00
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	65,00
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	65,00
195.	Alpha Estate Xinomavro, Tami structure and a gentle acidity	0,75 l	43,00