
STARTERS



cold

€

1. **Tzatziki** (greek yogurt with cucumber and garlic) 5,50
2. **Aubergine salad** (creamy oven-baked aubergine with yogurt, nuts and paprika) 5,50
3. **Tarama** (greek fish roe spread) 6,00
4. **Pikilia** (tzatziki, aubergine salad, tarama and tirokafteri) 7,00
5. **Black olives & peppers** 5,50
6. **Tirokafteri** (spicy cream made from sheep's cheese, paprika and yogurt) 5,50
7. **Feta** (original greek sheep's cheese with olive oil) 7,50
8. **Greek mixed cold appetizer platter** (selection of various cold starters) 13,50
9. **Dolmadakia** (vine leaves stuffed with rice, served with tzatziki) 8,00

warm

11. **Octopus & baby calamari** 22,00
(grilled, served on rocket with olive oil and balsamic vinaigrette)
12. **Grilled Mastelo cheese** (mild cheese from the island of Chios) 9,50
13. **Tiropitakia** (puff pastry filled with sheep's cheese) 8,00
14. **Halloumi** (original Cypriot grilled cheese) 9,50
15. **Sesame Feta** (baked with sesame and honey) 9,50
16. **Saganaki** (breaded sheep's cheese, fried until crispy) 9,50
17. **Greek mixed warm appetizer platter** (selection of various warm starters) 14,50
18. **Fried courgettes** served with tzatziki 9,50
20. **Piperies Florinis** 10,00
(red pointed peppers stuffed with sheep's cheese and herbs)
21. **Grilled octopus** served on rocket with olive oil and balsamic vinaigrette 15,00
23. **Gavros** (fried small sardines, served with tzatziki) 10,50
24. **Pita flatbread** 3,00
25. **Pita with garlic** 3,50

SOUP

€

28. Tomato soup

6,50

SALADS



34. Salad

17,00

with grilled dorada fillet

35. Kypriaki

14,00

Cypriot salad with sun-dried tomatoes, fried courgettes, halloumi (cypriot cheese), grated hard cheese, balsamic vinaigrette & olive oil

36. Choriatiki

13,00

traditional greek farmer's salad with tomatoes, cucumbers, onions, olives, peppers, feta cheese and olive oil

37. Beetroot salad

7,50

with olive oil and garlic

38. Mykonos salad

16,50

gyros on mixed salad with tomato slices and shaved feta cheese with olive oil, lemon & oregano dressing

39. Salad

16,00

with grilled chicken breast fillet

SIDE DISHES

43. Rice

3,00

44. Vegetables (served warm)

4,50

47. French fries

4,50

FISH DISHES

	€
143. Fresh grilled royal sea bream (Dorade Royale) (min. 400 g), served with fresh vegetables and mixed salad	25,50
144. Grilled pike-perch fillet with fresh vegetables, tzatziki and mixed salad	20,00
145. Grilled king prawn tails with fresh vegetables, tarama and mixed salad	27,50
146. Grilled baby calamari with fresh vegetables, tzatziki and mixed salad	19,50
147. Mixed grilled fish platter salmon fillet, baby calamari, king prawns with fresh vegetables and mixed salad	28,50
148. Grilled salmon fillet in dill sauce, with fresh vegetables and mixed salad	22,50

MEAT DISHES FROM THE GRILL



57. Gyros and calamari with tzatziki, french fries and mixed salad	18,50
58. Gyros pork meat from rotisserie with tzatziki, french fries and mixed salad	17,00
59. Gyros in Metaxa sauce baked with cheese, served with french fries and mixed salad	18,00
60. Souvlaki feta meat rolls filled with feta cheese, served with french fries, tzatziki and mixed salad	18,50
62. Souvlaki two pork meat skewers with french fries, tzatziki and mixed salad	17,00
63. Chicken skewers (2 pieces) with peppers and onions, served with french fries and mixed salad	17,50

	€
69. Bifteki	17,50
minced beef patty stuffed with feta cheese, served with french fries, tzatziki and mixed salad	
70. Elia platter	23,00
Souvlaki, lamb chop, minced meat and gyros, served with french fries, tzatziki and mixed salad	
80. Village platter	21,00
Souvlaki stuffed with feta cheese, gyros, minced meat served with french fries, tzatziki and mixed salad	
81. Pork tomahawk steak	23,00
(approx. 600 g), served with french fries and mixed salad	
82. Grilled veal chop	27,00
(approx. 400 g), served with french fries and mixed salad	
83. Argentine rump steak (grilled)	25,00
approx. 240 g., with herb butter, baked potato, tzatziki and mixed salad	
95. Lamb rack	28,50
with french fries, tzatziki and mixed salad	

Instead of mixed salad, you may choose a greek farmer's salad
for an extra charge of 3,00€

FROM THE OVEN

113. Moussaka	18,50
aubergines, minced meat and potatoes baked with bechamel cream , served with mixed salad	
114. Stifado	23,00
braised lamb shank with shallots greek style, served with mixed salad	
116. Braised lamb shank	23,00
with kritharaki (noodle style) baked with grated cheese, served with mixed salad	
117. Braised lamb shank	23,00
with giant beans, served with mixed salad	

FOR CHILDREN

	€
120. Souvlaki grilled pork meat skewer with french fries	9,00
121. Gyros pork meat from rotisserie with french fries	9,00
122. Chicken nuggets with french fries	9,00

DESSERTS

151 . Panna Cotta with strawberry sauce	7,00
152. Cookies chocolate cake	7,00
153. Greek yogurt with honey and walnuts	7,00
155. Galaktoboureko phyllo pastry filled with vanilla custard served with vanilla ice cream	7,50

WARM DRINKS

180. Greek coffee	3,00
181. Double espresso	3,50
182. Cup of coffee	3,00
183. Cappuccino	3,50
184. Espresso	3,00
185. Glass of tea (black, chamomile, peppermint, green)	3,00
186. Espresso macchiato	3,00
187. Latte macchiato	3,50

APERITIF

		€
229. Glass of prosecco	0,1 cl	4,50
230. Ouzo Plomari on ice	37% vol. 2 cl	3,50
231. Martini bianco	15% vol. 5 cl	4,50
232. Campari orange	25% vol. 4 cl	7,50
233. Campari soda	25% vol. 4 cl	7,50
234. Prosecco bottle	0,75l	30,00
235. Ouzo Plomari bottle	200ml	15,00

SPRITZ

223. Limoncello spritz (prosecco, limoncello, mineral water)	0,2l	7,90
224. Sarti Rosa spritz (prosecco, sarti Rosa, mineral water)	0,2l	7,90
225. Campari spritz (prosecco, campari, mineral water)	0,2l	7,90
226. Hugo spritz (prosecco, elderflower syrup, mineral water)	0,2l	7,90
227. Aperol spritz (prosecco, aperol, mineral water)	0,2l	7,90
228. Lillet spritz (lillet blanc, schweppes wild berry)	0,2l	7,90



NON-ALCOHOLIC DRINKS

163. Bottle of still water	0,75 l	6,50
164. Bottle of mineral water (sparkling)	0,75 l	6,50
165. Bottle of still water	0,5 l	4,50
166. Bottle of mineral water (sparkling)	0,5 l	4,50
170. Table water (sparkling)	0,4l	4,00
167. Cola / Cola light (containing caffeine with colouring)	0,4 l	4,50
168. Fanta	0,4 l	4,50
169. Sprite (lemon soda)	0,4 l	4,50
171. Paulaner Spezi (containing caffeine with colouring)	0,4 l	4,50
172. Apple juice	0,2 l	3,00

		€
173. Orange juice	0,2 l	3,00
174. Passion fruit juice	0,2 l	3,00
175. Apple spritzer (sparkling mineral water and apple juice)	0,4 l	4,50
176. Rhubarb spritzer (lemonade and rhubarb juice)	0,4l	4,50
177. Passion fruit spritzer (sparkling mineral water and passion fruit juice)	0,4l	4,50
178. Blackcurrant spritzer (sparkling mineral water and black currannt juice)	0,4 l	4,50
179. Orange spritzer (sparkling mineral water and orange juice)	0,4 l	4,50

BEERS



189. Kellerbier (unfiltered cellar beer)	0,5 l	4,50
190. Beer (Helles) from the tap	0,5 l	4,50
191. Pils from bottle	0,3 l	4,00
192. Wheat beer from the tap	0,5 l	4,50
193. Dark wheat beer	0,5 l	4,50
194. Radler (lemonade and beer)	0,5 l	4,50
195. Non-alcoholic beer	0,5 l	4,50
196. Wheat beer with cola (containing caffeine with colouring)	0,5l	4,50
197. Light wheat beer	0,5l	4,50
198. Russ (wheat beer with lemonade)	0,5 l	4,50
199. Non-alcoholic wheat beer	0,5 l	4,50

SPIRITS

204. Metaxa*****	40% vol.	2 cl	4,50
205. Metaxa old (min. 15 years aged)	40% vol.	2 cl	7,50
206. Gin Tonic	29% vol.	4cl	8,00

			€
207. Whisky cola (containing caffeine)	40% vol.	4 cl	8,00
208. Bacardi cola (containing caffeine)	38% vol.	4 cl	8,00
209. Vodka with orange juice	40% vol.	4 cl	8,00
210. Ramazzotti (with ice and lemon)	30% vol.	4 cl	4,50
211. Jägermeister	35% vol.	2 cl	3,00
212. Fernet Branca	42% vol.	2 cl	3,00
213. Williams pear brandy from Schladerer	40% vol.	2 cl	3,50
214. Averna (with ice and lemon)	29% vol.	4cl	4,50
215. Tsipouro on ice (grape pomace brandy)	42% vol.	2cl	3,50

OPEN WINES

white

241. Savvatio Papagiannakos (dry)	0,2l	7,50
242. Alpha Estate Malagouzia	0,2l	8,00
243. House wine (dry)	0,2l/0,5l	5,50/13,50
244. Retsina Kechribari (bottle)	0,5l	14,00
(traditional greek resin wine)		
245. Retsina (resin wine)	0,2l/0,5l	5,50/13,50
246. Imiglykos semi-sweet, Achaia Peleponnes	0,2l/0,5l	5,50/13,50

red

248. House wine (dry)	0,2l/0,5l	5,50/13,50
249. Mega Spileo Cuvée III	0,2l	8,00
Agiorgitiko/Cabernet/Sauvignon		
251. Imiglykos - semi-sweet - Achaia Peleponnes	0,2l/0,5l	5,50/13,50

rosé

254. House wine (dry)	0,2l/0,5l	5,50/13,50
-----------------------	-----------	------------

wine spritzers

259. White wine spritzer (dry)	0,5l	8,50
260. Red wine spritzer (dry)	0,5l	8,50

WINE BOTTLES



white

		€
268. Biblia Chora - Sauvignon/Assyrtiko	0,75l	36,00
combination of Sauvignon and Assyrtiko grapes with fruity aromas		
269. Amethystos - Sauvignon/Assyrtiko	0,75l	35,00
deicate aromas of exotic fruits		
270. Alpha Estate Malagouzia	0,75l	30,00
elegant acidity, pleasant fruity aftertaste		
271. Mega Spileo Cuvée II - Assyrtiko/Malagouzia/Chardonnay	0,75l	29,50
citrus fruits, peach and floral aromas, full-bodied taste		
272. Savvatiano Papagiannakos	0,75l	28,00
fine dry white wine from the Savvatiano grape		

rosé

273. Amethystos (dry)	0,75l	34,00
full-bodied and acidic, complemented by a long fruity finish		
274. Akakies Kyr Yianni - Xinomavro	0,75l	27,00
mild and lightly fruity		

red

275. Mega Spileo Cuvée III Agiorgitiko/Cabernet/Cauvignon	0,75l	30,00
deep red wine with a profoundly complex bouquet		
276. Biblia Chora - Merlot/Cabernet Sauvignon/Agiorgitiko	0,75l	38,00
Fruity taste with aromas of red fruits		
277. Axia Alpha Estate - Syrah/Xinomavro	0,75l	29,00
Fruity and fully elegant		
278. Amethystos - Cabernet/Agiorgitiko/Merlot	0,75l	38,00
dark red. Aromas of fruits, spices and vanilla		