



APPETIZERS

10. Saganaki Fetacheese Baked feta-cheese with tomatoes	8,50 €	17. Baked Goatcheese caramelized with fresh fruit and honey	8,50 €
11. Zaziki Yoghurt-cream with garlic	4,50 €	18. Baked Eggplant with fresh garlic, parsley and olive oil	6,00 €
12. Taramas Caviar cream made from fish-roes and steamed potatoes	5,50 €	19. Beef Carpaccio with parmesan and pine nuts	12,00 €
13. Chtipiti Spicy feta-cheese paste	5,00 €	20. Zucchini breaded in strips and fried. Served with tzatziki	6,50 €
14. Bruscetta Classico with tomatoes and basil	5,00 €	21. Baby Calamari grilled with Lemon-Garlic-Oil	9,00 €
15. Crabs in olive-oil with garlic and fresh herbs	12,00 €	22. Grilled Octopus with Salikon	13,00 €
16. Zucchini Pancakes with beetroot and yoghurt dip	7,00 €	23. Appetizer-Plate Appetizer-Mix	20,50 €



SALADS

30. Greek Salad Tomatoes, cucumbers, onions, olives, feta cheese and olive oil	10,50 €
31. Caprese Tomato, Mozzarella and Basilpesto	8,90 €
32. Spring-Salad Colorful salad with Goatcheese Cherry-Tomatoes and Orange-sauce	13,00 €
33. Summer-Salad bouquet of green salad with chicken-breast strips, Strawberries, mango, grated feta-cheese in balsamic-chilli-honey-dressing	13,00 €



DESSERT

90. Greek yogurt with honey and walnuts	6,00 €
91. Creme Brulee	6,50 €
92. Panna Cotta	6,50 €
93. Chocolate-ouffle with vanilla ice cream	7,50 €



FISH DISHES

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|--|----------------|
| 42. Seabream | 22,50 € |
| Whole Seabream grilled with rosemary-potatoes and grilled vegetables | |
| 44. Zander-Fillet | 21,90 € |
| in light potato-flake coating on celery puree and beetroot | |
| 45. Prawns | 25,50 € |
| Grilled Prawns with salad | |
| 46. Fried Calamari | 19,50 € |
| with aioli and Patatakia-Potatoes | |



MEAT DISHES

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|---|----------------|
| 50. Souvlaki | 15,50 € |
| Juicy Pork-Skewers with Patatakia-Potatoes and tzatziki | |
| 51. Bifteki | 16,50 € |
| Minced Meat-Roll filled with feta-cheese with Patatakia-Potatoes and tzatziki | |
| 52. Stuffed Pork-Fillet | 21,50 € |
| with feta-cheese and paprika, with baked potatoes | |
| 53. Souvlaki Trilogia | 23,00 € |
| Rump-Steak, Chicken-Breast-Fillet and Pork-Fillet with Patatakia-Potatoes and Bearnaise-Sauce | |
| 54. Grilled Pork-Fillet | 19,50 € |
| with herb-butter and Patatakia-Potatoes | |



STEAKS

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|--|----------------|
| 60. Madeira Steak
in red-wine-sauce and grilled vegetables | 25,90 € |
| 61. Rumpsteak Classico
with roasted onions, baked potatoes and herb-butter | 25,90 € |
| 62. Iberico cutlet
on mashed potatoes, Madeira-jus and vegetables | 22,50 € |
| 63. Rump-Steak approx. 280g
in pepper-sauce with Patatakia-Potatoes | 25,90 € |



LAMB MEAT DISHES

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|--|----------------|
| 70. Grilled Lamb-Fillet
with herb-butter, rosemary-potatoes and grilled vegetables | 26,50 € |
| 71. Lamb-Fillet
on mashed potatoes, grilled vegetables and red wine sauce | 26,50 € |
| 72. Lamb chops
grilled, with rosemary-potatoes and tzatziki | 24,50 € |
| 73. Lamb-Knuckle from the oven
with mashed potatoes and market vegetables | 21,00 € |



CREATIONS IN METAXA SAUCE

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|--|----------------|
| 80. Fillet-Special
Pork-Fillet medallions in Metaxa-sauce with cheese gratin and potato slices | 18,50 € |
| 81. Bifteki-Special
baked in Metaxa-sauce with cheese and potato slices | 18,50 € |



BEVERAGES



SOFT DRINKS

San Pellegrino	0,25 L	2,50 €
San Pellegrino	0,75 L	6,50 €
Aqua Panna	0,25 L	2,50 €
Aqua Panna	0,75 L	6,50 €
Coca Cola	0,2 L	2,70 €
Coca Cola Light	0,2 L	2,70 €
Fanta	0,2 L	2,70 €
Sprite	0,2 L	2,70 €
Spezi	0,2 L	2,70 €
Coca Cola Zero	0,2 L	2,70 €
Apple spritzer	0,33 L	3,50 €
Strawberry Tonic Water	0,2 L	3,00 €
Bitter Lemon	0,2 L	3,00 €
Ginger Ale	0,2 L	3,00 €
Silent Waters	0,2 L	1,90 €

JUICES

Orange juice	0,2 L	3,20 €
Apple juice	0,2 L	3,20 €
Passion fruit juice	0,2 L	3,20 €

BEERS

Warsteiner Herb	0,25 L	2,70 €
Warsteiner Herb	0,4 L	3,80 €
Warsteiner Herb Non-Alcoholic	0,33 L	3,00 €
Bolten Alt	0,25 L	2,70 €
Bolten Alt	0,4 L	3,80 €
Erdinger wheat beer	0,5 L	4,10 €
Erdinger wheat beer non-alcoholic	0,5 L	4,10 €

LIQUEURS

Baileys with ice cream	4 CL	7,00 €
Sambuca	2 CL	3,00 €

APERITIFS

Martini Bianco	7,00 €
Campari Orange	7,00 €
Hugo	7,00 €
Aperol Spritz	7,00 €
Lillet	7,00 €

LONG DRINKS

Whiskey-Coke	8,50 €
Vodka Lemon	8,50 €
Bacardi Cola	8,50 €
Gin Tonic	8,50 €

SPIRITS

Ramazotti	4 CL	6,00 €
Grappa	2 CL	5,00 €
Jägermeister	4 CL	6,00 €
Ouzo	2 CL	3,00 €
Ouzo Plomari	0,2 L	14,00 €

WARM DRINKS

Cup of coffee	2,50 €
Espresso	2,50 €
Espresso Macchiato	3,00 €
Capuccino	2,80 €
Milk coffee	3,00 €
Cup of cocoa	2,50 €
Cup of cocoa with cream	2,80 €
Latte Macchiato	3,10 €
Latte macchiato with Baileys	4,00 €
Cappuccino with Baileys	4,00 €
Greek mocha	3,00 €



QUALITY WINES FROM GERMANY

Espenhof Grauer Burgunder Trocken (White)

Complex bouquet of apples, citrus, honey and herbs.

Medium body, low acidity with a nice glaze

Vineyard Espenhof, Flonheim, Rheinhessen



0,2 L 7,00 €

0,75 L 24,00 €

Scheurebe Feinherb (White)

An elegant, mineral and juicy Scheurebe with soft acidity and exciting, fruity aromas.

Winery Tobias Rickes, Bad, Kreuznach, Nahe



0,2 L 7,00 €

0,75 L 24,00 €

Mineral Riesling Trocken (White)

Characterized by the slate soil of the Halenberg.

Mineral, racy, long.

Winery Emrich-Schönleber, Monzingen, Nahe



0,75 L 32,00 €

Rosé Saignée 2016 (Rosé)

Lemberger, Syrah, Cabernet, Merlot and Pinot Noir.

Fresh, playful nose of strawberries and lychee. a right well structured rose, not a light summer water.

Winery Christian Hirsch, Württemberg



0,75 L 24,00 €

Rot & Wild (Red)

The name is program. Lemberger, Cabernet and Merlot.

Spicy, full-bodied, nicely balanced.

Lots of power and fruit with a pleasant impact.

Winery Christian Hirsch, Württemberg



0,75 L 24,00 €

Le Roi des Montagnes Syrah Papargyriou (Red)

Aromas of ripe sour cherries, blackberries, cherries

and blueberries, notes of violets, milk chocolate,

Eucalyptus, vanilla, green pepper, tobacco and leather..

With meat dishes with red sauces and aged cheeses



0,7 L 45,00 €



GREEK WINES

Chrysos Leon Lazaridis (White)

Deep violet velvet color and full aroma of blackberry and Spices.

Round, full-bodied and soft tannins.

Perfect with meat and poultry



0,7 L 24,00 €

Vivlia Chora Gerovasilou (White)

A very successful combination of the Sauvignon Blanc and the well-known Greek Assyrtiko grape.

Perfect with white fish, salads or tender meat dishes



0,7 L 32,00 €

Thema Ktima Pavlidis (White)

An exquisite blend of Assyrtiko and Sauvignon Blanc Grapes.

Intense fruit aromas of exotic fruits with hints of lemon and peach.

Perfect with fish and shellfish dishes, pasta and salads



0,7 L 29,00 €

Malagousia (White)

Aromas of peach, citrus and exotic fruits with a touch of spice.

Perfect choice for Mediterranean and oriental cuisine.



0,7 L 27,00 €

Assyrtiko Argyros aus Santorini (White)

Citrus nose with light stone fruit and melon tones as well floral nuances. tart, juicy fruit, mineral notes

in the background. Perfect with shellfish and lean fish



0,7 L 32,00 €

Thema Ktima Pavlidis (Red)

An intense bouquet of cherries and plums with

Flavors of chocolate, smoke and vanilla. long and fruity finish.

Perfect with meat



0,7 L 33,00 €



EXCLUSIVE ITALIAN WINES



Chardonnay Grave del Friuli D.O.C. (White)

Chardonnay with a graceful scent of ripe apricots and mango and limes. Rounded off by a fresh acidity.

Fruity, mineral, harmonious white wine. Cantine Bidoli



0,2 L 7,00 €
0,75 L 29,00 €

Langhe Chardonnay D.O.C. Salvano (White)

Fresh, very rich and fruity aroma with a banana-note. Intense taste and good balance between freshness and softness. Straw yellow with greenish reflections.



0,2 L 7,00 €
0,75 L 29,00 €

Lugana D.O.C. Banchetti (White)

Golden yellow color, notes of apples, apricots and floral-notes. Medium-bodied, delicately fruity, finely glazed.

Azienda Agricola Bruno Franzosi



0,2 L 7,00 €
0,75 L 29,50 €

Lugana Ca dei Frati I Frati (White)

Fragrant wine with subtle notes of apricots and almonds. Flattering on the palate, full-bodied, with a fine, delicate acidity and elegant finish.



0,75 L 34,00 €

Lugana D.O.C. Salvano (White)

Delicate, pleasant fruity bouquet with floral notes. Fresh, soft, harmonious taste with almond notes. Excellent as an aperitif, with fish and white meat. Delicate acidity and elegant finish



0,75 L 34,00 €

Lu Rappaio Primitivo (Red)

Intense fruit aroma like a bulging fruit basket with dark plums, blackberries and blueberries. Slightly smoky note and a touch of liquorice. great soloist, but it also tastes good with steak & co.



0,75 29,00 €

Primitivo del Salento I.G.P. Salvano (Red)

Intense ruby red colour. Ethereal, fruity aroma of cherries and blackberries. Structured and balanced.

Delicious with red meat, roasts and mature cheeses



0,2 L 8,00 €
0,75 L 31,00 €

Fosco Diano Alba Superiore D.O.C.G. Salvano (Red)

Clear aroma, persistent with notes of violets and ripe blackberries. Intense flavor round, warm, very soft with an aftertaste of almonds. It is the ideal wine to pair with red and white meat.



0,75 L 32,00 €

Trabuch Langhe Rosso D.O.C. Salvano (Red)

Intense ruby red colour. Intense and persistent bouquet with scent of daisies. Full-bodied wine with sweet and velvety tannins. Goes well with red meat and game.



0,75 L 36,00 €

Gentilium Langhe Nebbiolo D.O.C. Salvano (Red)

Light ruby red colour. Clear and gently elegant bouquet with aromas of liquorice. Intense flavor with vanilla aftertaste. Goes well with red meat, game and mature cheeses.



0,75 L 42,00 €

Barbaresco D.O.C. Salvano (Red)

Light ruby red color with purple reflections. Broad and intense Bouquet with aromas of coffee and tobacco. full-bodied harmonious taste very good structure. Fits well with Beef, pasta, lamb, game, roasts and aged cheeses



0,75 L 55,00 €



SPANISH QUALITY WINES

Vina Pomal Rioja Reserva D.O.C. (Red)

Classic Reserva wine. Present aromas of red fruits, tobacco, Truffle and vanilla. Concentrated and long finish.
Bodegas Bilbaina's 90 Parker points



0,2 L 8,50 €

0,75 L 34,00 €

WINES BY THE GLASS

Imiglykos (White or Red) Semi-sweet

0,2 L 6,00 €

Retsina Resin-Wine

0,2 L 6,00 €

Merlot (Red)

0,2 L 7,00 €

Cabernet Sauvignon (Red)

0,2 L 7,00 €

Rosé Dry

0,2 L 6,00 €

Chardonnay (White)

0,2 L 7,00 €



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