

# STARTERS

## COLD

Fasolia*	Black Eyed Peas Salad*	5,70
Fawa*	chickpeas purée	5,70
Tzatziki*	yoghurt with garlic and fresh cucumber	5,70
Maintanosalata	couscous/tabouleh salad	5,70
Taramas*	greek caviar cream	6,80
Tirokafteri*	spicy cream of Feta cheese with pepper	6,80
Melitzanosalata*	spicy salad of eggplants	7,80
Dolmadakia*	stuffed wine leaves with Tzatziki	7,80
Olive Tapenade*	with marinated olives and grilled bread	8,70
Pikilia*	mixed cold starters	16,80

## WARM

Haloumi*	grilled Cypriot sheep-cow milk cheese	9,70
Florinis*	grilled red bell pepper stuffed with Feta cheese	9,80
Manitaria	grilled oyster mushrooms	9,80
Melitzanes*	chips of eggplant with Tzatsiki	10,80
Kolokithokeftedes*	zucchini pancakes with yoghurt-cumin-dip	10,80
Feta Fyllo*	Feta cheese in puff pastry with sesame & honey	10,80
Octopus	grilled octopus with chickpeas purée	18,80
Pikilia Zesti*	mixed warm starters with Tzatziki	18,90
Pikilia Zesti (2 Pers.)*	mixed warm and cold starters	35,80
Pikilia Zesti (4 Pers.)*	mixed warm and cold starters	58,90
Pitabread*	with oregano or garlic	2,80

## SALADS

Ntomatosalata*	tomato salad with onions and olives	6,80
Chorta	blanched dandelion	7,80
Patzaria*	beetroot salad with Manouri cheese, chili & honey	8,70
Choriatiki*	Greek farmer's salad	small 8,80 large 13,80

\*marked dishes contain allergens. Please refer to the allergen list!  
All prices in Euro including VAT

# MAINCOURSES

## MEAT FROM LAVASTONE GRILL

Odysseus Plate *	Gyros and 1 Souvlaki	17,70
Gyros*	pork from the giant skewer	17,80
Souvlaki*	2 pork skewers	17,80
Bifteki*	meat balls stuffed with Feta cheese	17,80
Kota*	chicken marinated with lemon and olive oil	18,80
Pythagoras Plate*	Gyros, Souvlaki and 2 Bifteki	19,90
Marathon Plate*	Gyros & Baby Squids deep fried or grilled	20,90
Paros Plate*	Gyros, Souvlaki, Bifteki & lamb chop (1 Pers.)	22,80
Paidakia	lamb chops from the rack	29,80

All meat dishes are served with Tzatziki

Please choose one of the following side dishes

french fries / fried potatoes / coleslaw / Briam or mixed salad

## SEAFOOD FROM LAVASTONE GRILL

Baby Calamari*	Baby Squids grilled	21,90
Garides*	King prawns grilled	29,80

Please choose one of the following side dishes

celery puree / mixed salad / leaf spinach / vegetables or french fries

## HOMEMADE

Mousaka*	eggplant, zucchini, potatoes, minced pork with béchamel cheese served with mixed salad or coleslaw	17,80
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## VEGAN / VEGETARIAN

Mousaka*	greek style Risotto served with salad	without feta	13,80
		with feta	15,80
Briam*	mediterranean oven vegetables with potatoes and salad	without feta	13,80
		with feta	15,80

# DESSERT

Giaourti*	Cream-Joghurt with walnuts and honey	5,80
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All prices in Euro including VAT

# DRINKS

## SOFTDRINKS

Adelholzener naturell still	0,2 L	3,20
Bitter Lemon <sup>5</sup> / Tonic Water <sup>5</sup>	0,2 L	3,80
Fanta Orange <sup>2/3/6</sup>	0,2 L	3,90
Coca Cola <sup>1</sup> / Coca Cola Zero <sup>1/2/6</sup>	0,2 L	3,90
Zitronenlimonade <sup>3</sup>	0,4 L	4,20
Spezi <sup>1/3/8</sup>	0,4 L	4,20
Gerolsteiner still / sparkling	0,75 L	7,60

## SÄFTE UND SCHORLEN

	JUICE 0,25 L	SPRITZER 0,4 L
apple juice naturally cloudy	3,50	4,50
orange juice	3,50	4,50
red current juice	3,50	4,50
grapefruit juice	3,50	4,50
passionfruit juice	3,50	4,50

## BEER

Draught Lager <sup>a</sup> Löwenbräu	0,4 L	4,30
Lager <sup>a</sup> alcoholfree Löwenbräu	0,5 L	4,30
Shandy <sup>3/a</sup>	0,4 L	4,30
Draught Wheatbeer <sup>a</sup> Franziskaner	0,5 L	4,90
Wheatbeer alcoholfree <sup>a</sup> Franziskaner	0,5 L	4,90

## APERITIFS

Ouzo	2 cl	2,50
Ouzo Plomari	0,2 L / 0,7 L	15,90 / 42,00
Martini Bianco	2 cl	4,20
Prosecco	0,1 L	4,50
Campari Soda / Orange	5 cl	7,60

## CHAMPAGNES & PROSECCO

Valdo Prosecco	0,75 L	30,50
Moet & Chandon Brut	0,75 L	95,00
Moet & Chandon Ice	0,75 L	148,00
Moet & Chandon Rosé	0,75 L	159,00
Ruinart Brut Rosé	0,75 L	189,00

Larger bottles or other types on request.

## SPIRITS

Ramazotti / Jägermeister	2 cl	3,20
Sambuca	2 cl	3,20
Tequila (white or brown)	2 cl	3,20
Averna / Metaxa 5★	2 cl	3,20
Smirnoff Vodka	2 cl	3,20
Averna / Ramazotti	4 cl	5,90

## LONGDRINKS

Hendricks Tonic	12,50
Bacardi Cola	10,50
Vodka Lemon / Orange	10,50
Vodka Red Bull <sup>4</sup>	11,50
Jack Daniels Cola	11,50

## WARM DRINKS

Espresso / Greek Coffee / Cup of Coffee	2,80
Cappuccino / Espresso double / Latte Macchiato	3,50
Cup of Tea Rooibos / Camomile / Fruits / Black / Peppermint	2,60

Additives:

1 = contains caffeine · 2 = with colorant · 3 = with sweetener · 4 = contains taurine · 5 = contains quinine · 6 = with antioxidant · 7 = with sweetener aspartame, contains Phenylalanine source · 8 = with flavor enhancers

# WINE

<b>BOTTLED WINE WHITE</b>	0,75 L
<b>Savatiano</b> old vines, Papagiannakos Markopoulo Attika	29,50
<b>Malagousia</b> Zafeirakis Tyrnavos / Thessalien (BIO)	31,50
<b>Mantinia</b> Tselepos Moschofilero / Mantinia PDO / Peleponnes	32,50
<b>Biblia Chora</b> Assyrtico, Sauvignon blanc Kavala Mazedonien (BIO)	32,50
<b>Hasenberg</b> Grauer Burgunder / Baden	32,50
<b>Efhes Eratines</b> Pieria Eratini Assyrtico Chardonnay Mazedonien	36,50
<b>Monte Del Frà</b> Lugana / Italien	38,50
<b>Gerovassiliou</b> Sauvignon blanc - Epanomi (Barrique)	42,50
<b>Santorini</b> Karamolegos Assyrtiko / Santorini PDO, Kykladen	44,50
<b>Gerovassiliou</b> Viognier / Epanomi (Barrique)	49,50

<b>BOTTLED WINE ROSÉ</b>	0,75 L
<b>Driopi</b> Agiorgitiko / Nemea	31,50
<b>Idylle d' Achinos</b> La Tour Melas Grenache Syrah Central Greece	36,50
<b>Miraval</b> Syrah / Grenache / Prevence	44,50

<b>BOTTLED WINE RED</b>	0,75 L
<b>Monolythos</b> Bairaktaris Agiorgitiko / Nemea PDO, Peleponnes	28,50
<b>Melior</b> Papagiannakos Merlot / Merkopoulo, Attika	34,50
<b>Efhes Eratines</b> Pieria Eratini Cabernet Sauvignon Mazedonien	37,50
<b>Andraemo Sangiovese</b> Syrah, Cabernet / Toskana, Italien	39,50
<b>Alpha Estate</b> Syrah, Amyndeon / Griechenland	41,00
<b>Cyrus One</b> La Tour Melas Cabernet Merlot Central Greece	46,50

<b>BY THE GLASS</b>	0,25 L	0,5 L
<b>WHITE Savatianno</b>	5,90	13,80
<b>WHITE Retsina Malamatina Geharzt</b>		13,80
<b>WHITE Wine Spritzer</b>	4,90	10,80
<b>ROSÉ Rosé Spritzer</b>	5,90	13,80
<b>RED Nemea Agiorgitiko - dry</b>	5,90	13,80

# ALLERGENIC DISHES

## STARTERS COLD

Fakes	lentil salad	a/h
Fawa	chickpeas purée	6/a/d
Tzatziki	yoghurt with garlic and fresh cucumber	9/12/g/m
Maintanosalata	couscous/tabouleh salad	a
Taramas	greek caviar cream	6/a/d
Tirokafteri	spicy cream of Feta cheese with pepper	6/g
Melitzanosalata	spicy salad of eggplants	3/6/m
Dolmadakia	stuffed wine leaves with Tzatziki	3/6/9/12/a/g/h/m
Olive Tapenade	with marinated olives and grilled bread	6/10
Pikilia	mixed cold starters	3/6/9/12/a/g/h/k/m

## STARTERS WARM

Haloumi	grilled Cypriot sheep-cow milk cheese	3/9/g/i/k/m
Melitzanes	chips of eggplant with Tzatsiki	6/9/a/g/m
Florinis	grilled red bell pepper stuffed with Feta	3/6/9/g/k/m
Feta Fyllo	Feta cheese in pastry with sesame & honey	6/g/l
Kolokithokeftedes	zucchini pancakes with yoghurt-cumin-dip	9/12/a/c/g/k/m
Pikilia Zesti	mixed warm starters with Tzatziki	2/3/4/9/12/a/c/d/g/h /k/m/o
Pikilia Zesti (2/4 Pers.)	mixed warm and cold starters	2/3/4/6/9/12/a/c/d/ g/h/k/m/o
Pitabread	with oregano or garlic	3/9/a/m

## SALADS

Anamikti	small mixed salad	9/g/k/m
Choriatiki	Greek farmer's salad	6/9/g/m
Patzaria	beetroot salad with Manouri cheese, chili and honey	2/3/9/g/m

# ALLERGENIC DISHES

## FROM THE GRILL MEAT

Gyros	pork from the giant skewer	9/12/g/k/m
Souvlaki	2 pork skewers	12/g
Kota	chicken marinated with lemon and olive oil	12/g
Bifteki	meat balls stuffed with Feta cheese	6/12/c/g
Pythagoras Plate	Gyros, 2 Bifteki and 1 Souvlaki	9/12/c/g/k/m
Odysseus Plate	Gyros and 1 Souvlaki	9/12/c/g/k/m
Marathon Plate	Gyros with baby squids deep fried or grilled	9/12/a/g/k/m/o
Paros Plate	Gyros, Souvlaki, meat ball and lamb chop	9/12/c/g/k/m

## FROM THE GRILL SEAFOOD

Baby Calamari	Baby squids grilled or deep fried	o or a/o
Tsipoura	grilled gilthead seabream	d
Garides	King prawns grilled	b

## HOMEMADE

Mousaka	eggplant, zucchini, potatoes and minced meat with béchamel cheese served with mixed salad or coleslaw	2/3/12/a/g
Briam	eggplant, zucchini and potatoes with Feta from the stove served with mixed salad or coleslaw	2/3/g

## DESSERT

Giaourti	Cream-Yoghurt with walnuts and honey	g/h
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### Additives:

1 = contains caffeine · 2 = with colorant · 3 = with sweetener · 4 = contains taurine · 5 = contains quinine · 6 = with antioxidant · 7 = with sweetener aspartame, contains Phenylalanine source · 8 = with flavor enhancer · 9 = with sulfur dioxide · 10 = with colorant · 11 = with phosphate · 12 = with milk protein · 13 = waxed · 14 = with nitrite curing salt · 15 = tartrazine (may affect activity and attention of children)

### Allergens:

a = cereals containing gluten · b = crustaceans and products thereof · c = eggs and egg products · d = fish and fish products · e = peanuts and peanut products · f = soybeans and soybean products · g = milk and milk products · h = nuts and nut products (almonds, h = nuts and nut products (almonds, hazelnuts, cashews, walnuts, pecans, Brazil nuts, pistachios, macadamia and Queensland nuts) · i = celery and celery products · k = mustard and mustard products · l = sesame seeds and sesame products · m = sulfur dioxide and sulphites · n = lupins and lupin products · o = mollusks and mollusk products