## MENU



APPETIZERS	APP	ETI	ZE	RS
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TSATSIKI Dip from greek joghurt with cucumber and garli	6,50€ c
VEGAN TSATSIKI V Dip from Bio Soya curd with cucumber und garlic	6,50€
DOLMADAKIA V Stuffed vine leaves	6,50€
HORTA Y Blanched leafy greens with olive oil and lemon	6,50€
FAVA V Lentil-Hummus with fermented onions, capers and sunflower seeds	7,50€
GRÜNE FAVA 💙 Pea-Hummus with parsley walnut pesto	7,50€
TIROKAFTERI Spicy feta mousse	7,50€
TARAMAS Fish eggs paste	7,50€
GIGANTES V Bohnen in Tomatensoße	7,50€
MELITZANOSALATA Eggplant salad	7,50€
MAVROMATIKA FASOLIA V Black-eyed bean salad	7,50€
FAKES V Salad with lentils, carrots, and beetroot	7,50€

## SALADS

GREEK SALAD Salad with tomato, cucumber, fermented onions, feta cheese, and olives	14,80€
LENTIL SALAD $\checkmark$ Salad with lentils, carrots, and beetroot	14,80€
TALAGANI SALAD Mildly grilled goat and sheep cheese with wild herbs salad	16,20€
KALAMARI SALAD Grilled squids with mixed salad	19,90€
OKTOPUS SALAD grilled octopus with mixed salad	26,90€

OLIVES V	7,50€
DAKOS Traditional crethic dried barley rusk with grated tomato and feta cheese	10,20€
SAGANAKI Baked sheep cheese	8,90€
BOUJOURDI Baked Feta and Kefalograviera Cheese with tomatos and chili	9,70€
BAKED TALAGANI Baked Talagani cheese with olive oil, lemon, and fresh thyme	10,50€
KOLOKITHOKEFTEDES Zucchini fritters served with Tsatsiki	9,70€
REVITHOKEFTEDES Chickpea fritters served with Tirokafterie	9,70€
MANITARIA Crispy fried oyster mushrooms	9,70€
SARDELLEN Anchovies served with homemade garlic mayo and parsley walnut pesto	12,40€

VORSPEISENTELLER 1 PERSON VORSPEISENTELLER 2 PERSONS Variety of appetizers	16,90€ 26,90€
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## VEGETARIAN / VEGAN

Most of our vegetarian and vegan products are organically grown.

E	GREEK BOWL Bio buckwheat salad with Fava, Olives, Dolmadakia und Tirokafterie	16,90€
E	VEGAN SOUTZOUKAKIA V Chickpea fritters in tomato sauce served with Bio bulgur	18,40€
E	VEGAN MOUSSAKAS V Homemade greek casserole with Bio ground soya, eggplant and potato	19,90€
E	VEGAN BIFTEKI V Lentil and buckwheat fritters with Patates and vegan Tsatsiki	19,90€
E	VEGAN JOUVETSI V Oyster mushrooms with greek pasta	19,90€

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	MAINS			
	We buy our meat from regi	ionai germa	n markets.	
	GYROS Homemade traditional pork grill skewer served with fries and <i>Tsatsiki</i>	18,10€	MOUSSAKAS Homemade greek casserole with ground beef and eggplant	19,90€
	SOUVLAKI HÄHNCHEN ODER SCHWEIN Grilled chicken/pork in bbq sticks with fries and <i>Tsatsiki</i>	18,10€	KOKKINISTO Stewed beef on mashed eggplant and béchamel	20,90€
	BIFTEKI Greek bullets served with fries, herbs salad, and <i>Tirokafterie</i>	19,90€	JOUVETSI Stewed beef served with greek pasta and feta cheese	20,90€
	PAIDAKIA Lamb chops with <i>Horta</i> and Patates FLEISCHTELLER	28,90€ 29,90€	ARNI FOURNOU Braised shoulder of lamb in the oven with vegetables	25,90€
1	Variety of grilled meat with <i>Tsatsiki</i> , <i>Horta</i> und Patates	29,90€		2,40€
	FISCH		PATATES V Home made fries	6,10€
	PSARI LEMONATO Red mullet with lemon-cream sauce and	24,90€	KRITHARAKI 🏹 Greek pasta in Tomato sauce	4,50€
	potatoes PSARI VOM GRILL Grilled seabass with <i>Horta</i> und chickpea salad	24,90€	GEMÜSE AUS DEM OFEN V Cauli flower, fennel, sweet potato in the	5,60€ e oven
	BARBOUNI Fried red mullet with lentil and beetroot salad	25,90€	Dessert 🤇	à
	GARIDA SAGANAKI Shrimps in the pan with tomato sauce and feta cheese	24,90€	GREEK JOGHURT With Honey and wallnuts	6,90€
	KALAMARAKIA	10.000	GREEK JOGHURT ICE CREAM	7,90€
	Grilled squids served with Tsatsiki	19,90€	TAHINI ICE CREAM With black sesame brittle	7,90€
	GEFÜLLTE KALAMARI Calamari staffed with different greek cheese and tomato	26,90€	JOGHURT CAKE Joghurt with greek Butter and chocolate cookies with fermented cherries	7,90€
	CHTAPODI Grilled octopus served with black-eyed peas salad and Green Fava	26,90€	MERENDA CHEESECAKE Greek Nutella Cheesecake	7,90€
	0		KARIDOPITA V Wallnut cake	7,90€

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KARIDOPITA WITH JOGHURT ICE CREAM 8,90€

DESSERT VARIETY PLATE 12,50€

## Scan me for **English Menu!**





Seite 2 von 2

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V Vegan

We cook and prepare all our dishes fresh except for Dolmadakia and Pita bread. Many of our products such as eggs and milk are organic. We buy our potatoes from the a farm weekly and for the all our cooked dishes and salads, we just use olive oil.

Questions about allergies, just ask one of our staff!