

APPETIZERS

Horiatiki salata

Greek salad with authentic Northern Greek feta Cheese. (GF, LF)
€ 9.90

Dolmades

Rice-stuffed vine leaves simmered in tomato sauce, lightly seasoned with lemon, served with Greek yogurt. (GF, on request DF)
€ 9.50

Grilled Halloumi Cheese

Grilled Cypriot halloumi cheese served with salad. (GF)
€ 9.50

Saganaki

Deep-fried goat and sheep cheese. (GF)
€ 9.80

Kalamari

The most popular dish of the Aegean Sea: deep-fried squid rings. (DF)
€ 9.80

Akrotiri

Deep-fried king prawns marinated with garlic and herbs, served with tomato-herb and garlic sauce. (DF)
€ 11.20

Kapnisto Me Halloumi

Smoked lamb and grilled halloumi cheese. (GF)
€ 10.50

Loukaniko Me Tzatziki

Spicy beef sausage served with tzatziki and pita bread.
€ 11.80

PITA BREAD AND DIPS

Tzatziki & Pita Bread

Greek yogurt and cucumber dip, seasoned with garlic, mint, and olive oil.
(GF on request)
€10.20

Melintzano & Pita Bread

Dip made from lightly smoked eggplant, garlic, and mayonnaise. (DF, GF on request)
€10.20

Hummus & Pita Bread

A blend of chickpea purée and tahini (sesame paste). A healthy and protein-rich dip.
(VEG, GF on request)
€10.20

Dip Platter

Hummus, melintzano, tzatziki, and pita bread. It is also suitable as a starter for two.
(GF on request)
€ 20.50

SALADS

Ornitha

Chicken with fresh salad, authentic Greek feta cheese, and pita bread.
(LF), (GF), (DF) upon request.
We also recommend tzatziki for an extra €3.90.
€ 23.90

Merakli

Roast lamb with fresh salad, authentic Greek feta cheese, tzatziki, and pita bread.
€ 27.40

Halloumi Salad

Greek salad, grilled halloumi cheese, and pita bread (GF) upon request.
€ 24,50

Goat Cheese Salad

Fresh salad, grilled goat cheese, pine nuts, and "Devils Jam", served with pita bread (LF)
€ 23.90

VEGETARIAN

Kefi

Greek salad, vine leaves stuffed with rice, cheese-filled mini peppers, grilled halloumi cheese, eggplant dip, tzatziki and pita bread. (GF on request)
€ 26.20

Monastiri

A fasting dish from Kykkos Monastery: onion, bell pepper, eggplant, zucchini, tomato and garlic in tomato-herb sauce, topped with feta cheese. Served with Greek salad and your choice of side. (GF, LF. On request DF, VG)
€ 27.00

Dolmades Jemista

Rice-stuffed vine leaves simmered in tomato sauce, lightly seasoned with lemon. Served with Greek salad, grilled halloumi cheese, vegetables, and Greek yogurt. (GF) and your choice of side.
€ 26.20

FISH

Kalamari

Fried calamari, served with remoulade sauce. (DF) and your choice of side.
€ 26.50

Perch Nikolaos

Fried perch with lemon sauce. (LF) and your choice of side.
€ 29.90

Thalassa

From the waves of the sea – every fisherman's dream catch: fried calamari, king prawns, garlic sauce, perch with lemon and tomato sauce and Greek salad. (LF) and your choice of side.
€ 38.50

Sides

- Potato Wedges
- Rice
- House Garlic Potatoes
- Salad

Please ask our staff for more information about allergens if needed.

CRECIAN TRADITIONALS

Souvlaki

Your choice of two skewers with chicken fillet or marinated pork fillet, or one of each (mix).
(GF, DF) We recommend tzatziki and pita bread for an additional €3.90.

Served with your choice of side.

€ 24.90

Beef Souvlaki

Beef skewer with bell peppers and onions, served with Greek salad. (GF, LF)
and your choice of side.

€ 36.50

Greek Meat Patties

Herb-seasoned minced meat patties with feta sauce. (GF, LF) and your choice of side.

€25.80

Moussaka

A traditional Greek home-cooked dish made with a Cypriot recipe: minced meat,
potatoes, eggplant, and zucchini, topped with béchamel sauce. Served with Greek salad.

€ 25.80

Kleftiko

Lamb roast marinated in wine and herbs slow-cooked in the oven. (GF, DF)

We recommend tzatziki and pita bread for an additional €3.90.

Served with your choice of side.

€ 26.50

Stifado

Tender beef stew with onions slow-cooked in a red wine sauce.

Recommended sides: rice or house garlic potatoes.

€ 32.60

Sides

- Potato Wedges
- Rice
- House Garlic Potatoes
- Salad

EXTRA

- Tzatziki 3.90
- Melintzano 3.90
- Hummus 3.90
- Feta Sauce 4.80
- Olive Portion 4.00
- Halloumi 4.00
- Feta Cheese 4.80
- Bell Pepper Sauce 4.80
- Pita Bread 2.50
- Dolmades 2.50
- Mini Bell Pepper 2.50
- Goat Cheese 4.00

CRECIAN SPECIALITIES

Sokrates

Grilled chicken and goat cheese with blackcurrant sauce. And your choice of side.
€ 27.50

Halloumi Chicken

Grilled chicken fillet with halloumi cheese. Choose your sauce: bell pepper, feta, or tomato-herb sauce. (GF) and your choice of side.
€ 26.20

Politiko Piato

The political collection of Constantinople: lamb kleftiko, grilled chicken fillet, and a Greek meat patty with feta sauce. (LF, GF) and your choice of side.
€ 31.50

Minos Beef

200g beef tenderloin steak with grilled vegetables and mini peppers. Choose your sauce: feta cheese or bell pepper sauce. (GF) and your choice of side.
€ 42,40

Zorba's Platter

Chicken and pork fillet skewer, lamb kleftiko, Greek meat patty, Greek salad, tzatziki, and pita bread. GF on request and your choice of side.
€ 38.00

Sides

- Potato Wedges
- Rice
- House Garlic Potatoes
- Salad

Extra

- Tzatziki 3.90
- Melintzano 3.90
- Hummus 3.90
- Feta Sauce 4.80
- Olive Portion 4.00
- Halloumi 4.00
- Feta Cheese 4.80
- Bell Pepper Sauce 4.80
- Pita Bread 2.50
- Dolmades 2.50
- Mini Bell Pepper 2.50
- Goat Cheese 4.00

(DF) Dairy Free | (GF) Gluten Free | (LF) Lactose-Free | (VG)Vegan

The lamb we use comes from New Zealand.

Other meats, such as chicken, pork, and beef, are domestic.

Note: The olives contain pits.

OLYMPIA PLATTER

Greek salad, vine leaf rolls, cheese-filled mini peppers, grilled halloumi cheese, eggplant dip, tzatziki, and pita bread.

Choose one:

Calamari, fried squid rings

€ 30.50

Grilled Chicken Fillet with tomato-herb sauce

(GF on request)

€ 30,50

Greek Meat Patty with feta sauce

(GF on request)

€ 30,50

Lamb Kleftiko

(GF on request)

€ 30,50

WE RECOMMEND

Meze | Greek Platter of Starters and Main Dishes for Two
Includes a starter and main course

Greek salad, dolmades (vine leaf rolls), cheese-filled mini peppers, halloumi cheese, melintzano, tzatziki, and pita bread. (GF on request)

Chicken and pork fillet skewers, Greek meat patties, lamb kleftiko, feta sauce and tzatziki. (GF on request)

Choose a side:

Potato Wedges | Rice | House Garlic Potatoes | Salad

€ 96,00

Experience the richness and variety of Greek flavors through our platter. Meze is a traditional Greek selection of delicious starters and main dishes that offer a perfect culinary journey to the Mediterranean.

We recommend this comprehensive experience for anyone who wants to dive into the secrets of Greek cuisine. Enjoy this delicious platter with traditional Ouzo, or choose a fine Greek red wine, white wine, or finish with a Baklava dessert to complete your taste journey.

Ouzo + €6.00 per person | Dessert Baklava + €8.00 per person

Red Wine Alpha Estate Axia + €47/bottle | 12cl €8.40 / 16cl €11.40 / 24cl €17.30

White Wine Alpha Estate Turtles + €49/bottle | 12cl €8.70 / 16cl €11.80 / 24cl €17.90

(DF)DairyFree | (GF)GlutenFree | (LF)Lactose-Free | (VG)Vegan

LUNCH MENU
WEEKDAYS MON - FRI 11 AM - 2 PM

Halloumi Salad | € 15.00

Greek salad, grilled halloumi cheese, tzatziki and pita bread. (GF on request) Add chicken fillet or lamb kleftiko for an additional +€3.50.

Orektiko | € 15.00

Vine leaf rolls, grilled halloumi cheese, Greek salad, tzatziki and pita bread. (GF on request) Add chicken fillet or lamb kleftiko for an additional +€3.50.

Perch Lemonato | € 20.90

*Perch in lemony Retsina sauce, Greek salad and potato wedges/rice.
(LF)*

Kotosalata | € 15.50

Traditional Greek salad with grilled chicken fillet, served with pita bread. (LF, GF on request) Add tzatziki for an additional +€1.00

Arnisalata | € 17.50

Greek salad with lamb kleftiko, tzatziki, and pita bread. (GF, LF, DF on request)

Greek Meat Patties | € 15.50

Greek meat patties seasoned with mint and onion, served with wedge potatoes and Greek salad. (GF, LF) Add herb-feta sauce (GF, LF) or tzatziki and pita bread for an additional +€1.50. Both sauces for an additional +€2.00.

Gyros | € 16.00

*Spicy chicken strips, wedge potatoes, Greek salad, tzatziki and pita bread. (GF, DF on request)
Add herb-feta sauce for an additional +€2.00.*

Souvlaki | € 17.50

Choose two chicken fillet or marinated pork fillet skewers/or one of each (mix), served with wedge potatoes, Greek salad, pita bread and tzatziki. (GF, LF, DF on request)

Proto Platter | € 18.00

*Grilled chicken fillet and Greek meat patty with feta sauce, wedge potatoes and Greek salad.
(GF, LF) Add tzatziki and pita bread for an additional +€1.50..*

Kleftiko | € 21.90

Oven-braised lamb kleftiko, wedge potatoes, and Greek salad. (GF, LF) Add tzatziki and pita bread for an additional +€1.50. (GF on request)

KIDSMENU

Titan

Grilled halloumi cheese, rice-stuffed vine leaf rolls, Greek salad, tzatziki and pita bread. (GF on request)
€ 10.50

Argon Fish Delight

Fried squid rings, wedge potatoes and green salad. (DF)
€ 10.90

Athens Skewer

Chicken fillet skewer, wedge potatoes and green salad. (DF, GF) We recommend adding tzatziki and pita bread for +€3.50.
11,70

Ares' Catch

Pork fillet skewer, wedge potatoes and green salad. (DF, GF) We recommend adding tzatziki and pita bread for +€3.50.
€ 11.70

Zeus

Greek meat patties, wedge potatoes and green salad. (DF, GF) We recommend adding warm feta sauce or tzatziki and pita bread for +€3.50
€ 11,50

Gaia's Delicacy

Grilled chicken fillet, wedge potatoes, feta sauce and green salad. (LF)
€ 11.90

Hermes

Tender oven-braised lamb, wedge potatoes and green salad. (DF, GF) We recommend adding tzatziki and pita bread for +€3.50
€ 11.90

DESSERTS

Pagoto

Vanilla and chocolate ice cream, whipped cream, and caramel sauce. (GF)
€ 8.30

Agapi Sokolata

Chocolate lava cake, vanilla ice cream, raspberry coulis, and crushed raspberries. (GF, LF)
€ 11.20

Semolina's Secret

Greek halva, vanilla ice cream, chocolate sauce, and whipped cream. (GF, Also available LF, DF).
€ 9.60

Greek Sundae

Vanilla and chocolate ice cream, grilled banana, caramel sauce, and whipped cream. (GF)
€ 11.40

Doukissa

House-made chocolate cookie cake, vanilla ice cream, chocolate sauce, and whipped cream. (Also available LF)
€ 9.80

Orange Jaurti

Greek yogurt, orange, honey, and walnuts. (GF)
€ 11.20

Baklava

Greek pastry made with phyllo dough served with ice cream, chocolate sauce, and whipped cream. Contains nuts. (Also available LF)
€ 9.50

Kateifi

Phyllo pastry roll filled with walnuts. Served with ice cream, chocolate sauce, and whipped cream. (Also available LF)
€ 9.80

RED WINES

12 CL/ 16CL/ 24CL/ BOTTLE

Kretikos House Wine

Lightly tannic. A balanced wine with light tannins highlighted by red berries and a hint of toffee.

Grapes: Kotsifali, Mandilaria

€7.40 / €9.80 / €14.80 / €43.00

Boutari Nemea

Medium-bodied. Soft flavor with typical grape aromas, such as dark berries, chocolate, and ripe plum. A balanced, slightly spicy wine. Grape: Agiorgitiko

€7.30 / €9.70 / €14.60 / €42.50

Malamatina Filioma

Medium-bodied. Aromas of red berries and cherries. Soft tannins and balanced acidity support the fresh, fruity flavor. Grape: Agiorgitiko

€7.20 / €9.60 / €14.40 / €42.00

Boutari Naoussa

Full-bodied. Ripe cherry, olive, spice, and mint aromas. Ripe, fairly strong tannins with balanced acidity. Bold and aromatic. Grape: Xinomavro

€9.60 / €12.80 / €19.20 / €56.00

Boutari Grande Reserve Naoussa

Full-bodied and tannic. Aromas of olive, red berries, cinnamon, and vanilla. Powerful tannins typical of Xinomavro. Grape: Xinomavro

€10.60 / €14.20 / €21.20 / €62.00

Alpha Estate Axia Syrah-Xinomavro

Full-bodied. Aromas of vanilla, pepper, clove, and a hint of blueberry. Full-bodied flavor with vanilla, dark chocolate, and round tannins. Grapes: Syrah, Xinomavro

€8.90 / €11.90 / €17.80 / €52.00

WHITE WINES
12CL / 16CL / 24CL / BOTTLE

Kretikos House Wine

Semi-dry. Fruity with floral notes and a hint of vanilla. Grapes: Vilana, Vidiano

€7.40 / €9.80 / €14.80 / €43.00

Alpha Estate Malagouzia Turtles

Dry. Floral and blackcurrant leaf aromas, with flavors of melon, lychee, and sweet spices. A classic, balanced, and stylish wine. Grape: Malagouzia

€9.20 / €12.30 / €18.40 / €54.00

Retsina

Dry. Traditional Greek white wine flavored with pineresin. Fresh fruitiness with hints of pear and ripe lemon. €7.40 / €9.90 / €14.80 / €43.50

Lyrarakis Assyrtiko Vóila

Dry. A wine from Crete. Bright and fruity, with pear, herbs, and ripe citrus flavors. Grape: Assyrtiko

€8.70 / €11.60 / €17.40 / €51.00

Lyrarakis Organic Vidiano

Dry and acidic. Fresh fruit aromas with hints of apricot and ripe citrus. Grape: Vidiano

€8.80 / €11.70 / €17.60 / €52.00

Riesling

Hocheimer Daubhaus

€7.70 / €10.30 / €15.40 / €43.00

OTHER WINES

Rose Wine

Alpha Estate Rose Single Vineyard Hedgehog

Taste of summer berries and rose petals with slightly herbal flavour and delicious acidity.

Grape: Xinomavro

12cl €8.50 / 16cl €11.30 / 24cl€17 / bottle €49.50

Sparkling Wines

ZaZaZu

Fruity, a semi-sweet sparkling wine from the island of Crete. Rich apricot and peach aromas with hints of lemon and acacia flowers. Grape: Agiorgitiko

12cl €8.20 / €45.00

Ferriol Cava Brut Organic

Dry, with apricot, light toastiness, and medium acidity.

€47.50 / bottle

Sparkling Wine Corvezzo Prosecco Piccolo

12cl €7.80 / bottle €13.60

Dessert Wines

Lyrarakis Liastos

Made from Cretan grape varieties. Sun-dried apricots and a delicate bitter orange marmalade flavor. Honey-sweet with a balanced and delightful taste.

Grapes: Assyrtiko, Dafni, Plytó, Thrapsathiri, Vilana, Vidiano

8cl €6.60

Keo Commandaria St. John Cyprus

Flavors of dried fruits, raisins, and figs.

Grape: Xynisteri 80%, Mavro 20%

8cl €7.80

DRINKS

Large soft drink 0,5l	4,80	Coffee	2,90
Small soft drink 0,3l	3,40	Tea	2,70
<i>Coca-Cola, Coca-Cola Zero, Sprite, Fanta</i>		Greek coffee	3,80
Soda	3,40	Ouzo	8,00
Non-alcoholic beer	5,20	Salmiakki ouzo	8,00
Non-alcoholic cider	5,20	Metaxa brandy	8,80
Non-alcoholic wine	5,30	Keo V.S.O.P. brandy	8,80
Non-alcoholic sparkling wine	5,60	Monnet VS	9,20
Milk	2,50	Baileys	8,50
Large milk	3,50	Jameson	8,50
Juice	3,60	Jägermeister	8,50
<i>apple/orange</i>		Gin Tonic	9,20
Ice water	1,20	Metaxa Special	9,20
Mythos beer 0,33l	7,90	<i>metaxa, sprite, lemon juice</i>	
Karhu beer 0,5L	8,20	Metaxa Coffee	9,80
Karhu beer 0,33l	6,90	<i>metaxa, coffee, sugar, whipped cream</i>	
Blanc beer 0,5l	9,20	Irish Coffee	9,80
Lapin Kulta Pure beer(G)	6,90	Passion martini	9,00
Crowmoor cider 0,5l	9,00	Espresso Martini	9,00
Crowmoor cider 0,33l	7,50	Whisky Sour	9,00
Somersby cider 0,33l	7,50	Hugo Spritz	10,00
Long drink 0,33l	7,50	<i>St-Germain, sparkling wine, soda, lime, mint</i>	
		Fiero Tonic	8,00
		<i>Martini Fiero, tonic water, orange</i>	