



DAY MENU

DAY MENU 1

Souflaki, gyros, fries, rice, tzatziki and salad 9,00

DAY MENU 2

Bifteki, steak, gyros, fries, rice, tzatziki and salad 9,50

DAY MENU 3

Skewer off, Lambchop, filet of beef and pork of tenderlion. 12,50
Served with gyros, fries, rice, tzatziki and salad

DAY MENU 4

2 skewers of chicken fillet with onion and paprika, 10,00
fries, rice, tzatziki and salad.

DAY MENU 5

1 skewer of chicken fillet with onion and paprika, 10,00
gyros, fries, rice, tzatziki and salad.

DAY MENU 6

Gyros, fries, rice, tzatziki and salad 9,00



IN ADVANCE

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| 1. Bread with garlic butter | 2,50 |
| 2. Bread with garlic sauce | 2,50 |

SOUPS

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| 3. Vegetable soup
Spicy beef soup with fresh vegetables and bits of beef | 4,50 |
| 4. Tomato soup
Rich filled soup with meatballs and vegetables | 4,50 |
| 5. Onion soup
A Light, spicy soup with onion | 4,50 |

COLD STARTERS

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| 6. Tzatziki
Natural, Greek yoghurt with garlic, cucumber and spices | 4,50 |
| 7. Olives
A mix of Greek olives | 3,75 |
| 8. Shrimps Cocktail
With apple and delicate cocktail sauce | 7,00 |
| 9. Smoked Salmon
With capers, dill and dressing | 7,50 |
| 10. Feta Cheese
Greek sheep cheese | 4,75 |
| 11. Small Greek Salad
With tomatoes, cucumber, paprika, onion, Feta cheese, olives, lettuce and dressing | 5,25 |
| 12. Big Greek Salad
With tomatoes, cucumber, paprika, onion, Feta cheese, olives, lettuce and dressing | 7,25 |
| 13. Diavora
A variety of cold and warm starters (2 p.) | 14,00 |

IN ADVANCE

WARM STARTERS

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| 14. Stuffed mushrooms | 5,75 |
| Au gratin with creamy garlic sauce | |
| 15. Baked eggplant and zucchini | 5,75 |
| Served with a spicy tomato sauce | |
| 16. Dolmadakia | 5,25 |
| Wine leafs filled with rice and meat | |
| 17. Tiropitta | 5,75 |
| Foam paste filled with Feta cheese | |
| 18. Meatballs | 4,25 |
| Served in spicy tomato sauce | |
| 19. Feta Cheese | 5,75 |
| Grilled Feta cheese served in foil | |
| 20. Feta au gratin | 6,25 |
| Au gratin with onions, paprika and tomato | |
| 21. Seganaki | 7,25 |
| Feta cheese crumbed with egg and flour | |
| 22. Snails | 6,75 |
| Half a dozen vineyard snails au gratin with Roquefort sauce | |
| 23. Scampi's | 6,75 |
| In creamy garlic sauce | |
| 24. Mussels | 6,75 |
| Baked Mussels with leek and tomatoes in garlic butter | |
| 25. Calamaris | 7,25 |
| Baked octopus with garlic butter | |



MAIN COURSES

MAIN COURSES FROM THE GRILL

26. Gyros	11,75
Thinly sliced pork served with onions and Tzatziki	
27. Gyros Special	13,25
Thinly sliced pork au gratin with cheese and creamy mushroom sauce	
28. Bifteki Dish	11,25
Minced meat filled with Feta cheese	
29. Mix Apollo	10,75
2 bifteki and gyros	
30. Mix Crete	13,25
2 bifteki, 1 souflaki, gyros and Tzatziki	
31. Mix Kos	13,25
1 Souflaki, 1 fillet of pork, 1 bifteki, gyros and great white beans	
32. Souflaki Special	14,25
2 skewers of pork tenderloin and gyros	
33. Lamb chops	18,50
5 lamb chops, gyros and Tzatziki	
34. Mix Ermis	15,25
1 souflaki, 1 fillet of beef, 1 bifteki and gyros	
35. Mix Thassos	15,25
1 souflaki, 1 fillet of beef, gyros and ¼ mousaka	
36. Mix Dionysus	17,75
2 bifteki, 2 lamb chops, 1 fillet of beef and gyros	
37. Souflaki Mix	19,50
2 skewers with tenderloin steak, lamb tenderloin, paprika, onion and Tzatziki	

All main courses are served with fries, rice, and salad

MAIN COURSES

MAIN COURSES FROM THE GRILL


38. Mix Hercules	17,75
3 scampi's, gyros, 1 souflaki	
39. Mix Athens	17,25
1 souflaki, 1 lamp chop, 1 bifteki, 1 fillet of pork and gyros	
40. Mix Rhodes	17,25
1 bifteki, 1 souflaki, 1 tenderloin steak, 1 fillet of pork and gyros	
41. Mix Grill	15,75
A bog skewer with tenderloin steak, pork tenderloin, minced meat, paprika and onion	
42. Mix Thessalonica	19,75
1 souflaki, 1 tenderloin steak, 1 lamb chop, 1 fillet of pork, 1 bifteki and gyros	
43. Pork Tenderloin	15,25
Served with creamy mushroom sauce	
44. Pork Tenderloin Special	15,50
Filled with freshly chopped vegetables and cheese	
45. Tournedos	20,25
Served with garlic butter	
46. Tournedos	22,25
Served with pepper sauce	
47. Tournedos	22,25
Served with creamy mushroom sauce	
48. Sirloin steak	17,25
Served with garlic butter	
49. Sirloin Steak	19,25
Served with baked mushrooms, damped down with a sweet red wine	
50. T-Bone Steak	22,75
± 1 lb and 2 oz served with garlic butter	

All main courses are served with fries, rice, and salad.



MAIN COURSES

SPECIALTIES OF THE HOUSE

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| 51. Stifatho | 19,25 |
| Casserole of tenderloin steak and shallots finished with a red liqueur sauce | |
| 52. Aphrodite | 18,25 |
| Baked strips of tenderloin steak and strips of pork tenderloin with Metaxa-cream sauce and Feta cheese | |
| 53. Hélena | 18,25 |
| Baked strips of tenderloin steak and strips of pork tenderloin with apple damped down with Greek liqueur-wine and orange juice | |
| 54. Mousaka | 13,75 |
| Oven dish with layers of eggplant, potatoes, minced meat, béchamel sauce and grated cheese | |
| 55. Stroganoff | 19,25 |
| Baked strips of tenderloin steak with onion and paprika in a spicy tomato sauce | |
| 56. Chicken dish | 13,25 |
| Baked strips of chicken fillet with paprika and onion served in a creamy sauce | |
| 57. Chicken Stroganoff Dish | 13,25 |
| Baked strips of chicken fillet with paprika and onion served in a stroganoff sauce | |
| 58. Vegetarian Dish *  | 11,75 |
| A variety of fresh vegetables served with cold Feta cheese | |
| 59. Vegetarian Dish Special *  | 14,25 |
| A variety of fresh vegetables with grated cheese and creamy mushroom sauce | |

All main courses are served with fries, rice, and salad.

All vegetarian dishes are served with greece salad and tzatziki.



MAIN COURSES

FISH DISHES

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| 60. Calamari | 12,75 |
| Crispy fried squid rings | |
| 61. North Sea Sole | Day pricing |
| Lovely North Sea Sole baked in creamy butter | |
| 62. Grilled Salmon | 15,25 |
| Served with dill sauce | |
| 63. Sword fish | 17,25 |
| Served grilled or baked with paprika, onion, garlic and damped down with white wine | |
| 64. Scampi's | 17,25 |
| Grilled Scampi's served with the shell | |
| 65. Scampi's | 17,25 |
| Baked Scampi's with garlic and onion damped down with white wine, served without the shell | |
| 66. Mix Fish | 20,50 |
| A mix of Scampi's, squid rings, salmon and sole | |

All main courses are served with fries, rice and salad.

SALADS

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| 67. Cucumber Salad | 3,75 |
| With cucumber, onion and dressing | |
| 68. Tomato Salad | 4,25 |
| With tomatoes, onion and dressing | |
| 69. Small Greek Salad | 5,25 |
| With tomatoes, cucumber, paprika, onions, Feta cheese, olives, lettuce and dressing | |
| 70. Big Greek Salad | 7,25 |
| With tomatoes, cucumber, paprika, onions, Feta cheese, olives, lettuce and dressing | |
| 71. Cabbage Salad | 3,00 |



MAIN COURSES

DISHES FOR TWO PEOPLE

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| 72. Mix Zorba | 43,50 |
| 10 lamb chops with gyros. Served with fries, rice, tzatziki, great white beans and Greek Salad | |
| 73. Mix Olympic | 45,00 |
| 2 souflaki, 2 fillet of beef, 2 bifteki, 2 lamb chops, 2 fillet of pork and gyros. Served with fries, rice, tzatziki, great white beans and Greek Salad | |
| 74. Mix Poseidon | 47,50 |
| 2 Scampi's, 2 pieces of Salmon, 2 pieces of Sole, 2 pieces (portions) of swordfish and squid. Served with fries, rice, great white beans and Greek Salad | |

FOR OUR SMALLER GUESTS

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| 75. Mickey | 6,75 |
| 1 bifteki, gyros, fries and apple sauce | |
| 76. Pluto | 6,75 |
| 1 fillet of pork, gyros, fries and apple sauce | |
| 77. Minnie | 6,75 |
| 1 souflaki, gyros, fries and apple sauce | |

IN ADDITION

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|-------------------------------|------|
| 78. Rice | 2,75 |
| 79. Fries | 2,75 |
| 80. Great White Beans | 3,75 |
| 81. Baked mushrooms and onion | 3,75 |
| 82. Freshly baked vegetables | 6,50 |

SAUCES

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|----------------------------|------|
| 83. Mushroom-Cream Sauce | 2,75 |
| 84. Pepper Sauce | 2,25 |
| 85. Cocktail Sauce | 2,25 |
| 86. Red Spicy Tomato Sauce | 2,25 |
| 87. Chili-Garlic Sauce | 1,25 |



DRINKS

BEERS

Beer 0,50 L	4,40
Beer 0,25 L	2,40
Beer 0,20 L	2,20
Jupiler non-alcoholic beer 0,0%	2,50
White beer	3,50
Palm beer	3,50
Radler beer	3,50
Radler beer non-alcoholic 0,0%	3,50
Rosé beer (season)	3,50
Bock beer (season)	3,50
Mythos	3,50
Leffe beer	3,50

WINES

	pro glas	½ L	1 L
Dry White Wine			
Dry Red Wine	3,25	9,00	16,50
Sweet White Wine			
Sweet Red Wine			
Rosé			
Retsina			
Mavrodaphne, sweet			
Samos, sweet			

DRINKS

SOFT DRINKS

Coca Cola	pro glas
Coca Cola light	2,25
Coca Cola zero	
Fanta orange	
Fanta cassis	
Sprite	
Tonic	
Bitter lemon	
Rivella	
Ginger Ale	
Ice Tea sparkling	
Ice Tea green	
Apple juice	
Fristi	
Chocomel	
Chaufontaine Blue	
Chaufontaine Red	
Fresh orange juice	3,30



DRINKS

SPIRITS AND LIQUEURS

Jonge Jenever	3,00
Vieux	4,00
Jack Daniels/Ballantine's	4,50
Red Label	4,50
Black Label	6,00
Green Label	7,50
Gold Label	8,50
Bacardi	4,00
Gin	4,00
Vodka	4,50
Campari	3,50
Sherry	3,00
Port	3,00
Bailey's	4,50
Cointreau	4,50
Drambuie	4,50
Tia Maria	4,50
Likeur 43	4,50
Grand Marnier	4,50
Benedictine D.O.M	4,50
Sambouka	4,50
Amaretto	4,50
Remy Martin	6,50