

## *Aperitif*

<b>111. Aperol Spritz (3)</b> .....	0,2l.....	5,50 €
<b>112. Ouzo-Long Drink (1,2,3)</b> (optionally with Cola, Bitter Lemon or Orange Juice).....	2cl.....	4,50 €
<b>113. Ouzo with Fig</b> .....	2cl.....	3,20 €
<b>114. Ouzo Pilavas with Ice Cubes</b> .....		3,00 €
<b>115. Martini Bianco/Rosso (3,4,5)</b> .....	5cl.....	4,50 €
<b>116. Campari Orange (2,3)</b> .....	4cl.....	4,50 €
<b>117. Sherry</b> .....	5cl.....	4,00 €
<b>118. Glass of Sparkling Wine</b> .....	0,1l.....	4,50 €

## *Cold Starters*

<b>1. Tzaziki</b> the Greek Specialty.....		3,60 €
<b>2. Olives and Hot Peppers</b> with Onions, Oregano and Olive Oil.....		3,80 €
<b>3. Feta Cheese Original</b> .....		4,60 €
<b>4. Small Tzaziki</b> .....		2,30 €
<b>5. Dolmadakia</b> stuffed vine leaves with Tzaziki.....		4,20 €
<b>23. Chtipiti</b> Feta Cheese cream with Red Pepper.....		5,90 €

# Warm Starters

## 6. Hot Peppers

grilled with fresh Garlic..... 5,40 €

## 7. Pita Bread

Greek Flatbread with Tzaziki..... 2,80 €

## 8. Garlic Bread

with Tzaziki..... 3,50 €

## 9. Spanakopitakia

stuffed Filo pastry with Spinach and Cheese, to that Tzaziki..... 5,40 €

## 10. Tiropitakia

stuffed Filo pastry with Cheese, to that Tzaziki..... 5,40 €

## 11. Goat Cheese stuffed in Filo pastry

fried, covered with Honey and Sesame..... 6,90 €

## 12. Saganaki

with Flour breaded Feta Cheese..... 5,60 €

## 13. Feta Cheese

from the Oven with Tomato Slices, Hot Pepper, Onion and Garlic..... 5,70 €

## 14. Paprika Florines

Red Pepper stuffed with Feta Cheese and Garlic..... 6,50 €

## 15. Mussels

from the Oven with grated Feta Cheese and Metaxa Sauce..... 6,70 €

## 16. Mushrooms

from the Oven with Spinach, grated Feta Cheese and Garlic, scalloped with Cheese..... 5,70 €

## 17. Vineyard Snails

with herb Butter and scalloped with Cheese..... 7,50 €

## 18. Grilled Halloumi

Cyprian Cheese with Tomato Slices, Onions and Balsamic..... 6,90 €

### **19. Gigantes**

white Giant Beans with Tomato Sauce and scalloped with Feta Cheese..... 5,30 €

### **20. Fried Zucchini and Eggplants**

flour breaded, to that Tzaziki..... 6,60 €

### **308. Calamares – Appetizer**

Fried Squid Rings..... 10,10 €

### **309. Baked Potato**

stuffed with Tzaziki..... 4,60 €

## *Soups*

### **21. Tomato Soup (only available in the winter season)**

with grated Feta Cheese – Greek Style..... 4,10 €

**22. Soup of the Day**..... 3,90 €

## *Starter — Plates*

### **24. Alexandros – Plate**

with Tzaziki, Dolmadakia, Olives, Tomato, Cucumber and Feta Cheese

Expandable for more persons..... 9,30 €

### **25. Appetite – Plate**

with grilled Hot Peppers, Gigantes, Tzaziki, Chtipiti, Fried Zucchini and Eggplants

Expandable for more persons..... 10,80 €

# Salads

## 26. Greek Peasant – Salad

with Tomato, Cucumber, Green Salad, Olives, Hot Peppers, Onions and Feta  
Cheese..... 6,70 €

## 27. Salmon Filet – Salad

grilled Salmon with Tomato, Cucumber and Green Salad..... 9,90 €

## 28. Season Salad

with homemade Dressing..... 3,00 €

## 29. Chicken Breast Filet – Salad

grilled Chicken Breast with Feta Cheese, Tomato, Cucumber and Green Salad.... 9,40 €

## 30. Gyros – Salad

Gyros with Green Salad, Tomato, Cucumber and Pita Bread..... 9,80 €

# Vegetarian Dishes

## 24. Alexandros – Plate

with Tzaziki, Dolmadakia, Olives, Tomato, Cucumber and Feta Cheese  
Expandable for more persons..... 9,30 €

## 25. Appetite – Plate

with grilled Hot Peppers, Gigantes, Tzaziki, Chtipiti, Fried Zucchini and  
Eggplants  
Expandable for more persons..... 10,80 €

## 26. Greek Peasant – Salad

with Tomato, Cucumber, Green Salad, Olives, Hot Peppers, Onions and Feta  
Cheese..... 6,70 €

## 68. Rigatoni Broccoli

Rigatoni with Broccoli, Cheese Sauce and scalloped with Cheese, to that Season  
Salad with homemade Dressing..... 9,70 €

## 69. Rigatoni Spinachi

Rigatoni with Spinach and scalloped with Cheese, to that Season Salad with  
homemade Dressing..... 9,70 €

### **73. Scalloped Noodle Rice**

with Tomato Sauce, to that Season Salad with homemade Dressing..... 8,70 €

## *Grilled Specialties*

### **31a. Maria – Plate**

Gyros with minced Meat Roll, Pork Skewer, French Fries and Tzaziki, to that Season Salad with homemade Dressing..... 12,80 €

### **31b. Theodora – Plate**

Gyros with Pork Steak, Pork Skewer, French Fries and Tzaziki, to that Season Salad with homemade Dressing..... 12,80 €

### **32. Gyros (sliced Pork from vertical rotisserie)**

with French Fries and Tzaziki, to that Season Salad with homemade Dressing..... 10,70 €

### **33. Gyros Suvlaki**

Gyros with Pork Skewer, French Fries and Tzaziki, to that Season Salad with homemade Dressing..... 11,90 €

### **34. Gyros Sikoti**

Gyros with 2 Pieces Liver of Beef, Tzaziki and Garlic Potatoes, to that Season Salad with homemade Dressing..... 12,10 €

### **35. Gyros Calamares**

Gyros with fried Squid Rings, Tzaziki and French Fries, to that Season Salad with homemade Dressing..... 13,10 €

### **36. Suvlaki**

2 Pieces of Pork Skewer with French Fries and Tzaziki, to that Season Salad with homemade Dressing..... 11,20 €

### **37. Sikoti**

Liver of Beef with French Fries, to that Season Salad with homemade Dressing.. 10,80 €

### **38. Chicken Breast Filet**

2 Pieces of Chicken Breast Filet with French Fries and Tzaziki, to that Season Salad with homemade Dressing..... 13,70 €

### **39. Bifteki**

big Piece of spicy minced Meat, stuffed with Feta Cheese, to that Tzaziki, Garlic Potatoes and Season Salad with homemade Dressing..... 12,90 €

**40. Chicken Breast Filet**

filled with Spinach, grated Feta Cheese, covered with Bernaise Sauce and Mushrooms, to that Potato Wedges and Season Salad with homemade Dressing..... 14,20 €

**41. Olympia – Plate**

with Gyros, Pork Steak, minced Meat Roll, Pork Skewer, Tzaziki and Garlic Potatoes, to that Season Salad with homemade Dressing..... 13,60 €

**42. Mesopotamos – Plate**

with Chicken Breast Filet, 2 Pieces of minced Meat Roll, Pork Skewer, Tzaziki and Potato Wedges, to that Season Salad with homemade Dressing..... 13,20 €

**43. Acheron – Plate**

with Pork Filet, Pork Steak, minced Meat Roll, Liver of Beef, Tzaziki and Potato Wedges, to that Season Salad with homemade Dressing..... 13,60 €

**44. Athen – Plate**

with Lamb Filet, Chicken Breast Filet, Pork Filet, Tzaziki and Garlic Potatoes, to that Season Salad with homemade Dressing..... 13,90 €

**45. Lamb Chop**

with Tomato Rice and boiled Potatoes, to that Season Salad with homemade Dressing..... 15,20 €

**46. Paidakia – Lamb Crown**

**the Best of Lamb**

with Tomato Rice and boiled Potatoes, to that Season Salad with homemade Dressing..... 18,90 €

**47. Saddle of Lamb**

filled with Spinach, grated Feta Cheese, covered with Bernaise Sauce and Mushrooms, to that Potato Wedges and Season Salad with homemade Dressing..... 16,90 €

**48. Lamb Filet**

with Mushroom Sauce, Tomato Rice and boiled Potatoes, to that Season Salad with homemade Dressing..... 17,80 €

**49. Pork Filet**

with Cream Sauce and French Fries, to that Season Salad with homemade Dressing..... 14,70 €

# *Specialties from the Pan*

## **50. Pork Filet**

with Mushroom Sauce and French Fries, to that Season Salad with homemade Dressing..... 14,90 €

## **51. Chicken Breast Filet**

with Cheese Sauce and French Fries, to that Season Salad with homemade Dressing..... 13,90 €

## **52. Gyros**

with Cream Sauce and French Fries, to that Season Salad with homemade Dressing..... 12,80 €

# *Grilled — Plates*

## **100. Hellas – Plate for 2 Persons**

with Gyros, 2 minced Meat Rolls, 2 Pork Skewers,  
2 Chicken Breast Filets, 2 Lamb Chops,  
French Fries and Tzaziki, to that Greek Peasant – Salad  
Expandable for more persons..... 42,10 €

# *Scalloped Specialties*

## **54. Mousakas**

Casserole with Eggplants, Potatoes, Minced Meat, Tomato- and Béchamel Sauce to that Season Salad with homemade Dressing..... 11,80 €

## **55. Suzukakia scalloped**

spicy minced Meat Rolls, with Metaxa Sauce and scalloped with Cheese, to that Season Salad with homemade Dressing..... 12,80 €

## **56. Bifteki**

big Piece of spicy minced Meat, stuffed with Feta Cheese, in Metaxa Sauce and scalloped with Cheese, to that French Fries and Season Salad with homemade Dressing..... 13,90 €

**57. Scalloped Meat Plate**

Gyros, Pork Steak, minced Meat Roll with Metaxa Sauce and scalloped with Cheese, to that French Fries and Season Salad with homemade Dressing..... 13,90 €

**58. Pork Filet**

with Metaxa Sauce and scalloped with Cheese, to that Acheron Potatoes and Season Salad with homemade Dressing..... 15,10 €

**59. Chicken Breast Filet**

with sliced pineapple, Metaxa Sauce and scalloped with Cheese, to that Acheron Potatoes and Season Salad with homemade Dressing..... 14,10 €

**60. Chicken Breast Filet**

with Metaxa Sauce and scalloped with Feta Cheese, to that French Fries and Season Salad with homemade Dressing..... 13,90 €

**62. Filet Special scalloped**

2 Pieces of Pork Filet, Chicken Breast Filet with Metaxa Sauce and scalloped with Cheese, to that French Fries and Season Salad with homemade Dressing..... 14,40 €

**63. Saddle of Lamb**

with Metaxa Sauce and scalloped with Feta Cheese, to that French Fries and Season Salad with homemade Dressing..... 16,90 €

**64. Gyros**

with Metaxa Sauce and scalloped with Cheese, to that French Fries and Season Salad with homemade Dressing..... 12,90 €

**66. Lamb Knuckle**

with Garnish of your choice (Noodles, Noodle Rice, Gigantes, Green Beans), to that Season Salad with homemade Dressing..... 14,50 €

**67. Stifado**

Lamb Knuckle with King – Onions, to that Season Salad with homemade Dressing..... 14,50 €



# *Pasta Specialties*

## **68. Rigatoni Broccoli**

Rigatoni with Broccoli, Cheese Sauce and scalloped with Cheese, to that Season Salad with homemade Dressing..... 9,70 €

## **69. Rigatoni Spinachi**

Rigatoni with Spinach and scalloped with Cheese, to that Season Salad with homemade Dressing..... 9,70 €

## **70. Scampis – Ammoudia**

Spaghetti with Scampi, Tomato Sauce, Feta Cheese and Garlic, to that Season Salad with homemade Dressing..... 12,90 €

## **71. Scampis – Spinaci**

Spaghetti with Scampi, Spinach, Feta Cheese and Garlic, to that Season Salad with homemade Dressing..... 12,90 €

## **72. Gyros**

Spaghetti with Gyros, Metaxa Sauce and scalloped with Cheese, to that Season Salad with homemade Dressing..... 12,20 €

## **73. Scalloped Noodle Rice**

with Tomato Sauce, to that Season Salad with homemade Dressing..... 8,70 €

# *Fish Specialties*

## **82. Salmon Filet\***

grilled, with Spinach and boiled Potatoes, to that Season Salad with homemade Dressing..... 15,30 €

## **83. Gilthead\***

grilled, with Spinach and boiled Potatoes, to that Season Salad with homemade Dressing..... 13,20 €

## **84. Zanderfilet**

with Spinach and boiled Potatoes, to that Season Salad with homemade Dressing..... 15,90 €

### **85. Calamares**

Fried Squid Rings with Spinach and boiled Potatoes, to that Season Salad with homemade Dressing..... 13,60 €

### **86. Plaice Filet**

with Spinach and boiled Potatoes, to that Season Salad with homemade Dressing..... 13,60 €

### **87. Fish – Plate**

Zanderfilet, 2 Scampi, Calamares and with Tzaziki stuffed Baked Potato, to that Season Salad with homemade Dressing..... 18,50 €

*\* Preparation takes time*

## *Schnitzel Dishes*

### **90. Schnitzel Vienna Style**

with French Fries and Season Salad with homemade Dressing..... 10,20 €

### **91. Chicken – Schnitzel**

with French Fries and Season Salad with homemade Dressing..... 11,40 €

### **92. Schnitzel**

with Cream Sauce, French Fries and Season Salad with homemade Dressing..... 10,80 €

## *Side Dishes*

**300. French Fries**..... 2,50 €

**301. Garlic Potatoes**..... 3,50 €

**302. Potato Wedges**..... 2,90 €

### **303. Acheron Potatoes**

(Fried Potatoes covered with Cream Sauce and scalloped with Cheese..... 3,90 €

**304. Tomato Rice**..... 2,50 €

**305. Noodle Rice**..... 2,90 €

**306. Ketchup/Mayo**..... 0,60 €

**307. Metaxa Sauce**..... 2,50 €

# Drinks

## Hot Drinks

119. Mocha (1).....	3,00 €
120. Cup of Coffee (1).....	2,40 €
121. Milky Coffee (1).....	3,00 €
122. Latte Macchiato (1).....	3,30 €
123. Latte Macchiato (1) with Flavor.....	3,90 €
124. Cappuccino (1).....	2,70 €
125. Espresso (1).....	2,30 €
126. Double Espresso (1).....	4,00 €
127. Espresso Macchiato (1).....	2,40 €
128. Grog.....	3,50 €
129. Glogg.....	2,90 €
130. Hot Chocolate.....	3,00 €
131. Milk cold or hot.....	0,21.... 2,00 €
132. Tee – According to Choice (1).....	2,80 €

## Beer

133. Feldschlösschen Beer.....	0,3l... 2,90 €.....	0,5l.... 3,90 €
134. Schwarzer Steiger – Dark Beer.....	0,3l... 2,90 €.....	0,5l.... 3,90 €
135. Erdinger Wheat Beer.....	0,3l... 2,90 €.....	0,5l.... 3,90 €
136. Shandy.....	0,3l... 2,90 €.....	0,5l.... 3,90 €
137. Cola Beer (1,3).....	0,3l... 2,90 €.....	0,5l.... 3,90 €
138. Cola Wheat Beer (1,3).....		0,5l.... 4,20 €

<b>139. Banana Wheat Beer</b> .....	0,5l.....	<b>4,20 €</b>
<b>140. Alcoholfree Beer</b> .....	btl 0,33l...	<b>2,90 €</b>
<b>141. Erdinger Crystal Wheat Beer</b> .....	btl 0,5l.....	<b>4,00 €</b>
<b>142. Erdinger Dark Wheat Beer</b> .....	btl 0,5l.....	<b>4,00 €</b>
<b>143. Erdinger Alcoholfree Wheat Beer</b> .....	btl 0,5l.....	<b>4,00 €</b>

## *Alcoholfree Drinks*

<b>144. Vio Bio (According to Choice – Currant Spritzer, Rhubarb Spritzer, Lemonade Lime/Cucumber and Lemonade Lemon/Lime)</b> .....	0,3l.....	<b>2,90 €</b>
<b>145. Coca Cola (1,3)</b> .....	0,2l... 2,30 €.....	0,4l..... <b>3,90 €</b>
<b>146. Fanta (3,5)</b> .....	0,2l... 2,30 €.....	0,4l..... <b>3,90 €</b>
<b>147. Sprite</b> .....	0,2l... 2,30 €.....	0,4l..... <b>3,90 €</b>
<b>148. Cola – Lemonade Mix (1,3,5)</b> .....	0,2l... 2,30 €.....	0,4l..... <b>3,90 €</b>
<b>149. Coca Cola (1,3)</b> .....	btl 0,33l...	<b>3,10 €</b>
<b>150. Cola Light (1,3,6)</b> .....	btl 0,33l...	<b>3,10 €</b>
<b>151. Cola Zero (1,3,6)</b> .....	btl 0,33l...	<b>3,10 €</b>
<b>152. Fanta (3,5)</b> .....	btl 0,33l...	<b>3,10 €</b>
<b>153. Sprite</b> .....	btl 0,33l...	<b>3,10 €</b>
<b>154. Water Sparkling</b> .....	btl 0,25l.. 2,40 €.....	0,75l... <b>5,70 €</b>
<b>155. Water Still</b> .....	btl 0,25l.. 2,40 €.....	0,75l... <b>5,70 €</b>
<b>156. San Pellegrino</b> .....	btl 0,75l...	<b>6,40 €</b>
<b>157. Vitamalz – Malt Beer</b> .....	btl 0,33l...	<b>3,00 €</b>
<b>158. Schweppes Tonic Water (2)</b> .....	0,2l.....	<b>2,60 €</b>
<b>159. Schweppes Ginger Ale (7)</b> .....	0,2l.....	<b>2,60 €</b>
<b>160. Schweppes Bitter Lemon (2)</b> .....	0,2l.....	<b>2,60 €</b>
<b>161. Ice Tea Lemon/Peach (6)</b> .....	0,4l.....	<b>3,20 €</b>

## *Juices*

162. Apple Spritzer (4).....	0,2l....	2,40 €.....	0,4l.....	4,10 €
163. Kiba – Cherry Banana Mix.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
164. Apple Juice.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
165. Orange Juice.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
166. Banana Nectar.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
167. Currant Nectar.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
168. Cherry Nectar.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
169. Mango Nectar.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
170. Peach Nectar.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
171. Tomato Juice.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
172. Pineapple Juice.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
173. Multivitamin Juice.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
174. Strawberry Juice.....	0,2l....	2,60 €.....	0,4l.....	4,30 €
175. Maracuya Nectar.....	0,2l....	2,60 €.....	0,4l.....	4,30 €

## *Longdrinks*

176. Wodka Lemon (2).....	2cl.....	5,20 €
177. Whisky Cola (1,3).....	2cl.....	5,40 €
178. Bacardi Cola (1,3).....	2cl.....	5,20 €
179. Batida Cherry/Orange.....	2cl.....	5,20 €
180. Gin Tonic (2).....	2cl.....	5,20 €

# *Brandy & Cognac*

181. Metaxa 5 Stars (3).....	2cl.....	3,20 €
182. Metaxa 7 Stars (3).....	2cl.....	3,70 €
183. Metaxa 12 Stars (3).....	2cl.....	5,40 €
184. Metaxa 40 Year's (3).....	2cl.....	5,10 €
185. Asbach Uralt.....	2cl.....	2,80 €
186. Mariacron.....	2cl.....	2,80 €
187. Goldkrone.....	2cl.....	2,60 €
188. Absolut Wodka.....	2cl.....	3,30 €
189. Wodka Moskowskaya.....	2cl.....	3,30 €
190. Malteserkreuz Aquavit.....	2cl.....	2,60 €
191. Weizenkorn.....	2cl.....	2,00 €
192. Ouzo.....	2cl.....	2,20 €
193. Ouzo Plomari.....	2cl.....	2,60 €
194. Tsipouro.....	2cl.....	3,10 €
195. Grappa.....	2cl.....	3,00 €
196. Chantré.....	2cl.....	2,80 €
197. Rum.....	2cl.....	2,80 €

# *Whiskey*

198. Jim Beam.....	4cl.....	4,30 €
199. J&B Whisky.....	4cl.....	4,30 €
200. Johnny Walker Red Label.....	4cl.....	4,30 €
201. Ballantines.....	4cl.....	4,30 €
202. Tullamore Dew.....	4cl.....	4,50 €
203. Jack Daniels.....	4cl.....	4,50 €

# Liqueur

204. Baileys (3,5).....	4cl.....	4,10 €
205. Jägermeister.....	4cl.....	4,10 €
206. Fernet Branca (3).....	4cl.....	4,10 €
207. Underberg.....	2cl.....	2,80 €
208. Ramazotti (3).....	4cl.....	3,90 €

# Sparkling Wine & Champagne

209. Asti Cinzano Piccolo.....	0,2l.....	5,60 €
210. Asti Cinzano.....	0,75l...	22,50 €
211. Rotkäppchen Piccolo.....	0,2l.....	5,50 €
212. Rotkäppchen.....	0,75l...	22,50 €
213. Graf von Wackerbarth Dry.....	0,2l... 6,10 €.....	0,75l... 25,00 €
214. Graf von Wackerbarth Semi – Dry.....	0,75l...	25,00 €
215. Prosecco Piccolo.....	0,2l.....	6,50 €
216. Prosecco.....	0,75l...	24,50 €
217. Moët & Chandon Brut Impérial.....	0,2l... 22,00 €.....	0,75l... 96,00 €

# *Wine by the Glass — Red*

## **218. House Wine**

Dry..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

## **219. Imiglykos**

Semi – Sweet ..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

**220. Wine Spritzer**..... 0,2l.... 4,00 €..... 0,5l..... 8,00 €.....

## **221. Makedonikos**

Semi – Dry..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

## **222. Rosé Wine**

Dry..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

## **223. Mavrodaphne**

Liqueur Wine..... 0,2l.... 4,70 €..... 0,5l..... 9,90 €.....

## **224. Naoussa**

Dry ruby red wine with aromas of ripe berries..... 0,2l.... 4,70 €..... 0,5l..... 10,90 €.....

## **225. Syrah**

A dark ruby red wine, with intensive bouquet,  
with lots of plum and blackberry flavors,

finishing with a hint of oak..... 0,2l.... 5,70 €..... 0,5l..... 12,60 €.....

## **226. Merlot**

Dry red wine with complex flavors of small

berries and aromas of wild cherry and mulberry.. 0,2l.... 4,90 €..... 0,5l..... 12,00 €.....

## **227. Cabernet Sauvignon**

A deep red and porphyry color with the  
distinctive Cabernet Sauvignon and Syrah  
bouquets, a rich, full – bodied palate, delightful  
after – taste stamped with the scent of wood

aging and vanilla..... 0,2l.... 5,70 €..... 0,5l..... 12,60 €.....

## **228. Agiorgitiko**

Deep red, attractive color and a rich aromatic  
bouquet, with a balance of red fruit aromas, like

plum and the sweet notes of aging..... 0,2l.... 4,60 €..... 0,5l..... 10,50 €.....



# *Wine by the Glass — White*

## **229. House Wine**

Dry..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

## **230. Imiglykos**

Semi – Sweet ..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

**231. Wine Spritzer**..... 0,2l.... 4,00 €..... 0,5l..... 8,00 €.....

## **232. Makedonikos**

Semi – Dry..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

## **233. Samos**

Liqueur Wine..... 0,2l.... 4,70 €..... 0,5l..... 9,90 €.....

## **234. Retsina**

Dry, Mugearite..... 0,2l.... 4,20 €..... 0,5l..... 8,90 €.....

## **235. Moshofilero**

Dry, crystal clear, white yellow color with green tints, Intense floral and fruity bouquet dominated by aromas of white rose, melon and citrus. Well balanced fresh wine, with intense flavor and long aromatic aftertaste.....

0,2l.... 4,70 €..... 0,5l..... 10,90 €.....

## **236. Chardonnay**

Dry, light yellow, fresh and fruity with aromas of citrus and jasmine flowers.....

0,2l.... 4,90 €..... 0,5l..... 11,00 €.....

## *Bottled Wine Red/ Rosé*

<b>350. Imiglykos</b> .....	Semi – Sweet.	0,75l...	14,00 €
<b>351. Makedonikos</b> .....	Semi – Dry....	0,75l...	18,90 €
<b>352. Rosé Wine</b> .....	Dry.....	0,75l...	17,10 €
<b>353. Mavrodaphne</b> .....	Liqueur.....	0,75l...	20,10 €
<b>354. Cabernet Sauvignon</b> Depth of fruit, purity, aromatic bouquet of oak, ripe red berries.....	Dry.....	0,75l...	26,90 €
<b>355. Naoussa</b> Ruby red wine with aromas of ripe berries.....	Dry.....	0,75l...	22,90 €
<b>357. Kanenas</b> Deep dark burgundy color and strong complex bouquet of ripe red fruit, notes of caramel, cedar, chocolate and spicy notes.....	Dry.....	0,75l...	26,70 €
<b>358. Merlot</b> Purple color, expressive bouquet of cherries and blackberries.....	Dry.....	0,75l...	26,90 €
<b>359. Syrah</b> Ruby red, with aromas of oriental spices.....	Dry.....	0,75l...	25,90 €
<b>360. Agiorgitiko</b> Deep red, attractive color and a rich aromatic bouquet with a balance of red fruit aromas, like plum and the sweet notes of aging.....	Dry.....	0,75l...	25,60 €

## *Bottled Wine White*

<b>361. Imiglykos</b> .....	Semi – Sweet.	0,75l...	14,00 €
<b>362. Makedonikos</b> .....	Semi – Dry....	0,75l...	18,90 €
<b>363. Samos</b> .....	Liqueur.....	0,75l...	20,10 €
<b>364. Retsina</b> Resinated Wine.....	Dry.....	0,5l.....	9,60 €

### 365. Moshofilero

Dry, crystal clear, white yellow color with green tints, Intense floral and fruity bouquet dominated by aromas of white rose, melon and citrus. Well balanced fresh wine, with intense flavor and long aromatic

aftertaste..... Dry..... 0,75l... 22,50 €

### 366. Santorini

Yellow white color, with aromas of exotic and citrus fruits, green apple, peach and grapefruit. Wonderfully balanced taste and a long and strong aromatic aftertaste..

Dry..... 0,75l... 22,60 €

### 367. Asyrtiko Biologiko

Light yellow, fresh and fruity with aromas of citrus and jasmine flowers.....

Dry..... 0,75l... 24,90 €

*Of course, we also keep other wine ready for our guests.*

*We will be very happy to give you recommendations and answer any question you may have.*

*Simply speak to us.*

- 1= caffeinated
- 2= quinine
- 3= with colorant
- 4= with preservatives
- 5= with antioxidants
- 6= with sweeteners
- 7= with ginger extracts

*Dear Customer,*

*we are happy, you visit our Restaurant Acheron today, welcome.  
With our menu we want to show you the delicacy,  
variety and wholesomeness of our Greek – Mediterranean cuisine.  
In particular we recommend our full – body and  
special selected Wines from our menu*

*Our effort, is to satisfy every customer.  
In case of an adversity, tell us please.  
We are thankful for every advice,  
which can help us to fulfill your wishes.*

*We wish you a nice stay and enjoy your meal.*

*Your Acheron – Team*



*All food is freshly prepared, we apologize for any delays.*

*A good gift idea.  
Our gift card for every occasion.*



*Every meal to go.*

*Other locations of our family establishments*

***Restaurant Marathon***

*Beckumer Str. 260  
59556 Lippstadt*

***Restaurant Karyatis***

*Rahlstedter Str. 71  
22149 Hamburg*

***Restaurant Athen***

*Im Kühlen Grunde 2  
31535 Neustadt am Rübenberge*

***Restaurant El Greco***

*Isselhorster Str. 247  
33335 Gütersloh*