

MENU

WELCOME TO »AKROPOLIS«



AKROPOLIS

BY BOCHTIS

THE REAL GREEK TASTE?
OF COURSE BY BOCHTIS



THE BEGINNING
AND THE ROOT
OF ALL GOOD
IS THE DESIRE
OF THE STOMACH



Epicurus (341 – 270 BC)

MADE BY:

WENZEL /// FOR YOUR STRONG PERFORMANCE

agency for branding and communication

www.xmailoffice.com



RESTAURANT AKROPOLIS

Uelzener Dorfstraße 41 · 59425 Unna

Reservation Restaurant & Bowling alley:
phone (0 23 03) 45 45

Opening hours:

Monday	17:00 pm – 22:00 pm
Tuesday	Day off
Wednesday & Thursday	17:00 pm – 22:00 pm
Friday & Saturday	17:00 pm – 23:30 pm
Sunday & Holidays	12:00 pm – 15:00 pm 17:00 pm – 22:00 pm



AUTHENTIC. GREEK. BY BOCHTIS.
All information at a glance.

Be a fan!



www.facebook.com/akropolis.unna



www.instagram.de/akropolis.unna

Visit us on:



www.restaurant-akropolis-unna.de

Give away joy and pleasure!

We prepare your exclusive voucher for the Akropolis Restaurant in the amount of your choice.

Groups and events!

For special events like birthdays, Christmas or religious celebrations we have a private space with a capacity of 35 seats, for you and your guests to celebrate. Please contact us and we organize your event and a suitable selection of food.

Private celebrations!

Our own bowling alley also guarantees fun for your friends, relatives or colleagues. The perfect spot for a casual get together.

Your opinion, feedback and above all your satisfaction is very important to us. We are very proud to receive a lot of positive feedback and to be highly recommended by our guest. If you don't know our restaurant yet, you will get a very good impression by reading our actual guest feedback.

We would also be delighted to receive your feedback via google or TripAdvisor.

Thank you very much!



WELCOME TO »AKROPOLIS« [*Kalós 'Irthate*]

»We do not live to eat, we eat to live.«

Socrates (469 – 399 BC)

Traditional kitchen with modern influences.
Whether antique or modern the Greek cuisine can be both. For almost 30 years family Bochtis serve delicious Mediterranean food from their homeland.

With the new menu we would like to offer you a variety of warm and cold starters called »MEZÉDES«, sea food, meet and cheese specialties with Greek roots and we prepared a fine selection of the best wines from Greece for you.

In addition we offer you a weekly menu of homemade and authentic Greek meals.

Start a culinary journey with us and experience Greek cuisine!

ENJOY YOUR MEAL! [*Kalí 'Oreksi*]

If you have any intolerance and/or allergy, please do not hesitate to contact us.
We will provide you a special list with the ingredients.

All prices are in EUR and include the legal VAT and service charge.

COLD STARTERS (MEZÉDES) [Krií Mezédes]

Our appetizers are served with fresh bread.

In Greece Mezedes are served as appetizers in different variations. You can choose according to your taste various warm and cold Mediterranean dishes to get to know the different sensations.

1. MEZÉS AKRÓPOLIS 14,00

For the Mezé–beginner the right choice!

A taste-choice of our selfmade dips: Zaziki*, Chtipit*, Melitzanosaláta (eggplant-dip) and Souméli* (garlic-dip), served with warm roasted bread

2. MELITZANOSALÁTA 5,90

Aubergine (eggplant) paste with garlic, red onions and fresh herbs. Homemade!

3. SOUMÉLI* 8,00

Homemade cretan garlic creme with greek yogurt, olive oil and lemon twists, served with warm pita bread

4. DOLMADÁKIA 6,00

Stuffed wine leaves with rice and Mediterranean herbs with Zaziki*

5. TIROKAFTERÍ* 5,90

Homemade spicy Feta cheese cream with olive oil

6. TZATZÍKI* 5,90

Homemade yogurt cucumber garlic dip

7. SKORDALIÁ 5,90

Homemade potato garlic cream from Greece. Warm on request

8. TARAMÁS* 6,50

Homemade greek cod roe salad with lemon and olive oil

9. MIKRÍ PIKILÍA OREKTIKÓN 14,00

Small, cold appetizer

With taramas*, Zaziki*, Dolmadakia, greek barley bread with feta and tomatoes, olive variation, green peppers*, Skordalia (mashed garlic potatoes) and giant beans³

10. DÁKOS 6,50

The rusk in a different way! Traditional barley bread from crete with diced tomatoes, oregano and crumbled feta – simple, authentic, greek!

32. MAVROMÁTIKA 6,00

An aromatic marinated black-eyed pea salad with fresh herbs, red pepper, spring onions, lemon zest and basil oil. This is vacation!

88. CARPACCIO PANTZARIOÚ 10,50


















Beet root carpaccio with arugula, roasted walnut kernels, cherry tomatoes and Feta cheese, topped with a homemade honey-mustard-dressing

1330. ELIÉS & PIPERGIÉS 7,50

Olive variation and green peppers*

WARM STARTERS (MEZÉDES) [Sestí Mezédes]

Our appetizers are served with fresh bread.

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| <p>11. SKORDÓPSOMO¹   7,00
Garlic bread fresh from the oven with tomatoes, cheese shavings, arugula and balsamico cream</p> | <p>19. KRITIKÉS PATÁTES^{2 13}  small 4,50 big 9,00
Fresh slides of potatoes scalloped with cream sauce</p> |
| <p>12. SESTÍ PIKILÍA OREKTIKÓN   16,00
Big, warm appetizer plate
With fried crispy courgettes, eggplants with panko flour, bell peppers, Skordalia (mashed garlic potatoes) and Zaziki* with tomato garlic sauce</p> | <p>20. KOLOKITHOBALÁKIA  8,00
Fried courgette balls with herbs, served with Zaziki*</p> |
| <p>13. ARNÍSSIO SOUVLÁKI 10,50
Grilled juicy lamb skewer from saddle of lamb, served with lemon greek oregano and Zaziki*</p> | <p>21. SPETZOFÁI 9,00
Rustic pan-fried Greek sausages, colorful strips of bell peppers in a fruity tomato sauce with chili and feta</p> |
| <p>14. KEFTEDÁKIA 8,00
Small meat balls and special homemade sauce</p> | <p>22. TIGANIÁ 8,90
Chicken from a pan with colorful bell peppers, onions in a lemon-oregano-oil</p> |
| <p>15. KOLOKÍTHIA Í MELITZÁNES TIGANITÉS   8,00
Crispy courgettes or eggplants with panko flour with Zaziki*</p> | <p>23. LOUKÁNIKO ELLINIKÓ 8,00
Grilled greek farmer sausage, served with spicy mustard from Kalamata and roasted pita bread</p> |
| <p>16. GIGANTES³   7,00
Giant beans in tomato sauce and scalloped with Feta cheese</p> | <p>36. PIPERIÉS SKÁRAS   6,90
Green peppers* grilled with tomato garlic sauce</p> |
| <p>17. FRÉSKA MANITÁRIA¹  8,50
Fresh mushrooms served in a pan with herbs, crème fraîche and sherry</p> | <p>68. ELLINIKÉS PATATES   5,00
Handcutting greek potatoe sticks, served with grated Graviera cheese</p> |
| <p>18. FÁVA   7,50
From the island of Santorini: traditional purée of yellow lentils with caper leaves from Santorini and cherry tomatoes – our hummus!</p> | <p>69. SIKOTI MOSCHARÍSIO 10,90
Calf's liver roasted in butter, served with roasted onions and lemon</p> |



vegetarian



as vegan dish possible

FISH STARTERS (MEZÉDES) [Psaromezédes]







Our appetizers are served with fresh bread.

<p>24. MÍDIA SAGANÁKI¹ 9,50 Fried mussels deglaze with ouzo in a tomato-feta-basil sauce</p> <p>25. OKTAPÓDI PSITÓ 15,90 Grilled filleted octopus arm sous vide from the grill, served on a aromatic marinated black-eyed pea salad with caper leaves from santorini and a lemon olive oil marinade</p> <p>26. GÁVROS 8,00 Baked anchovies served with lemon</p>	<p>27. GARIDES SAGANAKI 10,90 Fried prawns deglaze with ouzo in a tomato-feta-basil sauce</p> <p>28. GARÍDES SKORDÁTES 9,90 Fried prawns with garlic and fresh herbs and olive oil</p> <p>85. KALAMARÁKIA SKÁRAS 10,50 Grilled baby squids, served on a marinated baby leaf spinach</p> <p>86. CALAMARÉTTI 11,00 Fried calamaretti braids, lightly floured, served with caper leaves from santorini and lemon</p>
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CHEESE STARTERS (MEZÉDES) [Feta-Mezédes]



 vegetarian

Our appetizers are served with fresh bread.



<p>29. FÉTA FÚRNU  10,50 Baked Feta cheese with onions, tomatoes, olives, green peppers* and bell peppers</p> <p>30. TIROPITÁKIA²  6,90 Homemade filo pastry stuffed with original feta</p> <p>31. TIROKROKÉTTES  7,90 Homemade crispy cheese balls with different types of greek cheese with panko flour, served with a homemade tomato jam</p>	<p>33. SAGANÁKI  9,00 Fried Feta cheese with panko flour</p> <p>34. FÉTA SOUSÁMI²  9,50 Fried Feta cheese with filo pastry crust, served with sesame seeds and greek honey</p> <p>35. BOUJOURDÍ (SLIGHTLY SPICY)  10,50 Three types of cheese baked with tomatoes, green peppers* and greek oregano</p>
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SALADS [Salátes]

Our salads are always freshly prepared, served with fresh bread.

	as side dish	small	big
131. ELINIKÍ SALÁTA  	3,50	7,00	14,00

Greek salad made of tomatoes, cucumber, bell pepper, onions, olives, Feta cheese, green peppers*, greek oregano and olive oil

	as side dish	small	big
132. CHORIÁTIKI SALÁTA  	3,50	7,00	14,00

Farmer's salad made of coleslaw, carrots, iceberg lettuce, tomatoes, cucumber, onions, arugula, bell pepper, green peppers*, olives and Feta cheese

133. KOTÓPOULO SALÁTA 16,90

Crunchy wild herb salad with roasted chicken breast, cherry tomatoes, cucumbers, carrots, Feta cheese, pomegranate seeds, roasted pine nuts and grated Kefalotiri hard cheese

134. GÍRO SALÁTA 16,50

Crunchy wild herb salad with gyros, cherry tomatoes, cucumbers, carrots, Feta cheese, pomegranate seeds, roasted pine nuts and grated Kefalotiri hard cheese from Epirus



135. SALÁTA SPANAKÓPITA   14,50

Spanakopita (spinach cake from filo pastry) in other way! Fresh crunchy baby leaf spinach with feta cheese, dill, dried tomatoes, spring onions and pine nuts with crunchy baked filo pastry crust, served with aromatic herb oils. This is the taste of Greece!



CHOOSE ONE OF FOLLOWING DRESSINGS:
our homemade yogurt dressing*,
honey mustard dressing or vinegar/olive oil

TO SELECT



ELEO OLIVE OIL
EXTRA VIRGIN

TAKE AWAY PRICE
PER BOTTLE

0,5 L 15,90

0,7 L 19,90



TO EAT AND TO DRINK
ARE THE THREE
MOST BEAUTIFUL
THINGS IN LIFE



THE DISHES WE LOVE [Aftá pou agapáme]

Served with a homemade salad*.

37. KRITIKÉS PATÁTES^{2|3}

Freshly sliced potatoes, topped with a homemade cream sauce, Optionally with a meat of your choice, topped with Metaxa sauce (mild) and Gouda cheese overbaked:



Gyros	18,50
Chicken breast fillet	18,50
Pork steak	18,50
Biftéki	20,50
Pork fillet	20,90
Fillet of beef	29,50

38. TIGANÁKI¹ (SERVED IN A PAN)

In white wine sauce with fresh mushrooms and various herbs, refined with crème fraîche. Optionally with a meat of your choice, served with bread:



Gyros	18,90
Chicken breast fillet	18,90
Pork steak	18,90
Pork fillet	21,90
Lamb, beef and pork fillet (in red wine sauce)	29,90
Lamb fillet (in red wine sauce)	29,90
Fillet of beef	30,90

39. PIÁTO FILÉTOU (FROM THE GRILL) 28,50

A combination of grilled lamb, beef and pork fillet served with french fries, steamed vegetables and Zaziki*

45. PIÁTO SPESIÁL (FROM THE GRILL) 20,90

Grilled lamb chop, pork steak, Souvlaki, Souzoukia and Gyros served with Greek orzo (short-cut pasta) in special sauce or french fries

57. MOSCHARÍSIO FILÉTO (250 G*) 27,50

Argentinian fillet of beef from the grill. The leanest and best of argentina beef

Additional sides

By request we also offer you these alternative side dishes:

Rosmary potatoes	4,00
Kritikés Patátes ^{2 3}	4,50
Potato croquettes	3,50
French fries	4,00
Greek fries with cheese	5,00
Sweet potato fries	4,90
Tomato rice	3,00
Kritharaki (Greek orzo)	3,00
Pita bread (warm)	3,00
Baked potato with Zaziki* <u>or</u> herb butter	4,50
Roasted seasoning vegetables	5,00
Roasted onions	2,50
Small Zaziki*	3,00
Mayonnaise <u>or</u> ketchup	1,00

*The specified gram numbers are approximate and refer to the raw weight.

PORK SPECIALITIES [Chiriná]

To our pork dishes you can choose between greek rice noodles (long grain noodles) in a homemade special sauce or french fries. All dishes are served in advance with a house salad*.

48. GÍROS ME TZATZÍKI 16,90
Gyros with Zaziki*

49. GÍROS SPESIÁL ME TIRÍ 17,90
Gyros with special sauce (slightly spicy) or
Metaxa sauce (mild) baked with cheese

50. BIFTÉKI 19,50
Grilled minced steak stuffed with Feta cheese,
served with homemade Mykonos sauce (slightly spicy)

51. SOUFLÁKI DIAVÓLOU (SPICY) 22,50
A large skewer with medaillons of pork,
served with homemade Mykonos sauce (slightly spicy)

52. SOUFLÁKI AGRÓTIKO 24,90
One big spit with rolled
pork fillets stuffed with feta,
bell peppers and onions served
with homemade Mykonos
sauce (slightly spicy)



53. SIKÓTI ME KREMMÍDIA 15,50
Grilled liver with roasted onions

54. SOUFLÁKI 15,90
Two grilled meat spits with Zaziki*

55. PIÁTO KÉRKIRAS 19,90
Gyros, one grilled Souvlaki,
two grilled Souzoukia

56. PIÁTO RÓDU 17,50
One grilled Souvlaki with Gyros and Zaziki*

58. PIÁTO DÉLFI 16,50
Gyros and grilled liver

61. STEKÁKIA ME TIRÍ 18,90
Three grilled pork steaks with Metaxa sauce
(mild) topped with cheese

63. PIÁTO AFRÓDITIS 19,90
Grilled pork fillet with Gyros, served with Zaziki*

67. FILÉTO CHIRINÓ 21,90
Grilled pork fillet with steamed vegetables

Our homemade sauces

All prepared after
traditional family recipes:

Metaxa sauce (mild)	3,00
Mykonos sauce (slightly spicy)	3,00
Special sauce (slightly spicy)	3,00
Tomato garlic sauce	3,00
Herb butter	3,00
Garlic sauce	3,00
Pepper sauce	3,00
Dill sauce	3,00

LAMB DISHES [Arníssia Fagitá]

Served with a homemade salad*.

40. JOUWETZI ME ARNÍ FILÉTO I PAIDÁKIA (FROM THE OVEN)

Tender lamb fillet or lamb chops from the grill, served with Greek orzo (short-cut pasta) in special homemade sauce (slightly spicy), baked with Feta cheese



Lamb fillet	25,90
Lamb chops from the crown	23,90

70. PAIDÁKIA 25,90

Grilled Tender lamb chops from french rack, classic with lemon, served with steamed vegetables, rustic fries with Zaziki*

72. FILÉTO ARNÍ 28,50

Tender grilled lamb fillet from the grill, served with steamed vegetables, rustic fries and Zaziki*

41. ARNÍSSIA TRILOGÍA 28,90

Lamb variety of grilled lamb fillet, lamb chops from french rack and a juicy lamb skewer, served with steamed vegetables, rustic fries and Zaziki*

74. ARNÍ FÚRNU (FROM THE OVEN) 22,90

Braised tender lamb shank from the oven in a special homemade sauce (slightly spicy), served with fine celery mash and steamed vegetables



POULTRY SPECIALITIES [Puleriká]

Served with a homemade salad*.

79. GEMISTÁ KOTÓPOULA 18,90

Filled chicken breasts with spinach and feta cheese, served with steamed vegetables, rustic fries and a homemade Mykonosauce (slightly spicy)

80. FILÉTO KOTÓPOULO ME TIRÍ 18,90

Two grilled chicken breast fillets with homemade Metaxa sauce (mild), topped with cheese, served with greek rice noodles (long grain noodles) in a homemade special sauce or french fries

FISH DISHES [Psariká]

With all fish dishes we serve you a green salad* with vinegar-oil in advance.

82. KALAMARÁKIA 21,90

Lightly floured, crispy fried baby calamari, served with steamed vegetables, thyme baby potatoes and souméli (homemade aioli)

83. KALAMÁRIA 20,90

Lightly floured, crispy fried calamari rings, served with steamed vegetables, thyme baby potatoes and souméli (homemade aioli)

84. SOLOMÓS TIGANITÓS 23,50

Fried salmon fillet in a pan, served with fresh spinach, thyme baby potatoes and a homemade dill sauce

89. PIKILÍA PSARIÓN 22,50

A duet of sea bass fillet and sea bream fillet, served with fine celery mash and steamed vegetables

Dips to the fish dishes

Tzatzíki*	(creamy yogurt, cucumber and garlic)	3,00
Souméli*	(aioli)	3,00
Taramás*	(fish roe cream)	3,00
Skordaliá	(mashed potato garlic specialty)	3,00
Ánitho	(Dill sauce)	3,00

For more offers of fresh fish please take a look on the weekly menu!

MIXED GRILL PLATTER [Megáli pikilía psitón]

Served with Greek orzo (short-cut pasta) in special sauce and french fries with a Greek salad*

90. PLÁKA AKRÓPOLIS 49,90

Meat platter with two Souvlaki, two Souzoukia, two pork steaks, two chicken fillet, Gyros with homemade Metaxasauce (mild) and Mykonos sauce (slightly spicy) and Zaziki*

For 3 persons	74,90
For 4 persons	99,90
For 5 persons	124,50
For 6 persons	148,50

SMALL PORTIONS [*Jiá tin mikri órexi*]

To all dishes we serve Greek orzo (short-cut pasta) in special sauce or french fries, as well as a house salad* in advance.

94. SOUZOÚKIA	12,90	98. KOTÓPOULO FILÉTO	13,50
Grilled minced meat roll ups, served with a homemade special sauce (mild)		Grilled chicken breast fillet, served with homemade Metaxa sauce (mild)	
96. SOUFLÁKI	12,50	99. PIÁTO GÍROS	12,90
One meat spit		Small portion of Gyros	
97. CHRINÓ STEKÁKI ME TIRÍ	12,90		
One grilled pork steak with homemade Metaxa sauce (mild) topped with Gouda			

DESSERTS [*Epidórpia*]

See for more our weekly menu!

100. YAOÚRTI ME MÉLI	7,00	104. EKMÉK GADAÍFI	8,50
Original greek yogurt ⁸ with walnuts and greek honey		Greek layered dessert made from fine Kataifi threads (like angel hair) with a custard cream and a fine cream topping, refined with grated pistachios. A dream!	
101. PANNA COTTA	6,90		
Made by chef's wife with italian passion. Homemade Panna Cotta with fruit <u>or</u> caramel sauce			
102. SOUFLÉ SOKOLÁTAS	8,50		
Hot chocolate lava dessert, served with a scoop of vanilla ice cream			
103. MILLE-FEUILLE	8,90		
A dessert of thousand and one filo! A fluffy-lightly layered baked filo pastry, filled with a creamy pudding			

SMALL DESSERTS

Choose from our different ice-cream flavours

Vanilla	per scoop	1,50
Strawberry	per scoop	1,50
Chocolate	per scoop	1,50
Whipped cream		0,50
Chocolate sauce		0,50



If you have any intolerances and/or allergies, please do not hesitate to contact us.
We will provide you a special list with the ingredients.

Additives: labelled dishes

Zaziki* = 8
Tarama* = 1, 2, 3
Soumeli* = 1, 3, 8
Tirokafteri* = 2, 3
yogurt dressing* = 1, 2, 3, 8, 11
pepper* = 2, 3
homemade salad* = 1, 2, 3, 8, 11

Additives: Dishes and drinks

1 with artificial colouring
2 with preservatives
3 with antioxidants
4 with flavour enhancers
5 sulphured
6 blackend
7 with phosphate
8 with lactoprotein
9 containing caffeine
10 containing quinine
11 with sweetener
12 contains Phenylalalin
13 acidifier

Special allergens – advice

A naming of the listed allergens occurs if they are in the (un)changed foods we serve. There is no guarantee for the listing of all possible allergens. It is not possible to avoid a full cross contamination with peanuts, gluten, crustaceans, fish, peel fruits, soy, and milk.

Please ask for a list of all ingredients. Changes possible upon request.