



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.



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



Epicurus (341 – 270 BC)

RESTAURANT AKROPOLIS

Uelzener Dorfstraße 41 · 59425 Unna

Reservation Restaurant & Bowling alley:

phone (0 23 03) 45 45

Opening hours:

Monday to 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

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.

The kitchen closes 30 minutes before!

E-Mail: info@restaurant-akropolis-unna.de
www.restaurant-akropolis-unna.de

APERITIFS [Aperitíf]

105. PROBST SPARKLING WINE 0,1 L 3,90

The grapes of variety Spätburgunder Rosé from the region Baden in the south of Germany. A fresh sparkling wine with strawberry and raspberry flavour – very delicious!

106. LILLET WILD BERRY^{2|5} 0,2 L 5,90

Aperitif contains Lillet Blanc, Schweppes Russian Wild Berry and red berries – a tangy summerdrink!

107. ROSATO BELLA 0,2 L 5,90

Aperitivo Rosato, Schweppes Russian Wild Berry, lemon and orange – fruity and fresh aperitif with style!

108. APEROL

MARACUJA SPRITZ^{1|2|5|10} 0,2 L 5,90

Aperol, juice of passion fruit, prosecco, soda and limejuice – a sweet-fruity combination of aperol and tropical passion fruit!

109. HUGO⁵ 0,2 L 5,90

Refreshing Cocktail of prosecco, elderflower-syrup, fresh mint and soda

110. MARTIN MILLERS GIN TONIC^{3|10} 0,2 L 7,90

Martin Millers Gin with Schweppes Tonic Water and a orange zest – unbelievable fruitily!

111. MARTINI BIANCO⁵ 5 CL 4,90

112. CAMPARI ORANGE^{1|11} 0,2 L 4,90

GREEK APERITIFS [Oúza]

113. SANS RIVAL 4 CL 4,00

High spirits of Rhodos!

114. PILÁVAS 4 CL 4,00

The mild Ouzo nectar. Very high spirits of patras!

115. PLOMÁRI 4 CL 4,00

From the village of Plomária in Lesbos. Pure taste!

116. BARBAGIANNI 4 CL 4,60

One of the best ouzos in Greece from the village Plomária in Lesbos!

117. LOUKATOS 4 CL 4,00

Wonderful aromatic, semi sweet and mild a unique taste from Patras!

118. TSANTALI 4 CL 3,90

Spicy but mild. The classic one!

Drink your ouzo on the rocks or diluted with water.

Ouzo goes perfectly with all our starters. It is the best aperitif to begin the culinary journey.

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.

- | | |
|--|--|
| <p>1. MEZÉS AKRÓPOLIS  11,50
For the Mezé–beginner the right choice!
A taste–choice of our selfmade dips:
Zaziki*, Chtipit*, Melitzanosaláta and Souméli*,
served with warm roasted bread</p> | <p>5. CHTIPITÍ*  4,90
Homemade greek spicy feta cheese cream
with olive oil and chili</p> |
| <p>2. MELITZANOSALÁTA  4,90
Aubergine (eggplant) paste with garlic,
red onions and fresh herbs. Homemade!</p> | <p>6. TZATZÍKI*  3,90
Homemade yoghurt cucumber garlic dip</p> |
| <p>3. SOUMÉLI*  4,50
Homemade cretan garlic creme with
greek yoghurt, olive oil and lemon twists,
served with warm pita–bread</p> | <p>7. SKORDALIÁ  3,90
Homemade potatoe garlic cream from Greece.
Warm on request</p> |
| <p>4. DOLMADÁKIA  4,90
Stuffed wine leaves with rice and
Mediterranean herbs with Zaziki*</p> | <p>8. TARAMÁS* 4,90
Homemade greek cod roe salad with
lemon and olive oil</p> |
| | <p>9. MIKRÍ PIKILÍA OREKTIKÓN 9,70
Small, cold appetizer
With taramas*, Zaziki*, Dolmadakia, Feta–cheese,
tomatoes, cucumber, green peppers*,
olives, Skordalia and giant beans³</p> |
| | <p>10. CHÓRTA  4,90
Boiled greens served with lemon and olive oil,
Warm on request</p> |
| | <p>88. PÁSTA ELIÁS  3,90
Olive paste with garlic, olive oil and caper.
Homemade!</p> |
| | <p>133. ELIÉS & PIPERGIÉS  4,50
Black olives from Kalamata and green peppers*</p> |

WARM STARTERS (MEZÉDES) [Sestí Mezédes]

Our appetizers are served with fresh bread.

- | | |
|--|---|
| <p>11. SKORDÓPSOMO¹  4,90
Garlic bread fresh from the oven with tomatoes and balsamico cream</p> | <p>19. KRITIKÉS PATÁTES^{2 3}  7,50
Fresh slides of potatoes scalloped with cream sauce</p> |
| <p>12. SESTÍ PIKILÍA OREKTIKÓN  11,50
Big, warm appetizer plate
With fried eggplants, courgettes, bell peppers, Dolmadakia and Skordalia with tomatoe garlic sauce</p> | <p>20. KOLOKITHOKEFTÉDES  5,40
Fried courgette pancakes with herbs, served with Zaziki*</p> |
| <p>13. PIPERIÉS SKÁRAS  5,50
Green peppers* grilled with tomatoe garlic sauce</p> | <p>21. MELITZANOROLÁKIA  4,90
Homemade eggplant rolls filled with feta cheese and tomatoe garlic sauce</p> |
| <p>14. KEFTEDÁKIA 6,00
Small meat balls with oregano and special homemade sauce</p> | <p>22. BÁMIES  6,00
Pulse with sweet, tart and spicy taste, served in a tomatoe sauce and scalloped with feta cheese</p> |
| <p>15. KOLOKÍTHIA Í MELITZÁNES TIGANITÉS  6,90
Fried courgettes <u>or</u> eggplants with tomatoe garlic sauce served with Zaziki*</p> | <p>23. BRIÁMI  5,90
Mediterranean vegetables with olive oil and tomatoe sauce</p> |
| <p>16. GIGANTES³  6,00
Giant beans in tomatoe sauce and scalloped with feta cheese</p> | |
| <p>17. FRÉSKA MANITÁRIA¹  7,50
Fresh mushrooms served in a pan with herbs, crème fraîche and sherry</p> | |
| <p>18. KRITHARÁKI  6,00
Greek rice noodles with special homemade sauce and scalloped with feta cheese</p> | |

 vegetarian

»» AN EMPTY STOMACH
IS A BAD
ADVISOR ««










FISH STARTERS (MEZÉDES) [Psaromezédes]

Our appetizers are served with fresh bread.

- | | |
|--|---|
| <p>24. MÍDIA Í GARIDÁKIA SAGANÁKI ¹ 8,00
Fried mussels <u>or</u> shrimps in tomatoe garlic sauce topped with melted gouda and feta cheese</p> | <p>26. GÁVROS 6,50
Baked anchovies served with lemon</p> |
| <p>25. OKTAPÓDI PSITÓ 7,90
Grilled octopus with greek oregano, olive oil and lemon on rocket</p> | <p>27. TSIPOÚRA FILÉTO 6,90
Fried giltheadfilet with herbs</p> |
| | <p>28. GARÍDES SKORDÁTES 6,90
Fried shrimps with garlic and fresh herbs and olive oil</p> |


CHEESE STARTERS (MEZÉDES) [Feta-Mezédes]


Our appetizers are served with fresh bread.

- | | |
|---|---|
| <p>29. FÉTA FÚRNU  7,00
Feta cheese with tomatoes and onions baked in the oven</p> | <p>33. SAGANÁKI  7,00
Fried feta cheese with pastry crust</p> |
| <p>30. TIROPITÁKIA ²  4,90
Homemade filo pastry stuffed with original feta</p> | <p>34. FÉTA SOUSÁMI ²  7,00
Fried feta cheese with filo pastry crust, served with sesame seeds and Greek honey</p> |
| <p>31. KEFALOGRAVIÉRA  7,00
Fried Gaviera cheese made from cow's and sheep's milk served with lemon</p> | <p>35. BOUJOURDÍ (SLIGHTLY SPICY)  7,90
Three types of cheese baked with tomatoes, green peppers* and Greek oregano</p> |
| <p>32. HALLOÚMI SKÁRAS  7,00
Grilled cheese made from cow's, goat's and sheep's milk from Cyprus, served with tomatoe slices on rocket</p> | <p>36. MANOÚRI ME TOMATÍNA  7,00
Smooth Manuri cheese baked with cherry tomatoes</p> |
| | <p>130. FÉTA SKÉTI (COLD)  5,90
Original Greek sheep's milk cheese, pure, traditionally served with red onions and Greek oregano</p> |


SALADS [Salátes]

Freshly prepared and refined with cold-pressed olive oil served with fresh bread.

131. ELINIKÍ SALÁTA  **small 5,50 | big 9,50**
 Greek salad made of tomatoes, cucumber, onions, olives, Feta cheese, green peppers*, bell pepper, Greek oregano and olive oil

132. CHORIÁTIKI SALÁTA  **small 5,50 | big 9,50**
 Farmer's salad made of coleslaw, carrots, iceberg lettuce, tomatoes, cucumber, onions, rocket, green peppers*, bell pepper, olives and Feta cheese with our homemade yoghurt dressing*

133. KOTÓPOULO SALÁTA **9,90**
 Salad made of chicken breast slices, tomatoes, rocket, green peppers*, cucumber, corn and iceberg lettuce with our homemade yoghurt dressing*

 **vegetarian**

»» **NO LOVE
 IS REAL LIKE
 THE LOVE
 FOR FOOD** ««

Additional sides

By request we also offer you these alternative side dishes:

Kritikés Patátes ^{2 13}	4,00
Potato croquettes	3,00
French fries	2,50
Tomato rice	2,50
Kritharaki (Greek orzo)	2,70
Pita bread (warm)	2,80
Baked potato	
with Zaziki* <u>or</u> herb butter	3,90
Small Zaziki*	2,00
Mayonnaise <u>or</u> ketchup	0,50

Our homemade sauces

All prepared after traditional family recipes:

Metaxa sauce (mild)	2,50
Mykonos sauce (slightly spicy)	2,50
Special sauce (slightly spicy)	2,50
Tomato garlic sauce	2,50
Pepper sauce ¹	2,50
Sauce béarnaise	2,50
Herb butter	2,50
Garlic sauce	2,50

THE DISHES WE LOVE [Aftá pou agapáme]

Served with a homemade salad*.

37. KRITIKÉS PATÁTES ^{2 | 3}

Potato slices in cream sauce with the meat of your choice topped with Metaxa sauce (mild) and Gouda



Gyros	15,50
Chicken breast filet	15,90
Pork steak	15,50
Souzoukia	14,90
Pork filet	16,90

38. TIGANÁKI ¹ (SERVED IN A PAN)

The meat of your choice in white wine sauce with fresh champignons, herbs and crème fraîche



Gyros	15,50
Chicken breast filet	15,90
Pork steak	15,50
Pork filet	16,90
Liver	14,90
Lamb, beef and pork filet (in red wine sauce)	23,90
Lamb filet (in red wine sauce)	21,30

39. PIÁTO FILÉTOU (FROM THE GRILL) 22,90

A combination of grilled lamb, beef and pork filet served with a baked potato with Zaziki* or herb butter

43. PIÁTO ELÁDAS (FROM THE GRILL) 15,40

Two lamb chops, one grilled pork steak and Gyros served with Greek orzo (short-cut pasta) in special sauce or french fries

44. PIKILÍA PSITÓN KREÁTON (FROM THE GRILL) 15,90

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

45. PIÁTO SPESIÁL (FROM THE GRILL) 16,50

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

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

PORK SPECIALITIES [Chiriná]

Served with a homemade salad*. Of your choice with Greek orzo (short-cut pasta) in special sauce or french fries.

- | | | | |
|--|--------------|---|--------------|
| 48. GÍROS ME TZATZÍKI | 12,90 | 56. PIÁTO RÓDU | 13,90 |
| Gyros with Zaziki* | | One grilled Souvlaki with Gyros and Zaziki* | |
| 49. GÍROS SPECIÁL ME TIRÍ | 13,90 | 57. PIÁTO AKRÓPOLIS | 13,20 |
| Gyros with special sauce (slightly spicy) <u>or</u>
Metaxa sauce (mild) baked with cheese | | Two grilled Souzoukia and Gyros with
homemade Mykonos sauce (slightly spicy) | |
| 50. BIFTÉKI | 14,50 | 58. PIÁTO DÉLFI | 12,90 |
| Grilled minced meat stuffed with Feta cheese | | Gyros and grilled liver | |
| 51. SOUFLÁKI DIAVÓLOU (SCHARF) | 15,90 | 59. SOUZOÚKIA | 12,50 |
| One big spit with medallions of pork and
Mykonos sauce (slightly spicy) | | Three grilled minced meat roll ups
served with Mykonos sauce (slightly spicy) | |
| 52. SOUFLÁKI AGRÓTIKO | 17,50 | 60. SOUFLÁKI CHORIÁTIKO | 15,20 |
| One big spit with rolled pork filets
stuffed with feta, bell peppers and
onions served with homemade
Mykonos sauce (slightly spicy) | | One big spit with three pork steaks, bell peppers,
onions and homemade Mykonos sauce
(slightly spicy) | |
| | | 61. STEKÁKIA ME TIRÍ | 13,90 |
| | | Two grilled pork steaks with Metaxa sauce
(mild) topped with cheese | |
| 53. SIKÓTI ME KREMMÍDIA | 11,50 | 63. PIÁTO AFRÓDITIS | 15,50 |
| Grilled liver with roasted onions | | Grilled pork filet with Gyros | |
| 54. SOUFLÁKI | 12,90 | 66. STEKÁKIA | 13,80 |
| Two grilled meat spits with Zaziki* | | Three grilled pork steaks | |
| 55. PIÁTO KÉRKIRAS | 14,90 | 67. FILÉTO CHIRINÓ | 15,90 |
| Gyros, one grilled Souvlaki,
two grilled Souzoukia | | Grilled pork filet | |



LAMB DISHES [Arníssia Fagitá]

Served with a homemade salad*.

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

Tender lamb filet or lamb chops with Greek orzo (short-cut pasta) in special homemade sauce (slightly spicy), baked with Feta cheese



Lamb filet	18,90
Lamb chops	16,20

70. PAIDÁKIA 16,90

Grilled lamb chops traditionally served with lemon and Greek orzo (short-cut pasta) in special sauce or french fries

72. FILÉTO ARNÍ 18,90

Tender grilled lamb filet served with a baked potato with Zaziki* or herb butter

74. ARNÍ FÚRNU (FROM THE OVEN) 15,90

Baked lamb meat in special homemade sauce (slightly spicy) and topped with Feta cheese with aubergine or giant beans³ or green beans or bamies or Greek orzo (short-cut pasta) served with fresh bread

POULTRY SPECIALITIES [Puleriká]

Served with a homemade salad*. Of your choice with Greek orzo (short-cut pasta) in special sauce or french fries.

79. KOTÓPOULO SOUFLÁKI 14,00

Spit with two chicken breast filets with bell peppers and onions and homemade Mykonos sauce (slightly spicy)

80. FILÉTO KOTÓPOULO ME TIRÍ 15,30

Two grilled chicken breast filets with Metaxa sauce (mild), topped with cheese



**THE TABLE WHERE YOU EAT IS THE ONLY PLACE
WHERE YOU NEVER GET BORED
DURING THE FIRST HOURS**



FISH DISHES [Psariká]

Served with Chorta (wild vegetables) and boiled potatoes and a green salad.

82. KALAMARÁKIA **17,90**

Fried crispy baby squid

83. KALAMÁRIA **16,90**

Fried crispy calamari rings

85. SARDÉLES **16,50**

Fried anchovies

87. PIKILÍA PSARIÓN **21,90**

Fish plate with calamari, anchovies and shrimps (also available for 2 – 4 people)

Dips to the fish dishes

Tzatzíki*	(creamy yoghurt, cucumber and garlic)	2,00
Souméli*	(Aioli)	2,00
Taramás*	(fish roe cream)	2,50
Skordaliá	(mashed potato garlic specialty)	2,00

MIXED GRILL PLATTER [Megáli pikilía psitón]

Served with Greek orzo (short-cut pasta) in special sauce and french fries and a big Greek salad* or a big farmer's salad*

90. PLÁKA AKRÓPOLIS **49,90**

Meat platter with two Souvlaki, two lamb chops, two Souzoukia, two pork steaks, grilled liver, Gyros and Zaziki*

For 3 persons **72,50**

For 4 persons **94,50**

SMALL PORTIONS [*Jiá tin mikri órexi*]

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

94. SOUZÓUKIA	8,90	97. CHRINÓ STEKÁKI ME TIRÍ	10,50
Grilled minced meat roll ups		One grilled pork steak with homemade Metaxa sauce (mild) topped with Gouda	
95. SCHNITZEL „WIENER ART“	8,90	98. KOTÓPOULO FILÉTO	10,80
		Grilled chicken breast filet with sauce béarnaise	
96. SOUFLÁKI	9,10	99. PIÁTO GÍROS	10,40
One meat spit		Small portion of Gyros	

DESSERTS [*Epidórpia*]

See for more our weekly menu!

100. YAOÚRTI ME MÉLI	4,50	105. ICE-CREAM AND HOT CHERRIES	5,50
Original Greek yoghurt ⁸ with walnuts and Greek honey		Vanilla ice-cream with hot cherries und whipped cream	
101. PANNA COTTA	4,90		
Homemade Panna Cotta with fruit <u>or</u> caramel sauce			
103. ICED CHOCOLATE	4,90		
Chocolate milk with vanilla ice-cream and whipped cream			
104. ICED COFFEE	4,90		
Aromatic cold coffee ⁹ with vanilla ice-cream and whipped cream			

SMALL DESSERTS

Choose from our different ice-cream flavours

Lemon	per scoop	1,20
Vanilla	per scoop	1,20
Strawberry	per scoop	1,20
Chocolate	per scoop	1,20
Nut	per scoop	1,20
Whipped cream		0,50
Chocolate sauce		0,30

FOR LATER [*Giá metá*]

Mastiha-liqueur 4 CL 4,90 A clear liquer seasoned with mastic, aresin gathered from the mastic trees in the island of chios. Is derivasved from the Greek »tochew, to gnash the teeth«	Metaxa 5-Sterne 2 CL 2,90
Tentura Cinnamon-liqueur 2 CL 2,80 An intensive cordial which is a liqueur traditionally produced in the greek city Patras	Metaxa 7 Sterne 2 CL 3,90
Ouzo Pilávas 4 CL 4,00 On the rocks - the favourite ouzo of our guests	Metaxa 40 Jahre Grand Fine 2 CL 5,90
	Metaxa Reservé 2 CL 7,90
	Fernet Branca 2 CL 2,50
	Fernet Branca Menta 2 CL 2,50
	Hertingpörter 2 CL 2,30
	Ramazotti or Averna 2 CL 2,30
	Ramazotti or Averna (ON THE ROCKS) 4 CL 4,00
	Baileys ¹⁹ 2 CL 2,30
	Baileys ¹⁹ (ON THE ROCKS) 4 CL 4,00

GREEK POMACE BRANDIES [*Tzípoura tis elládos*]

Idonikó 2 CL 3,50 Without anise - fine character of grapes and flavor of orange blossom	Tsipouro Katsárou 2 CL 3,50 Flavours of citrus fruits and white peach, gathered from the aromatic grape variety Moscato
Idonikó me Glykánisso 2 CL 3,50 Idonikó with anise. Traditional!	Tsipouro tsántali 2 CL 3,50 From the grape variety Athiri and Assyrtiko from mount athos (holy mountain) in Chalkidiki
Tsililí Thessalías 2 CL 3,50 Softly in outflow, without anise, gathered from the flavor of citrus fruits	



BEER [Bíres]

	Greek beer	0,33 L bottle	3,00
	Hövels Bier	0,5 L bottle	4,50
	Pils (DRAFT BEER)	0,3 L	2,70 0,4 L 3,30
	Radler	0,3 L	2,70 0,4 L 3,30
	Alster	0,3 L	2,70 0,4 L 3,30
AKTIEN  FRÄNKISCH DUNKEL	Aktien-Landbier (DRAFT BEER)	0,3 L	2,70 0,4 L 3,30
	Aktien-Landbier with Coca Cola ^{1 3 9}	0,3 L	2,70 0,4 L 3,30
 Original ORIGINAL HEFE-WEISSBIER	Weizenbier (DRAFT BEER)	0,5 L	4,00
	Bananenweizen	0,5 L	4,00

BEER [Bíres] – non-alcoholic

	Pils non-alcoholic	0,33 L bottle	2,90
 Original ORIGINAL HEFE-WEISSBIER	Weizenbier non-alcoholic	0,5 L	4,00

WINES [Krasiá]

White Wines [Aspra Krasiá]

Samos (LIQUEUR WINE)	0,2 L 4,90	0,5 L 8,90	0,7 L bo. 15,50
Imiglykos (SWEET)	0,2 L 4,50	0,5 L 8,50	0,7 L bo. 13,50
Rosé (DRY)	0,2 L 4,50	0,5 L 8,50	0,7 L bo. 13,50
Retsina (DRY, RESINATED)	0,2 L 4,50	0,5 L 8,50	0,7 L bo. 13,50
Makedonikos (SEMI-DRY)	0,2 L 4,50	0,5 L 8,90	0,7 L bo. 14,90
Athos (DRY)	0,2 L 4,90	0,5 L 8,90	0,7 L bo. 14,90

Red Wines [Kókina Krasiá]

Mavrodaphne (LIQUEUR WINE)	0,2 L 4,90	0,5 L 9,20	0,7 L bo. 16,50
Imiglykos (SWEET)	0,2 L 4,50	0,5 L 8,50	0,7 L bo. 14,50
Makedonikos (SEMI-DRY)	0,2 L 4,90	0,5 L 8,90	0,7 L bo. 15,50
Naousa (DRY)	0,2 L 4,90	0,5 L 8,90	0,7 L bo. 15,50

Different kind of wines can
be found on our wine list!

»» IN WINE THERE
IS TRUTH ««

PROSECCO AND SPARKLING WINES

Mumm Sekt Rosé	0,1 L 3,70	0,75 L bo. 19,00
Rotkäppchen Sekt (SEMI-DRY/DRY)	0,1 L 3,70	0,75 L bo. 19,00
Scavy & Ray Prosecco Frizzante	0,1 L 3,90	0,75 L bo. 21,00
Scavy & Ray Prosecco Spumante	0,1 L 3,90	0,75 L bo. 21,00

SOFTDRINKS [Anapsiktiká]

 1 3 9 11	 1 3 9 11 12	 1 3 11	0,3 L 2,50	0,4 L 3,20
 3	 1 3		0,3 L 2,50	0,4 L 3,20
Spezi 1 3 9 11			0,3 L 2,50	0,4 L 3,20
Malzbier ¹			0,3 L 2,50	0,4 L 3,20
	Bitter Lemon 3 10		0,2 L 2,50	0,4 L 3,70
	Ginger Ale ¹		0,2 L 2,50	0,4 L 3,70
	Tonic Water ¹⁰		0,2 L 2,50	0,4 L 3,70
	Wild Berry		0,2 L 2,50	0,4 L 3,70
Apollinaris Selection	0,25 L bo. 2,50	0,4 L 3,00	0,7 L bo. 5,90	
Zagori – Greek still water		0,5 L bo. 3,00	1,0 L bo. 5,50	

JUICES [Chimí]

Apple juice	0,3 L 2,90	0,4 L 3,70
Orange juice	0,3 L 2,90	0,4 L 3,70
Cherry juice	0,3 L 2,90	0,4 L 3,70
Banana juice ³	0,3 L 2,90	0,4 L 3,70
Passion fruit juice ³	0,3 L 2,90	0,4 L 3,70
Cherry banana juice	0,3 L 2,90	0,4 L 3,70
Juice with water	0,3 L 2,90	0,4 L 3,70

HOT BEVERAGES [Rofímata]

Coffee ⁹	2,60	Milky coffee ⁹	3,70
Cappuccino ⁹	2,80	Espresso Macchiato ⁹	2,50
Espresso ⁹	2,20	Tea	2,20
Greek mokka ⁹	2,50	Camomile, mint, fruits or black	
Latte Macchiatto ⁹	3,70	Hot chocolate	2,80
		Nescafé Frappé ⁹	3,00
		Cold Greek coffee	

LONGDRINKS [Potá]

Whisky-Cola ^{1 3 9 11}	0,2 L	6,00	Campari-Orange ^{1 11}	0,2 L	4,90
Bacardi-Cola ^{1 3 9 11}	0,2 L	5,00	Havana-Cola ^{1 3 9 11}	0,2 L	5,00
Wodka-Orange	0,2 L	5,00	Wodka-Lemon ^{3 10}	0,2 L	5,00

SPIRITS [Inopnevmatódi]

Ouzo	2 CL	2,00	Sierra Tequila Silver	2 CL	2,50
Anise			Dimple Whiskey	4 CL	5,90
Kokkino	2 CL	2,00	Absolut Vodka	2 CL	2,50
Homemade red cocktail			Bombay Sapphire Gin	4 CL	3,50
Williams Birne	2 CL	2,90	Sambucca	2 CL	2,20
Weizenkorn	2 CL	2,90	Jägermeister	2 CL	2,50
Grappa	2 CL	2,90	Havana Club Añejo 3 Años	4 CL	3,50



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
Souméli* = 1, 3, 8
Chtipiti* = 2, 3
yoghurt 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

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