



Greek Mediterranean Cuisine

Served with love. Enjoyed together.

Starters

all our starters are served with freshly baked bread

1.	Tzatziki	6,00 €
2.	Tirosalata Spicy cheese spread	7,00 €
3.	Garlic bread	4,50 €
4.	Garlic bread with cheese	8,00 €
5.	Pitta bread traditional flatbread with garlic and oregano	4,00 €
6.	Bruscetta classica with fresh tomatoes, herbs and garlic	8,00 €
7.	Tiropitakia puff pastry filled with cheese, served with tzatziki	7,00 €
8.	Spanakopitakia puff pastry filled with spinach and cheese, served with tzatziki	7,00 €
9.	Roasted peppers filled with cheese, tomatoes and garlic	9,50 €
10.	Courgette fritters grated courgettes with fresh herbs, egg, flour and cheese, fried and served with a scoop of tzatziki	9,00 €
11.	Saganaki breaded fried cheese	9,00 €
12.	Pasteli a combination of feta and Greek hard cheese, fried in a sesame crust and served with a delicate honey and mustard sauce	12,50 €
14.	Grilled mild peppers with a creamy garlic sauce	7,00 €
15.	Portion of black olives	5,00 €
16.	Oven-baked cheese with mild peppers, onion and tomatoes	11,50 €
17.	Grilled octopus with olive oil and balsamic vinegar	18,50 €
18.	Halloumi fried halloumi garnished with tomato slices, olive oil and balsamic vinegar	10,50 €
19.	Mixed starter platter per person a selection of traditional Greek and other Mediterranean hot and cold starters (available for sharing by several people)	15,00 €

Fresh homemade soups

519.	Tomato soup with fresh basil	6,00 €
20.	Fasolada Greek white bean soup	6,00 €
13.	Kotosupa Greek chicken soup with rice	6,00 €

Salads

21.	Tomato and tuna salad diced tomatoes with onion, garlic and tuna, dressed with olive oil and balsamic vinegar	14,50 €
22.	Olea salad leaf salad with our house red vinaigrette, juicy tomatoes, crisp cucumber, red onion rings and black olives ^[1] , topped with grilled lamb steak strips and a feta pasteli	17,50 €
23.	Choriatiki traditional Greek village salad with tomatoes, cucumber, olives ^[1] , peppers, onion and feta, dressed with olive oil and wine vinegar	14,50 €

24.	Choriatiki with chicken breast strips	16,50 €
216.	Olea rocket salad thin slices of pink-grilled Argentinian rump steak on a bed of rocket, topped with cherry tomatoes, shaved Italian hard cheese ^[18] and balsamic glaze, served with fresh baguette ^[12]	18,50 €
26.	Gyros salad crispy gyros on leaf salad with tomato, cucumber, onion rings, olives ^[1] and a scoop of tzatziki, finished with our house dressing	16,50 €
27.	Chicken breast salad grilled chicken breast strips on leaf salad with tomato, cucumber, onion rings and olives ^[1] , finished with our house dressing	16,50 €
28.	Mixed salad	7,00 €
29.	Side salad	3,50 €

Greek classics

all Greek dishes are served with a fresh side salad

30.	Gyros with tzatziki crispy, homemade, delicately seasoned pork from the spit, tzatziki, onion, tomato rice and chips	17,50 €
31.	Gyros with a spicy tomato and yoghurt sauce served with tomato rice and chips	18,00 €
32.	Souflaki two juicy grilled pork skewers with tzatziki, tomato rice and chips	17,50 €
33.	Bifteki mediterraneo traditional Greek grilled minced meat steak, filled with cheese and topped with fresh tomatoes, baked with cheese ^[1] , served with our freshly homemade tzatziki, tomato rice and chips	19,50 €
34.	Souzouki three traditionally seasoned, grilled minced meat steaks with tzatziki, tomato rice and chips	17,50 €
35.	Steak three delicately seasoned grilled pork steaks with tzatziki, tomato rice and chips	17,50 €
36.	Traditional Greek mixed grill beef steak, chicken breast, lamb steak and pork steak, served with tzatziki and Greek oven-roasted potatoes	22,00 €
37.	Samos grill platter crispy gyros and juicy, delicately seasoned souflaki, served with tzatziki, tomato rice and chips	18,50 €
38.	Ithaka grill platter gyros, souflaki and a traditionally seasoned grilled souzouki, served with tzatziki, tomato rice and chips	19,50 €
39.	Olea grill platter gyros, souflaki, souzouki and a juicy pork steak, served with tzatziki, tomato rice and chips	20,50 €

Oven-baked dishes

40.	Gyros with Metaxa sauce baked with cheese ^[1] , served with tomato rice and chips	19,50 €
41.	Two souflaki skewers with Metaxa sauce baked with cheese ^[1] , served with tomato rice and chips	19,50 €
42.	Three souzouki with Metaxa sauce baked with cheese ^[1] , served with tomato rice and chips	19,50 €
43.	Three pork steaks with Metaxa sauce baked with cheese ^[1] , served with tomato rice and chips	19,50 €
44.	Chicken breast with Metaxa sauce baked with cheese ^[1] , served with tomato rice and chips	19,50 €
45.	Traditional Greek mixed grill beef steak, chicken breast, lamb steak and pork steak, baked with Metaxa sauce and cheese ^[1] , served with Greek oven-roasted potatoes	24,50 €

Mediterranean dishes and house specialities

Beef

all Greek dishes are served with a fresh side salad

46.	Juicy grilled rump steak with homemade herb butter and a jacket potato with tzatziki	29,50 €
49.	Rump steak with mushroom sauce served with green beans and tomato rice	34,00 €
217.	Rump steak with peppercorn sauce served with a jacket potato with tzatziki	34,00 €
51.	Rump steak with Gorgonzola sauce served with a jacket potato with tzatziki	34,00 €

Mediterranean dishes and house specialities

Pork

all Greek dishes are served with a fresh side salad

55.	Pork fillet with herb butter served with green beans and tomato rice	21,50 €
332.	Two pork fillet skewers baked in Metaxa sauce with cheese, served with tomato rice and chips	23,50 €
344.	Stuffed pork fillet filled with sheep's cheese, mild peppers, fresh tomatoes and garlic, baked in tomato sauce with cheese, served with homemade fried potatoes and a salad	24,50 €
56.	Greek-style schnitzel baked with sheep's cheese, fresh tomatoes and garlic, served with chips	18,00 €
57.	Schnitzel baked with Metaxa sauce and cheese^[1] served with chips	18,00 €

Mediterranean dishes and house specialities

Lamb

all Greek dishes are served with a fresh side salad

61.	Lamb fillet with herb butter cooked pink, served with green beans and tomato rice	30,50 €
333.	Stifado traditional Greek lamb stew in red wine sauce with shallots, served with buttered rice and a salad	25,00 €
59.	Lamb fillet with red wine sauce cooked pink, served with green beans and tomato rice	35,00 €
408.	Lamb fillet with Gorgonzola sauce served with green beans and tomato rice	35,00 €
60.	Arni jiuwetsi lamb shank in tomato sauce with kritharaki (Greek rice-shaped pasta), baked with sheep's cheese	23,00 €
224.	Traditional Greek kleftiko boneless lamb shank baked in a clay pot with potatoes, fresh vegetables and three cheeses, served with a salad	26,50 €
219.	Lamb shank with green beans, broad beans, okra, aubergines or Greek oven-roasted potatoes, and a salad	24,50 €

Mediterranean dishes and house specialities

Chicken

all Greek dishes are served with a fresh side salad

64.	Chicken breast with herb butter with homemade herb butter and a jacket potato with tzatziki	17,50 €
274.	Aphrodite chicken breast with homemade basil pesto ^[18] and cherry tomatoes, topped with baked halloumi ^[18] , served with sautéed courgettes ^[18] , creamy potatoes ^[18] and a salad	24,00 €
66.	Kotopoulo spanaki chicken breast topped with leaf spinach, fresh tomatoes, Metaxa sauce and cheese ^[1] , baked and served with Greek oven-roasted potatoes	21,50 €

Fish

all dishes are served with a side salad, leaf spinach and boiled potatoes

67.	Salmon fillet with a creamy garlic sauce ^[2]	25,50 €
68.	Fried calamari with a creamy garlic sauce ^[2]	22,50 €
276.	Mikrolimano prawns prawns in a skillet with onion, mild peppers, garlic, feta and tomato sauce, served with tomato rice and a salad	25,50 €
70.	Redfish fillet with a creamy garlic sauce ^[2]	23,50 €

Pasta

72.	Spaghetti Olea beef, courgettes, fresh tomatoes and mushrooms in a light tomato sauce	16,50 €
73.	Spaghetti Korfu (with prawns) in a light tomato and Pernod ^[1] sauce	16,50 €
74.	Spaghetti baked with Metaxa sauce and cheese ^[1]	13,50 €
75.	Penne Dodoni with medium-hot peppers and fresh tomatoes in a feta sauce	13,50 €
76.	Penne in minced meat and Metaxa sauce	13,50 €
77.	Kritharaki (Greek rice-shaped pasta) baked with tomato and minced meat sauce and sheep's cheese	13,50 €
71.	Kritharaki (Greek rice-shaped pasta) baked with Metaxa sauce and cheese	13,50 €

Any pasta dish can be baked with cheese^[1] on request – supplement: €1.50

Desserts

78.	Greek yoghurt with honey syrup, walnuts and fresh fruit	6,50 €
79.	Greek yoghurt with honey syrup and walnuts	5,50 €
80.	Loukoumades Honey doughnuts	5,00 €
81.	Mixed ice cream with whipped cream vanilla flavour, chocolate, strawberry	6,50 €
82.	Vanilla-flavoured ice cream with hot raspberries	7,50 €
83.	Chocolate indulgence! Chocolate ice cream with whipped cream and chocolate sauce	7,00 €
84.	Children's ice cream 1 scoop of your choice with whipped cream and sauce	2,80 €

[1] with colouring · [2] with preservative · [11] with blackening agent · [12] contains gluten (cereal protein) · [18] with milk



Greek Mediterranean Cuisine

Drinks

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Hot drinks

85.	Cup of coffee	3,30 €
86.	Cup of tea	3,00 €
87.	Cappuccino	4,00 €
88.	Espresso	3,20 €
89.	Double espresso	5,00 €
90.	Latte Macchiato	4,80 €
91.	White coffee	4,80 €
93.	Greek coffee	4,50 €

Soft drinks

97.	Sparkling mineral water	2,80 €
99.	0,25 l	5,50 €
99.	0,75 l	
98.	Still mineral water	2,80 €
100.	0,25 l	5,50 €
100.	0,75 l	
101.	Coca-Cola ^[1,3]	2,50 €
102.	0,2 l	4,20 €
102.	0,4 l	
103.	Coca-Cola light ^[1,2,3,5,6]	3,50 €
103.	0,33 l	
104.	Fanta ^[8]	2,50 €
105.	0,2 l	4,20 €
105.	0,4 l	
106.	Sprite	2,50 €
107.	0,2 l	4,20 €
107.	0,4 l	
108.	Spezi (cola and orange soda) ^[1,3,8]	2,50 €
109.	0,2 l	4,20 €
109.	0,4 l	
110.	Apple juice spritzer	2,50 €
111.	0,2 l	4,20 €
111.	0,4 l	
112.	Bitter Lemon ^[4]	2,90 €
113.	0,2 l	4,40 €
113.	0,4 l	
114.	Tonic Water ^[4]	2,90 €
115.	0,2 l	4,40 €
115.	0,4 l	
116.	Ginger Ale ^[1]	2,90 €
117.	0,2 l	4,40 €
117.	0,4 l	

Juices / nectars

118.	Apple juice	3,10 €
119.	0,2 l	4,60 €
119.	0,4 l	
120.	Orange juice	3,10 €
121.	0,2 l	4,60 €
121.	0,4 l	
124.	Sour cherry nectar	3,10 €
125.	0,2 l	4,60 €
125.	0,4 l	
126.	Banana nectar	3,10 €
127.	0,2 l	4,60 €
127.	0,4 l	

	KiBa (cherry and banana)	
128.	0,2 l	3,10 €
129.	0,4 l	4,60 €

Beers

130.	Bitburger Pils	4,80 €
130.	0,4 l	
132.	Köstritzer dark beer	4,80 €
132.	0,4 l	
134.	Bitburger Pils alcohol-free	4,20 €
134.	0,33 l	
136.	Benediktiner pale wheat beer	5,50 €
136.	0,5 l	
137.	Benediktiner dark wheat beer	5,50 €
137.	0,5 l	
139.	Benediktiner alcohol-free wheat beer	5,50 €
139.	0,5 l	
140.	Radler (beer and lemonade)	4,80 €
140.	0,4 l	
142.	Diesel	4,80 €
142.	0,4 l	
144.	Krefelder	4,80 €
144.	0,4 l	
146.	Mythos Greek beer	4,50 €
146.	0,33 l	

Spirits

148.	Jägermeister	3,50 €
148.	2 cl	
149.	Fernet Branca	3,70 €
149.	2 cl	
150.	Ramazotti	4,00 €
150.	2 cl	
151.	Vodka	4,00 €
151.	2 cl	
152.	Jack Daniel`s ^[1]	5,30 €
152.	2 cl	
153.	Chivas Regal ^[1]	6,00 €
153.	2 cl	
154.	Johnnie Walker Red ^[1]	4,00 €
154.	2 cl	
155.	Baileys	4,00 €
155.	2 cl	

Aperitifs

156.	Ouzo	2,50 €
156.	2 cl	
157.	Ouzo Plomari	3,50 €
157.	2 cl	
	one of Greece's most popular ouzos, with a delicate, mild and aromatic aniseed flavour	
158.	Ouzo Barbayanni	4,00 €
158.	2 cl	
	a special treat for ouzo connoisseurs	
159.	Tsipouro Idoniko without aniseed	4,00 €
159.	2 cl	
	traditional Greek grape pomace brandy from Macedonia, alcohol content: 40%	
161.	Aperol Spritz ^[1]	7,50 €
161.	0,2 l	
162.	Aperol ^[1]	5,00 €
162.	5 cl	

163.	Campari Orange with 4 cl ^[1]	7,50 €
163.	0,2 l	
164.	Martini Bianco/Rosso ^[1]	5,50 €
164.	5 cl	
165.	Prosecco	5,50 €
165.	0,1 l	
166.	Glass of sparkling wine	4,00 €
166.	0,1 l	

Long drinks

167.	Badita cherry	7,50 €
167.	4 cl	
168.	Bacardi-Cola ^[1,3]	7,50 €
168.	4 cl	
169.	Vodka Lemon ^[4]	7,50 €
169.	4 cl	
170.	Gin-Tonic ^[4]	7,50 €
170.	4 cl	
171.	Whisky-Cola ^[1,3]	7,50 €
171.	4 cl	
172.	Jack Daniel`s-Cola ^[1,3]	8,50 €
172.	4 cl	

Metaxa

173.	Metaxa 5 ^{*[1]}	4,50 €
173.	2 cl	
174.	Metaxa 7 ^{*[1]}	5,00 €
174.	2 cl	
175.	Metaxa grande fine ^[1]	8,00 €
175.	2 cl	

House wines

204.	White wine	6,00 €
204.	Glass 0,2 l	12,50 €
404.	Carafe 0,5 l	
	dry	
	dry, golden-yellow colour, pronounced Muscat aromas dominated by pineapple and peach, balanced acidity, lively with a long finish	
205.	Red wine	6,50 €
205.	Glass 0,2 l	13,00 €
405.	Carafe 0,5 l	
	intense red colour, a bouquet of red fruit and jam. Balanced on the palate with velvety tannins that give the wine a clear structure. Pleasant, fruity finish.	

White wines

178.	Imiglykos	6,00 €
178.	Glass 0,2 l	12,50 €
288.	Carafe 0,5 l	
	sweet	
177.	Orinos Ilios	8,00 €
177.	Glass 0,2 l	24,00 €
287.	Bottle 0,75 l	
	dry · Semeli Winery · P.G.I. Peloponnese · Moschofilero / Sauvignon Blanc	
	pale yellow with grey reflections, elegant aromas of lemon, melon and roses; fruity and floral on the palate, fine acidity, elegant, balanced and long-lasting	
179.	Retsina (resinated wine)	6,50 €
179.	Bottle 0,25 l	13,00 €
289.	Bottle 0,5 l	
	dry	

180.	Wine spritzer	5,50 €
180.	Glass 0,2 l	
	dry	
181.	Chardonnay (organically grown)	9,00 €
181.	Glass 0,2 l	27,00 €
291.	Bottle 0,75 l	
	dry · Estate Arvanitidis · Thessaloniki/Askos	
	intense flavour, complex structure, aromas of citrus zest, particularly refreshing	
182.	Amethystos	34,50 €
182.	Bottle 0,75 l	
	dry · Domaine Costa Lazaridi · P.G.I. Drama · Sauvignon Blanc / Assyrtiko	
	golden-yellow colour, delicate aromas of ripe yellow fruit, fine spicy notes of cinnamon and nutmeg, a little vanilla; dry, elegant and creamy on the palate, with delicate acidity, full-bodied, juicy and very persistent	

Rosé wines

183.	Imiglykos Amyndeo P.D.O.	6,50 €
183.	Glass 0,2 l	13,00 €
293.	Carafe 0,5 l	
	sweet · Tsantali · Amyndeo/Macedonia · Xinomavro	
	bright pink colour, aromas of red berries, strawberries and cherries; fruity, sweet, balanced and long-lasting on the palate	
194.	Orinos Ilios Rosé	8,00 €
194.	Glass 0,2 l	24,50 €
294.	Bottle 0,75 l	
	dry · Semeli Winery · Nemea/Peloponnese · Agiorgitiko	
	light cherry-red colour, aromas of sweet ripe fruit, strawberries, cherries, sweet spices and milk chocolate; fruity, slightly sweet and fresh on the palate, with gentle acidity and a medium finish	

Digestifs

195.	Samos liqueur wine P.D.O. (white)	7,00 €
195.	Glass 0,2 l	
196.	Mavrodaphne Patras (red)	8,00 €
196.	Glass 0,2 l	

Red wines

197.	Apelia Imiglykos	6,50 €
197.	Glass 0,2 l	13,00 €
297.	Carafe 0,5 l	
	sweet · Greek Wine Cellars · Nemea/Peloponnese · Agiorgitiko	
	cherry-red colour, red berries and jam on the nose; fruity, sweet, full-bodied and rounded on the palate, with berry jam and a little chocolate on the finish	
199.	Axia	8,50 €
199.	Glass 0,2 l	25,50 €
299.	Bottle 0,75 l	
	dry · Alpha Estate · Amyndeo/Macedonia · Xinomavro / Syrah	
	purple-red colour, aromas of spices, vanilla, pepper and cloves with notes of ripe blackberries; fruity and spicy on the palate, rounded tannins, balanced acidity and a long finish	
424.	Xinomavro Naoussa P.D.O.	29,50 €
424.	Bottle 0,75 l	
	dry · Estate Chrisohoou · Naoussa/Macedonia · Xinomavro	
	cherry-red colour, sour cherries, olives, dried tomatoes and white pepper on the nose; fruity, full-bodied and elegant on the palate, with rounded tannins and a long finish	
202.	Oenotria Gi	55,00 €
202.	Bottle 0,75 l	
	dry · Domaine Costa Lazaridi · P.G.I. Attica · Agiorgitiko / Cabernet Sauvignon (organically grown)	
	deep, almost black-red colour, powerful concentrated aromas of black cherries, plums, vanilla, figs and chocolate; very rich and full on the palate, with balanced acidity and supple tannins, elegant, with a very long finish and an intense vanilla aftertaste	

[1] with colouring · [2] with preservative · [3] contains caffeine · [4] contains quinine · [5] with sweetener · [6] contains a source of phenylalanine · [8] with antioxidant