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## **STARTERS**

Starters have the first Place in the Traditional Greek Cuisine.

It is a Greek Habit to offer Our Guests a full table with all kinds of Delicacies.

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1.	Greek bean soup with bread	4,00 Euro
2.	Chicken soup with bread	4,00 Euro
6.	Pita Halloumi Pita with pesto basil, Halloumi cheese and t	6,20 Euro tomato
<b>7.</b>	Tzatziki Greek Kind Yoghurt	<b>4,20 Euro</b>
8.	Chtipiti Sheep Cream Cheese	4,60 Euro
9.	Octopus salad Refined with Olive Oil	9,50 Euro
10.	Dolmadakia Cold stuffed vine leaves with rice and tzatz	5,20 Euro iki
11.	Gigantes Thick beans with sheep's cheese	6,90 Euro
12.	Saganaki with Sesame and Honey Fried Sheep cheese, breaded with Sesame a	7,40 Euro and Honey
13.	Pita Bread On the Grill	2,00 Euro
14.	Garlic Bread Baguette with Garlic and Herbal Oil	2,60 Euro
15.	Grilled Peppers with Garlic and Herbal Oil	6,30 Euro
16.	Grilled Peppers with Bernaise sauce	6,60 Euro
17.	Baked Sheep's Cheese with tomatoes, peppers and onions	<b>7,30 Euro</b>



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18.	Saganaki Breaded Fried Sheep's cheese	<b>7,30 Euro</b>
19.	Aubergines Special in a Pancake with Garlic sauce and Baked S	8,50 Euro heep's Cheese
20.	Zucchini Fried with Tzatziki	<b>7,20 Euro</b>
21.	Shrimp Skewers 2 skewers with garlic sauce	9,20 Euro
22.	Baby Calamari Fried with Garlic and refined with Wine	8,50 Euro
24.	Florinis Grilled Peppers Stuffed with Feta Cheese	<b>7,20 Euro</b>
26.	Octopus Grilled	12,20 Euro
27.	Mushrooms Au Gratin with Cheese and Cream	<b>7,70 Euro</b>
29.	Starter Plate Small Tzatziki, Dolmadakia, Broad beans, Feta che Gyros, Chtipiti with a Flatbread	10,20 Euro eese, Octopus
90	Stantan Diata Langa	15 CO Funo

- 30. Starter Plate Large 15,60 Euro Tzatziki, Dolmadakia, Broad beans, Feta Cheese, Octopus Gyros, Chtipiti with two Flatbreads
- 31. Vegetarian Plate
  Served with Pita

  14,60 Euro





# **SALADS**

You want something Easy? Or something Refreshing on a Hot Summer Day.

Try Ours Salads made from Fresh Ingredients

- 35. Dioni 10,20 Euro
  Turkey meat, tomatoes, walnut, arugula, lamb's lettuce
  Carrot, hard cheese sliced with vinaigrette balsamic dressing
- 36. Chef Salad 9,30 Euro Green salad, tomatoes, cucumbers, ham, cheese, eggs and homemade chef sauce
- 37. Tuna salad 9,20 Euro Green salad, carrots, tomatoes, cucumbers, onions, tuna and a fine salad sauce
- 38. Shrimp salad
  Lettuce, arugula, shrimp with vinaigrette balsamic dressing
- 39. Greek bauer salad 8,50 Euro Cucumbers, olives, peppers, peppers, onions Tomatoes, sheep's cheese dressed with olive oil
- 40 Side salad 3,50 Euro Cucumbers, carrots and green salad





# SIDE DISHES & SAUCES

In order to be able to Create a varied Menu, we Offer a large selection of side dishes and sauces. Boredom has no chance.

43.	French fries	<b>2,40 Euro</b>
44.	Vegetable rice	<b>2,20 Euro</b>
46.	Fried potatoes with bacon	<b>3,50 Euro</b>
47.	Chips potatoes	<b>2,50 Euro</b>
48.	Croquettes	<b>2,50 Euro</b>
49.	Garlic potatoes	2,90 Euro
<b>50.</b>	Vegetables	3,00 Euro
<b>51.</b>	Kritharaki Greek rice noodles with tomato sauce	<b>3,40 Euro</b>
<b>52.</b>	Metaxa sauce	<b>2,50 Euro</b>
<b>54.</b>	Champignon cream sauce	<b>2,50 Euro</b>
<b>55.</b>	Sheep Cheese Sauce	<b>2,50 Euro</b>
<b>57.</b>	Hunter's sauce	<b>2,50 Euro</b>
<b>58.</b>	Pepper sauce	<b>2,50 Euro</b>
<b>61.</b>	Bernaise sauce	<b>2,50 Euro</b>
61.	Bernaise sauce Tzatziki Extra	2,50 Euro 2,00 Euro









## GREEK SPECIALTIE

fresh ingredients are especially onset In the Greek cooking which is also pa of the Mediterranean cooking.

- 64. **Gyros with Tzatziki** 12,60 Euro Pork ragout, plus French fries and salad
- **Gvros Baked** 65. 13,50 Euro baked with Metaxa sauce and cheese plus French fries and salad
- 66. **Gyros Calamari** 14,20 Euro with tzatziki with French fries and salad
- 67. Suzukia 10,60 Euro Minced meat rolls with French fries and salad
- 68. Suzuki Special 12.20 Euro Minced meat rolls with sheep's cheese sauce plus French fries and salad
- 69. Suzukia upper cheeks 12.60 Euro Minced meat rolls with Metaxa sauce and cheese cheeks plus French fries and salad
- 70. **Bifteki** 12,90 Euro Minced steak filled with sheep's cheese plus French fries and salad
- **71.** Bifteki DIONI 14,20 Euro Minced steak stuffed with sheep's cheese, tomatoes, peppers, onions and metaxa sauce with French fries and salad
- 132. Mousaka 13,80 Euro Greek aubergine casserole with minced meat, potatoes Bechamel sauce accompanied by a salad





## **GREEK SPECIALTIES**

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- 110. Chicken skewer 14,30 Euro with peppers and onions, French fries and salad
- 111. Loin skewer nature 16,00 Euro with French fries and salad
- 115. Loin skewer 17,20 Euro with cream mushroom sauce with French fries and salad
- 116. Loin skewers 17,20 Euro with sheep's cheese sauce with French fries and salad
- 117. Loin skewers 17,20 Euro with sauce Bernaise with French fries and salad
- 114. Giant skewer 22,80 Euro with beef, pork fillet with peppers, onions with French fries and salad
- 119. Large Souflaki baked
  Sheep cheese, tomatoes and onions with French fries and salad
- 120. Souflakia 12,60 Euro Pork skewers with tzatziki French fries and salad

#### THE ATHENS EAT IN PUNCH

All pans accompanied by French fries and salad

- 121. Gyros pans Metaxa sauce 13,90 Euro
- 122. Chicken breast pan Metaxa sauce 14,30 Euro
- 124. Chicken Breast pan Sheep Cheese Sauce 14,30 Euro
- 123. Pork tenderloin Metaxa sauce 16,80 Euro
- 126. Pork tenderloin sheep's cheese sauce 16,80 Euro
- 130. Beef liveries Metaxa sauce 14,20 Euro

## **BEEF DISHES**

### Only the best for YOU rumpsteak from real Grain Fed beef!!

### Beef - Black Angus

<b>75.</b>	Beef liver with tzatziki with French fries and salad	11,60 Euro
81.	Beef liver special with roasted onions with French fries and s	11,90 Euro alad
82.	Rump steak with herb butter potato chips and salad	20,20 Euro
83.	Rump steak with roasted onions potato chips and salad	20,50 Euro
84.	Rump steak with pepper sauce RIND potato chips and salad	21,20 Euro
85.	Rump steak with sauce Bernaise with potato chips and salad	21,20 Euro
86.	Beef fillet with herb butter Fried potatoes and salad	25,80 Euro
87.	Beef fillet with pepper sauce Fried potatoes and salad	26,80 Euro
89.	Surf & Turf Rump steak and shrimps with herb butter, f and salad	25,50 Euro Fried potatoes





# LAMB DISHES

Lamb has a high importance in Greek cuisine and is therefore eaten in many different variations.

### Lamb from the grill

<b>76.</b>	Paidakia Lamb Crown Lamb chop with garlic potatoes and salad	20,20 Euro
<b>77.</b>	Lamb steak with garlic potatoes and salad	18,60 Euro
<b>78.</b>	2 Lamb skewers with garlic potatoes and salad	18,80 Euro
<b>79.</b>	Lamb fillet with garlic potatoes and salad	<b>20,60 Euro</b>
80.	Lamb grill plate Lamb chop, steak, - skewer, -filet, tzatziki Extra Garlic Potatoes and salad	21,90 Euro
	Lamb from the oven	
74.	Juwetsi lamb shank with potato chips or fries and salad	14,80 Euro
145.	Juwetsi lamb shank with eggplant and salad	15,30 Euro
146.	Juwetsi lamb shank with Kritharaki (gr. rice noodle) and salad	14.90 Euro
147.	Juwetsi lamb shank with green beans and salad	15,30 Euro
149.	Juwetsi lamb shank with spaghetti and salad	14,90 Euro
150.	Juwetsi lamb shank with thick beans and salad	15,30 Euro





## OTHER MEAT DISHES

You can also order all dishes with different side dishes or a sauces vary yourself

#### **Pork Plates**

- 90. Steak 13,90 Euro baked with Metaxa sauce and cheese, with French fries and salad
- 91. Filet 16,20 Euro with French fries and salad
- 93. Filet Dioni Special 17,70 Euro filled with feta cheese, tomatoes, peppers and Metaxa sauce plus French fries and salad
- 153. Jägerschnitzel 11,20 Euro with French fries and salad
- 155. Schnitzel Viennese style 10,20 Euro with French fries and salad
- 156 Rahm schnitzel 11,20 Euro with French fries and salad

#### **Chicken Plates**

- 157. Chicken breast 13,80 Euro from the grill, nature to Tzatziki French fries and salad
- 181. Chicken breast fillet 13,80 Euro Mushroom cream sauce with French fries and salad

### **Turkey Plates**

- 158 Turkey breast 13,90 Euro grilled, with tzatziki French fries and salad
- 159 Turkey breast fillet 13,90 Euro Mushroom cream sauce plus French fries and salad



### **MIX PLATES**

In Greece, we have the tradition of a selection (Pikilia) of different appetizers and meats is ordered for dinner. Of course, our plates are accompanied by a side salad.

- 96. Waldhaus Plate 20.50 Euro with Metaxa flambé Rump steak, pork tenderloin, spit, chicken steak, roasted potatoes
- 98. Special Plate 17,30 Euro Suzuki, lamb chop, pork steak, Souflaki, gyros and tzatziki French fries
- 100. Zorba's Plate 15,70 Euro Bifteki, Souflaki, and gyros with tzatziki French fries
- 101. Mykonos Plate 14,90 Euro Pork steak, souflaki, gyros and tzatziki with French fries
- 103. Surprise Plate 18,20 Euro
- 105. Crete Plate
  Suzuki, Souflaki, Gyros and Tzatziki to French fries
- 106. Plaka Plate
  Pork steaks, liver, gyros and tzatziki with French fries
- 108. Efira Plate
  with pepper sauce Beef fillet, lamb fillet, chicken fillet
  with vegetable rice
- 109. Dioni's Plate
  Beef fillet, rump steak, pork fillet, lamb fillet with roasted potatoes

  22,20Euro
- 135. Lefkas Plate (for 2 persons) 34,00 Euro Souflaki, Suzuki, pork steaks, gyros and tzatziki with garlic potatoes and a peasant salad
- 136. Zakynthos Plate (for 2 persons) 36.00 Euro Suzuki, souvlaki, lamb chops, liver, gyros and tzatziki, plus French fries and bauer salad
- 137. Parga Plate (for 2 persons)
  with Metaxa sauce Chicken steaks, pork fillets, Bifteki, beef fillets with chips potatoes and bauer salad



## FISH SPECIALTIES

Fish dishes and Seafood are an important part of the Mediterranean cuising That's why we have put together a selection of Deli dishes for you

- 170. Shrimps Black Tiger from the pan 21,90 Euro with tomato garlic sauce and sheep's cheese Vegetable rice and salad
- 171. Shrimps Black Tiger from the grill 21,60 Euro with vegetables, tzatziki and salad
- 172. Calamari fried 15,20 Euro homemade squid rings with tzatziki with rice and salad
- 180. Calamari grilled 16,40 Euro garnished with sheep's cheese sauce with rice and salad
- 173. Bakalarakis fried 14,90 Euro hake with rice, tzatziki and salad
- 174. Sole grilled 16,90 Euro refined with a lemon-olive oil emulsion with rice, tzatziki and salad
- 175. Sole grilled 17,40 Euro with lemon sauce with rice and salad
- 182. Sea bream fillet grilled refined with a lemon-olive oil emulsion with rice and salad
- 177. Swordfish lemon sauce 17,20 Euro Grilled swordfish steak with rice and salad
- 178. Salmon fillet from the grill 19,80 Euro with rice and salad
- 179. Fish plate (also available for 2 or more people) 22,90 Euro Grilled Calamari, shrimps black tiger, sole, salmon fillet with vegetables, tzatziki and salad





### PASTA & CHILDREN'S DISHES

#### Pasta

141 Spaghetti with tomato minced meat sauce

**8,90 Euro** 

### Children's dinner for Children up to 12 years

164	Turkey breast plus French fries	6,70 Euro
165	Souflaki skewer plus French fries	6,50 Euro
166	Gyros plus French fries	6,70 Euro
167	Pork schnitzel plus French fries	6,50 Euro
168	Suzuki plus French fries	6,50 Euro
169	Spaghetti with tomato sauce	<b>5.80 Euro</b>



## **DESSERTS**

The perfect finish for a good meal. You can not decide? Just talk to our staff. We would be glad to help you.

Galaktoboureko Puff pastry with milk cream	4,50 Euro
Dioni cup let yourself be surprised	<b>7,50 Euro</b>
Amarena cup Vanilla ice cream with Amarena cherries and cr	5,20 Euro eam
Raspberry cup Vanilla ice cream with hot raspberries	4,80 Euro
Chocolate cup Vanilla ice cream with chocolate sauce	4,80 Euro
Mixed cup of ice cream different types of ice cream	4,50 Euro
Yoghurt greek style with honey and walnuts	3,50 Euro
Sokolatopita Chocolate cake in the Greek style	5,50 Euro
Halwa's ice cream Mus processed from oilseed and honey to ice	4,80 Euro





# **DRINKS**

### Warm drinks

Cup of coffee Milk coffee	2.20 Euro 2.50 Euro
Cappuccino	<b>2.50 Euro</b>
Espresso Double espresso	2,00 Euro 3,00 Euro
latte macchiato Greek mocha	3,00 Euro 2,40 Euro
Glass of tea of different varieties	2,40 Euro 2,00 Euro

#### Alcohol-free drinks

	0.21	0.41
Coca Cola, Cola Light, Sprite, Fanta, Spezi Bitter Lemon Orange, apple juice Juice spritzer Banana, redcurrant nectar Cherry, passion fruit, grape juice red/white	2,60 2,60 2,60 2,80	3.50 Euro 3,60 Euro 3,60 Euro 3,60 Euro 3,60 Euro 3,60 Euro
Mineral water Still water	2,40	0.751 4,70 Euro 4,70 Euro





# **BEERS**

### Eichbaum (Oak) beers on tap

	0.31 0.41
Ureich Premium Pils	2,90 3,50 Euro
Cellarbier	2,90 3,50 Euro
Radler	2,90 3,50 Euro
Colabier	2,90 3,50 Euro
	0.31 0.51
Hefeweizen (wheat beer)	3,20 3,70 Euro
Weizenmix	3,20 3,70 Euro

### Eichbaum (Oak) bottle beer

Crystal wheat	0,501	<b>3,70</b> Euro
Dark wheat	0,501	3,70 Euro
Malt beer	0,331	<b>2,70 Euro</b>
Hefeweizen alcohol-free	0,501	<b>3,70 Euro</b>
Pils alcohol-free	0,331	2,90 Euro





## **BEVERAGES**

### Appetizers

Campari Orange or Soda	4,90 Euro
Martini Bianco or Rosso	4,50 Euro
Cherry Medium or Dry	3,60 Euro
Aperol Spritz	5,20 Euro
Hugo	5,40 Euro

### Cocktails

Mojito rum, lime, soda, sugar, mint	6,10	Euro	
Tequila Sunrise			
tequila, Orange Juice, Grenadine	5,90	Euro	
Mykonos	5,90	Euro	
Vodka, Gin, Rum, Lime Juice, Blue Curacao, Spritz			
Fruit Punch	4,90	Euro	
Banana nectar, apple, orange, passion fruit juice,	gren	adine	

### **Sparkling Wines**

Glass of sparkling wine Prince of Metternich Piccolo Prince of Metternich Asti Cinzano Piccolo Asti Cinzano	0,10l 0,75l 0,20l 0,75l 0,20l	3,50 Euro 23,40Euro 6,90 Euro 18,50Euro 4,60 Euro
Spirits Metaxa 5 * 38% Greek brandy		2,50 Euro
Metaxa 7 * 40% Greek brandy		2,70 Euro
Metaxa Very old 40% Greek brandy		5,50 Euro
Ouzo 38% Greek anise brandy		2,00 Euro
Ouzo Pilava on ice		2,50 Euro
Vodka 37.5%		2,20 Euro
Amarula 17% cream liqueur		2,20 Euro
Fernet 40%		1,80 Euro
Jägermeister 35%		2,00 Euro
Tsipuro 44%		2,50 Euro
Ramazzotti 30%		2,70 Euro
Mirabelle		2,00 Euro
Williams Pear		2,00 Euro
Bailleys		2,20 Euro
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