

Aperitif in Apollon

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Ouzo Lemon		0,2 l		6.50
Aperol Spritz				
Non-Alcoholic		0,2 l		6.90
Hugo				
Non-Alcoholic		0,2 l		6.90
Lillet Wild Berry				
Non-Alcoholic		0,2 l		6.90
Campari Soda or Orange		2 cl		5.50
Martini Bianco		5 cl		5.50
Tsipouro	2 cl	4.00	200 ml	14.00
Ouzo of Plomari			200 ml	12.00

Warm and Cold Appetizers

1	Garlic Bread	5.50	12	Grilled Octopus	13.50
	Crisp grilled white bread with homemade garlic butter.			Tender grilled octopus, refined with virgin olive oil, served with tzatziki.	
2	Tarama ^T	6.50	13	Grilled Halloumi ^{KHY}	9.50
	Fine Greek fish roe cream.			Cypriot cheese from the grill.	
5	Greek Plate	12.90	15	Gavros	9.50
	A selection of various cold appetizers.			Crispy baked small sardines, served with tzatziki.	
6	Saganaki ^{KHY}	7.90	16	Dolmadakia "Tradition"	7.50
	Crispy baked feta cheese.			Stuffed grape leaves with minced meat, served with tzatziki.	
7	Tzatziki	6.50	17	Giant Beans ^{KHY}	8.90
	Prepared according to traditional recipe.			In fine tomato sauce, baked with feta cheese.	
8	Zucchini	8.50	18	Grilled Peppers	6.90
	Baked zucchini, served with tzatziki.			With garlic oil and oregano.	
9	Red Peppers ^{KHY}	8.50	20	Pita Bread	3.50
	Stuffed with spicy cheese cream and baked.			Served with tzatziki.	
11	Trio Variation	7.50			
	Tzatziki, tarama, and chtipiti, served with pita bread.				

Meat Dishes

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29	Chicken Breast Fillet ^{HY} Tender grilled chicken breast fillet, served with tomato rice and tzatziki. All meat dishes are served with seasonal salad.	16.90
30	Beef Liver ^{HY} Grilled beef liver, served with tomato rice and tzatziki. All meat dishes are served with seasonal salad.	16.90
31	Bifteki – Minced Steak ^{HY} Greek minced steak from the grill, served with tomato rice and tzatziki. All meat dishes are served with seasonal salad.	16.50
32	Diavolo Skewer ^{HY} Pork neck steak with bell peppers, chili peppers, and onions, served with tzatziki and garlic potatoes. All meat dishes are served with seasonal salad.	18.90
33	Gyros ^{HY} Crispy fried gyros with tomato rice and tzatziki. All meat dishes are served with seasonal salad.	16.90
34	Souvlaki ^{HY} Grilled pork skewer with tomato rice and tzatziki. All meat dishes are served with seasonal salad.	16.90
35	Gyros Classico ^{HY} Gyros with pita bread, French fries, and tzatziki. All meat dishes are served with seasonal salad.	17.50
36	Stuffed Bifteki ^{HY} Minced steak stuffed with feta and tomatoes, served with rice and tzatziki. All meat dishes are served with seasonal salad.	18.90
37	Lamb Chops ^{HY} Six juicy grilled lamb chops, served with garlic potatoes and tzatziki. All meat dishes are served with seasonal salad.	25.90
41	Souvlaki "Metaxa" Souvlaki with French fries in fine Metaxa sauce. All meat dishes are served with seasonal salad.	17.90
42	Beef Liver with Caramelized Onions ^{HY} Grilled beef liver with caramelized onions, served with garlic potatoes and tzatziki. All meat dishes are served with seasonal salad.	19.90
84	Pork Schnitzel Crispy breaded pork schnitzel with French fries. All meat dishes are served with seasonal salad.	15.50
85	Chicken Schnitzel ^{HY} Crispy breaded chicken schnitzel with French fries. All meat dishes are served with seasonal salad.	17.90

The Lamb Shank

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Lamb Shank with Green Beans and Feta ^{HY}	22.90
Tender braised lamb in a rich tomato sauce. All lamb shanks are served with seasonal salad.	

Lamb Shank with Eggplants and Feta ^{HY}	22.90
Tender braised lamb in a rich tomato sauce. All lamb shanks are served with seasonal salad.	

Lamb Shank with Stifado and Plums	22.90
Tender braised lamb in a rich tomato sauce. All lamb shanks are served with seasonal salad.	

Lamb Shank with Giant Beans and Feta ^{HY}	22.90
Tender braised lamb in rich tomato sauce. All lamb shanks are served with seasonal salad.	

Lamb Shank with Rice Noodles and Mozzarella	22.90
Tender braised lamb in rich tomato sauce. All lamb shanks are served with seasonal salad.	

From the Oven

69	Gyros Special	18.90
Gyros in fine Metaxa sauce, topped with mozzarella, served with French fries. All oven dishes are served with seasonal salad.		

76	Chicken Breast Fillet ^{HY}	18.90
Tender chicken breast fillet in a fine Metaxa sauce, topped with mozzarella, served with French fries. All oven dishes are served with seasonal salad.		

77	Bifteki	18.90
Greek minced steak in fine Metaxa sauce, topped with mozzarella, served with French fries. All oven dishes are served with seasonal salad.		

Meat and Fish Variations

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48	Rhodes Variation ^{HYT} Gyros and beef liver, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	17.50
49	Kos Variation ^{HYTW} Souvlaki and calamari, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	18.50
50	Paros Variation ^{HYTW} Gyros and calamari, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	18.50
51	Athens Variation ^{HYT} Gyros and souvlaki, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	17.90
52	Plaka Variation ^{HYT} Gyros, bifteki, and liver, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	18.50
53	Apollon Variation ^{HYTW} Gyros, calamari, and souvlaki, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	19.50
54	Mykonos Variation ^{HYTW} Gyros, calamari, and bifteki, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	18.90
55	Meteora Variation ^{HYT} Gyros, bifteki, and souvlaki, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	18.90
56	Three Crowns Variation ^{HYTW 3} Gyros, calamari, souvlaki, and 3 scampi, served with rice and tzatziki. All meat and fish variations are served with seasonal salad.	23.90

Fish Dishes

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98	Calamari ^W Served with seasonal salad. Baked calamari, served with tomato rice and tzatziki.	18.90
99	Baked Shrimps ^S Served with seasonal salad. Nine baked shrimps, served with tomato rice and tzatziki.	22.90
101	Grilled Octopus Served with seasonal salad. Tender grilled octopus with grilled vegetables and tzatziki.	20.90
103	Island Plate ^{SW} Served with seasonal salad. Calamari, shrimp, sardines, and pike-perch fillet, served with tomato rice and tzatziki.	20.90
104	Gavros Served with seasonal salad. Baked small sardines, served with tomato rice and tzatziki.	16.90
105	Calamari and Shrimp ^{SW} Served with seasonal salad. Baked calamari and shrimp, served with tomato rice and tzatziki.	18.90
106	Calamari and Gavros ^W Served with seasonal salad. Calamari and small sardines, served with tomato rice and tzatziki.	16.90
230	Grilled Calamari ^W Served with seasonal salad. Juicy grilled calamari, enhanced with basil-mustard-lemon sauce, served with tomato rice and tzatziki.	19.90
231	Shrimps and Calamari ^{SW} Served with seasonal salad. Grilled shrimps and calamari, seasoned with basil-mustard-lemon sauce, served with garlic potatoes and tzatziki.	19.90
232	Kritharoto "Mussels" ^{KHY} Served with seasonal salad. Greek rice noodles with mussel meat and grilled vegetables in white wine sauce with garlic. Refined with feta cheese and parmesan, slightly spicy.	18.90
233	Sea Bream Fillet Served with seasonal salad. Grilled sea bream fillet, refined with basil-mustard-lemon sauce, served with grilled vegetables and tzatziki.	22.90

Vegetarian Dishes

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58	Risotto with Spinach ^{KHY} Served with seasonal salad. Flavored with lemon and dill, refined with feta cheese.	12.90
59	Green Beans ^{KHY} Served with seasonal salad. Topped with feta cheese, with garlic potatoes.	12.90
60	Giant Beans ^{KHY} Served with seasonal salad. Topped with feta cheese, served with garlic potatoes.	13.50
61	Feta "Special" ^{HY} Served with seasonal salad. Oven-baked feta, served with French fries.	14.50
62	Eggplants "Imam" ^{KHY} Served with seasonal salad. Eggplants topped with feta cheese, served with garlic potatoes.	13.50
63	Saganaki ^{HY} Served with seasonal salad. Crispy breaded sheep cheese with French fries and tzatziki.	14.50
64	Zucchini Patties Served with seasonal salad. Homemade zucchini patties with French fries and tzatziki.	14.90
65	Rice Noodles with Vegetables ^{KHY} Served with seasonal salad. Rice noodles with grilled vegetables and feta cheese.	14.50

Salads

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22	Salad with Chicken Breast ^{HKY} Colorful, fresh salad mix with tomatoes, cucumbers, peppers, chili peppers, and olives, with grilled chicken breast strips, feta cheese, and pita bread. Refined with honey-mustard dressing.	15.50
23	Greek Farmer's Salad ^{KHY} With tomatoes, cucumbers, onions, olives, chili peppers, and coleslaw, with feta cheese. Refined with native olive oil and vinegar.	11.90
26	Salad with Halloumi Cheese ^{KHY} Colorful, fresh salad mix with grilled halloumi, dates, apple, and walnuts. Refined with balsamic dressing, served with pita bread.	15.50
27	Salad with Gyros ^{KHY} Colorful, fresh salad mix with tomatoes, cucumbers, bell peppers, chili peppers, and olives, served with gyros and feta cheese. Refined with honey mustard dressing, served with pita bread.	15.50
28	Salad with Calamari ^{KHYW} Colorful, fresh salad mix with tomatoes, cucumbers, bell peppers, chili peppers, and olives, served with grilled calamari and feta cheese. Refined with honey mustard dressing, served with pita bread.	16.50

Side Dish Change

Grilled Vegetables instead of Rice	3.90
Farmer's Salad instead of Mixed Salad	2.00
Grilled Vegetables	3.90
Farmer's Salad instead of Mixed Salad	2.00
French Fries or Garlic Potatoes instead of Rice	0.00
Grilled Vegetables	3.90
Farmer's Salad instead of Mixed Salad	2.00

Extras

1 Scampi Skewer	9.00	Metaxa Sauce or Cream Sauce	4.00
1 Calamari ^W	3.00	Souvlaki Skewer	5.00
Extra Bread	2.00	Bifteki	4.00
Pita Bread	2.00	Gyros	4.00
Topped with Cheese ^{KHY}	2.50	Liver	4.00
With Feta Cheese ^{KHY}	2.50	Caramelized Onions	3.50
Portion of Tzatziki	2.50	Side Salad	3.50

Desserts

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Vanilla Ice Cream with Hot Raspberries Creamy vanilla ice cream served with fruity warm raspberries.	7.90
Vanilla Ice Cream with Hot Chocolate Creamy vanilla ice cream with warm, melting chocolate sauce.	6.50
Mixed Ice Cream with Whipped Cream ^{HY} A fine selection of various ice cream flavors, garnished with whipped cream.	5.90
Galaktoboureko with Vanilla Ice Cream Greek semolina pudding in crispy filo pastry, served with vanilla ice cream.	7.90
Greek Yogurt ^{HY} Creamy Greek yogurt with honey and walnuts or Amarena cherries.	5.00
Chocolate Soufflé with Vanilla Ice Cream Warm chocolate soufflé with a melting center and a scoop of vanilla ice cream.	7.90
Halva ^S Traditional sweet made from tahini, sesame, and honey.	4.00
Chocolate Tart with Vanilla Ice Cream Warm chocolate tart, served with a scoop of vanilla ice cream.	6.50

Coffee & Co.

Iced Coffee with Vanilla Ice Cream	6.90
Iced Coffee with Vanilla Ice Cream and Baileys	8.90
Espresso	2.80
Double Espresso	3.60
Espresso Macchiato	3.00
Greek Mocha	3.00
Cup of Coffee	2.80
Cappuccino	3.50
Milk Coffee ^{HY}	4.50
Latte Macchiato	4.50
Matcha Latte	5.00
Tea	2.50

Non-Alcoholic Drinks

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STILL WATER			0,5 l	3.50
TABLE WATER	0,2 l	2.70	0,4 l	3.30
COCA-COLA	0,2 l	3.30	0,4 l	4.50
SPEZI	0,2 l	3.30	0,4 l	4.50
SPRITE	0,2 l	3.30	0,4 l	4.50
FANTA	0,2 l	3.30	0,4 l	4.50

Juices & Spritzers

APPLE JUICE	0,2 l	3.30	0,4 l	4.50
ORANGE JUICE	0,2 l	3.30	0,4 l	4.50
PASSION FRUIT JUICE	0,2 l	3.30	0,4 l	4.50
GRAPE JUICE	0,2 l	3.30	0,4 l	4.50
BLACKCURRANT JUICE	0,2 l	3.30	0,4 l	4.50
CHERRY JUICE	0,2 l	3.30	0,4 l	4.50
JUICE SPRITZER WITH A JUICE OF YOUR CHOICE	0,2 l	3.30	0,4 l	4.50

Long Drinks

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Bacardi-Cola	4 cl	7.90
Vodka Lemon	4 cl	7.90
Whiskey-Cola	4 cl	7.90
Gin & Tonic	4 cl	7.90

Beers

Huppendorfer on Tap	0,5 l	4.50
Kulmbacher Pils on Tap	0,4 l	4.50
Jug on Tap	0,5 l	4.50
Kapuziner Wheat Beer Light on Tap ^A	0,5 l	4.70
Kapuziner Wheat Beer Non-Alcoholic ^A	0,5 l	4.70
Kapuziner Wheat Light ^A	0,5 l	4.70
Mönchshof Naturally Cloudy Non-Alcoholic ^M	0,5 l	4.50
Mönchshof Radler on Tap ^M	0,5 l	4.50
Cola-Wheat Beer		
Russ ^A	0,5 l	4.70
Zirndorfer Cellar Beer	0,5 l	4.50

White Wines

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House Wine ^Z Dry and fruity.	0,2 l	4.90
Lugana ^Z Enjoyable and harmonious.	0,2 l	7.50
Imiglykos ^Z Sweet and fresh.	0,2 l	4.90
Makedonikos ^Z Semi-dry.	0,2 l	4.90
Retsina ^Z Traditionally resinous.	0,2 l	4.90
Moschofilero ^Z Fruity and dry.	0,2 l	5.90
Gatão ^{SZ} Light white wine with low acidity.	0,2 l	6.50
Samos ^{SZ} Sweet dessert wine.	0,1 l	4.90
Wine Spritzer ^{SZ} Choice of white, red, or rosé. Sweet or sour.	0,4 l	5.50

Rosé Wines

Roditis ^Z Dry and fruity.	0,2 l	5.90
Imiglykos ^Z Sweet and fresh.	0,2 l	5.90
Retsina ^Z Traditionally resinous.	0,2 l	4.90

Red Wines

House Wine ^Z Dry and fruity.	0,2 l	4.90
Primitivo ^Z Elegant and dry.	0,2 l	7.50
Imiglykos ^Z Sweet and fresh.	0,2 l	4.90
Makedonikos ^Z Semi-dry.	0,2 l	4.90
Mavrodaphne ^{SZ} Sweet liqueur wine.	0,1 l	4.90

Bottled White Wines

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Amethystos Costa Lazaridi ^{SZ}

0,75 l 27.00

The Amethystos white wine from the Costa Lazaridi winery is a classic among the high-quality wines from the Drama region in northern Greece. The combination of Sauvignon Blanc and the indigenous Assyrtiko grape gives it an intense, multifaceted aroma of exotic fruits. A full-bodied white wine with a promising bouquet.

Grape Varieties: Assyrtiko, Sauvignon Blanc, Sémillon

Character: expressive, intense, full-bodied

Alcohol Content: 13% vol.

Growing Region: Drama, Greece

Lugana DOC "I Frati" – Cà dei Frati ^{ICSDOZ}

0,75 l 45.00

The Lugana "I Frati" DOC from the Cà dei Frati winery in Sirmione on the southern shore of Lake Garda presents itself in bright straw yellow with slight greenish reflections. On the nose, it unfolds a multifaceted, fruit-driven bouquet with notes of apricots, pears, and yellow plums, accompanied by fine hints of meadow flowers and subtle herbs.

Character: exclusive, elegant

Alcohol Content: 13% vol.

Growing Region: Lombardy, Italy

Gatão ^{TZ 9}

0,75 l 21.00

A fresh, harmonious Vinho Verde from Portugal with clear fruit and pleasant lightness. Its aroma is reminiscent of peach and citrus fruits, and on the palate, it is soft, lively, and finely balanced. Ideal well-chilled as an aperitif or with light appetizers, fish, and seafood.

Grape Variety: Azal, Pedernã, Trajadura, Avesso, Loureiro

Character: semi-dry, soft

Alcohol Content: 9% vol.

Growing Region: Vinho Verde, Portugal

Biblia Chora ^{Z 5}

0,75 l 31.00

The white wine from Ktima Biblia Chora is a successful combination of Sauvignon Blanc and the well-known Greek Assyrtiko grape. It impresses with its freshness and a clear fruit aroma reminiscent of peach and citrus fruits.

Grape varieties: Assyrtiko, Sauvignon Blanc

Character: fresh, fruity, full-bodied

Alcohol content: 13.5% vol.

Growing region: Pangeon, Greece

Domaine Gerovassiliou ^{SZ 5}

0,75 l 33.00

The white wine from Domaine Gerovassiliou is a fruity cuvée from the native grape varieties Assyrtiko and Malagouzia. This dry white wine delights with complex aromas of fruits, citrus notes, and a fine hint of green pepper. On the palate, it is dense, present, and full-bodied, with an elegant acidity and a sustainable finish.

Grape varieties: Assyrtiko, Malagouzia

Character: aromatic, fine, sparkling

Alcohol content: 13.5% vol.

Growing region: Epanomi, Greece

Bottled White Wines

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Retsina Malamatina	^{WZ} 10,5	0,5 l	9.50
Retsina Malamatina is one of the most well-known Retsina wines worldwide. Made in the traditional way, it impresses with its characteristic resin note, fine spice, and refreshing lightness. A classic from Greece – ideally well-chilled with mezedes, appetizers, or in a convivial setting.			
Grape variety: Roditis, Savatiano			
Character: resinous, traditional			
Alcohol content: 10.5% vol.			
Growing region: Kalochori, Greece			

Bottled Rosé Wines

Domaine Costa Lazaridi Rosé	^{TZ}	0,75 l	36.00
The pale salmon-colored rosé from Costa Lazaridi delights with an intense aroma of strawberries and citrus fruits. On the palate, it is dry, light, and refreshing, with a soft structure and a finely spicy finish. It pairs excellently with light appetizers, summer vegetable dishes, and fish.			
Grape Variety: Agiorgitiko, Grenache, Merlot			
Character: dry, elegant			
Alcohol Content: 13% vol.			
Growing Region: Drama, Greece			
Rosé Alpha Estate	^{TZ}	0,75 l	36.00
Alpha Estate Rosé is a brilliant interpretation of the indigenous Xinomavro grape variety. It shines in a strong rosé with salmon-colored accents and impresses with rich fruit aromas, floral notes, and a harmonious balance. Its expressive finish makes it an ideal companion for traditional Greek dishes.			
Grape variety: Syrah, Xinomavro			
Character: expressive, floral, fruity			
Alcohol content: 13% vol.			
Growing region: Florina, Greece			

Bottled Red Wines

Amethystos Costa Lazaridi	^{WZ} 5	0,75 l	36.00
The Amethystos by Costa Lazaridi entices with elegant aromas of red forest fruits and a full-bodied, distinctive taste. The long aging in French oak barrels gives it depth, structure, and fine spice. On the palate, it is velvety, persistent, and harmonious, with well-integrated tannins and excellent aging potential.			
Grape Variety: Agiorgitiko, Cabernet Sauvignon, Merlot			
Character: elegant, velvety, full-bodied			
Alcohol Content: 14.5% vol.			
Growing Region: Drama, Greece			

Bottled Red Wines

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Biblia Chora ^{NCZ}

0,75 l 39.00

The red wine from Ktima Biblia Chora is a deep dark, successful cuvée that matures for twelve months in new French oak barrels. This creates complex, clear aromas of ripe red fruits, roasted nuts, chocolate, and vanilla. On the palate, it presents itself as round, soft, and multi-layered, with velvety tannins and a long-lasting finish. Served at 18°C, it pairs excellently with dark meat dishes, hearty pasta dishes, and warm appetizer platters.

Grape variety: Agiorgitiko, Cabernet Sauvignon, Merlot

Character: intense, expressive, elegant

Alcohol content: 14% vol.

Growing region: Pangeon, Greece

Gerovassiliou Domaine ^{SZ 5}

0,75 l 39.00

This dry red wine from Domaine Gerovassiliou is vinified from the grape varieties Limnio, Merlot, and Syrah. It impresses with a finely structured acidity, smooth tannins, and an intense bouquet of wild berries, Mediterranean spices, and vanilla. On the palate, it is powerful, full-bodied, and velvety, with a long, sustainable finish and excellent aging potential.

Grape variety: Limnio, Merlot, Syrah

Character: velvety, full-bodied, spicy

Alcohol content: 14.5% vol.

Growing region: Epanomi, Greece

Other Spirits

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OUZO	2 cl	3.00
OUZO, DOUBLE	4 cl	5.00
BAILEYS	4 cl	4.80
FRUIT BRANDY	2 cl	3.50
WILLIAMS PEAR	2 cl	3.50
RAMAZZOTTI	4 cl	4.80
VODKA	2 cl	4.00
BACARDI	4 cl	3.90
WHISKEY	4 cl	3.90
JACK DANIEL'S	4 cl	4.50

The Metaxa Collection

METAXA 3 STARS ³	4 cl	4.00
METAXA 5 STARS ⁵	4 cl	4.50
METAXA GRANDE FINE	4 cl	7.50
METAXA RESERVE	4 cl	9.00