



BEI BOCHTIS

AUTHENTIC

GREEK

*"The Beginning
and the Root of All
Good Is The Pleasure
of The Belly "*

Epikur (341 – 270 BC)

ALL DISHES
AND WINES
ALSO AVAILABLE
TO TAKE AWAY



RESTAURANT ELEO 1220

Jahnallee 38
59757 Arnsberg

Reservations Restaurant & Bowling Alley

Phone (0 29 32) 9 41 72 00

or at

www.eleo1220.de

OPENING HOURS:

Monday 17:00 – 22:00 pm

Tuesday **closed**

Wednesday and Thursday 17:00 – 22:00 pm

Friday and Saturday 17:00 – 23:30 pm

Sunday 12:00 – 22:00 pm

on public holidays 12:00 – 22:00 pm

Follow us on:



www.facebook.com/eleo1220



www.instagram.com/eleo1220



www.youtube.com/@eleo1220



Give the gift of pleasure and

enjoyment! Our exclusive Eleo 1220 vouchers are issued individually with your desired amount!



English
Menu

Groups and Events!

Our premises offer space for festivities of all kinds for up to 100 people. Whether it's a Christmas party, communion, confirmation, birthday, wedding or simply a special occasion. We offer you the right menu for every celebration. Just get in touch with us!

Or perhaps you would like to have some sporting fun in your free time?

You can indulge in the fun and games of skittles on our own bowling alleys.

Valuable feedback!

We attach great importance to the opinions and satisfaction of our guests and are proud of our good ratings and high recommendation rate – if you are not yet familiar with our restaurant, you will gain an authentic impression from the genuine and up-to-date reviews. We would also be delighted to receive your review!

Your rating under: Google or tripadvisor

AUTHENTISCH



GRIECHISCH

WELCOME [Kalós 'Irthate]

ELEO 1220 – THE SLIGHTLY DIFFERENT GREEK IN NEHEIM!

Tradition meets modernity, whether antique or modern – Eleo 1220 can do both.

As a modern Greek restaurant in Neheim, it is a great pleasure for us, to introduce you to the wonderful variety and extraordinary culinary flavours of modern Mediterranean and traditional Greek cuisine. Spend an authentic evening in a Mediterranean ambience, savouring fine dishes with your colleagues, acquaintances, friends or family.

We are globetrotters and wine lovers, always on the lookout for new impressions and great quality and fresh products. A high-quality olive oil, Greek mountain oregano, salt, pepper and a lot of love for products and cooking are enough to make a big difference. That's all Greek cuisine needs and nothing stands in the way of an authentic evening. All these strands come together in our flavoured dishes.

The best of Greece's culinary world simmers and roasts in our pots and pans. With our menu, we would like to offer you a greater variety of hot and cold starters, the so-called mezédes, as well as fish and cheese specialities.

In addition, we offer you a constantly changing weekly menu with a selection of numerous home-made, authentic Greek dishes.

Join us on a culinary journey of discovery through the whole of Greece and let us spoil you..

ENJOY YOUR MEAL! [Kalí 'Oreksi]

For allergy sufferers, further information with allergen labeling is available in the restaurant.
Our trained staff will be happy to advise you!

All prices are in euros including VAT. Subject to change.

APERITIFS [Aperitif]

PROSECCO..... 0,1 L 4,00

TONIC SPRITZ ^{10 | 11} 0,2 L 7,90

Aperitif with Far Eastern citrus notes, light ginger spiciness and oriental spices. An aperitif that has everything a good drink needs: body, texture and sophistication. Served with tonic water and a slice of grapefruit



LIMONCELLO-SPRITZ 0,2 L 7,90

Greek limoncello from the Katsaros distillery, with Prosecco and soda, topped with lemon and mint.

LIMONCELLO-SPRITZ 0,2 L 7,90
(ALCOHOL-FREE 0,0 %)

Lemon aperitif with Fever Tree mediterranean tonic, lemon and rosemary sprig

APEROL SPRITZ ^{2 | 11 | 12} 0,2 L 7,90

Aperol, Prosecco and soda – the fruity-bitter classic with a special touch

APEROL PASSION FRUIT SPRITZ ^{2 | 11 | 12} .. 0,2 L 7,90

Aperol, passion fruit juice, Prosecco, soda and lime juice – the sweet-fruity combination of Aperol and tropical passion fruit

LILLET WILD BERRY ¹³ 0,2 L 7,90

Aperitif made from Lillet Blanc, Russian Wild Berry and red berries – the sparkling summer drink

LILLET PEACH 0,2 L 7,90

Lillet Rosé and Schweppes White Peach.
A seductive combination in itself. *Yamas!*

PRASINOÚLIS (GREEN GREEK) 0,2 L 8,50

Ouzo for very good friends, combined with tropical passion fruit, Blue Curacao, lime juice and fresh mint – the Greek aperitif



KANÉLA ³ 0,2 L 8,50

Tentura cinnamon liqueur, passion fruit juice, lime juice, cinnamon cocktail prepared greek-style!

CRODINO SPRITZ ^{2 | 4 | 11} 0,2 L 6,90
(ALCOHOL-FREE)

Crodino and soda – the non-alcoholic alternative to Aperol Spritz

CRODINO SPRITZ MARACUJA ^{2 | 4 | 11} 0,2 L 6,90
(ALCOHOL-FREE)

Crodino, passion fruit and soda – an alcohol-free sweet-bitter combination

DÉJÀ-VU WHITE PEACH 0,2 L 7,90
(ALCOHOL-FREE)

Aperitif with far-eastern citrus notes and oriental spices, refined with Schweppes White Peach



LET THE NIGHT BE [Gin]!

GRACE GIN & TONIC ^{10 | 13} 12,90

Greek premium gin made from selected local botanicals. Juniper, gentle peppery notes, sea fennel, lemon and orange round off this gin perfectly. Fever Tree Mediterranean Tonic and a slice of orange is our perfect serve!

MATAORA GIN & TONIC ^{10 | 13} 12,90

This premium gin from Greece (Aridaia) is made from 12 different Mediterranean botanicals from all over the world. Cypriot camomile, Egyptian lemon peel, the unique mastic resin from the island of Chios and Spanish oranges are added.

Fever Tree Mediterranean Tonic and a slice of lemon is our perfect serve!



HENDRICK'S GIN & TONIC ^{10 | 13} 12,00

Refreshingly different and always with cucumber, served with Fever Tree Mediterranean Tonic

TANQUERAY GIN TONIC 9,90 (ALCOHOL-FREE 0,0 %)

A gin and tonic with citrus notes and floral nuances for our alcohol-free gin lovers

RUMOURS GIN 12,90

Greek gin based on traditional gin production and the addition of seawater gives Rumours a touch of freshness and complexity. It is distilled with 13 exquisite botanicals. Every sip emphasises the attention to detail and quality and offers a very special experience.

Fever Tree Mediterranean Tonic is our perfect serve!

GREEK APERITIFS [Oúza]

ELEO OUZO (ON ICE) 4 CL 4,90

Our house ouzo from the Loukatos family distillery in Patras – the ideal aperitif and companion for your culinary journey at the Akropolis!

ELEO OUZO – GREEK APERITIF

Take-away price per bottle
0,2l ... 5,00 | 0,7l ... 14,00
on the house
0,2l ... 13,00 | 0,7l.. 45,00



PILÁVAS 4 CL 4,90

Very mild ouzo nectar.
Good mood from Patras!

PLOMÁRI 4 CL 4,90

From the village of Plomari on Lesbos.
Pure in flavour!

Drink ouzo on ice or diluted with a little water.

Ouzo is also a wonderful companion to your appetizers [Mezédés].

COLD MEZEDES [Krií Mezédes]

All appetizers are served with fresh bread.

1. MEZÉS ELEO 1220 13,90

Perfect for mezé beginners!

A tasting selection of three of our homemade dips: Zaziki*, Chtipiti* (spicy feta cream), and Soumeli* (garlic cream), served with warm toasted bread. Cult status!

2. CARPACCIO MOSCHÁRI 15,50

Freshly sliced beef fillet carpaccio, served with caper leaves from Santorini, Graviera shavings (the Parmesan of Greece), toasted pine nuts, and fresh arugula, refined with our cold-pressed Eleo oil from our own production and balsamic vinegar.

3. SOUMÉLI* 9,50

Homemade Cretan garlic cream made from Greek yogurt, olive oil, and a dash of lemon, served with warm pita bread. *The aioli of the Greeks!*

4. DOLMADÁKIA 7,00

Stuffed vine leaves with rice and Mediterranean herbs, served with Zaziki*

5. TIROKAFTERÍ* 7,90

Homemade spicy feta cheese cream with olive oil

6. TZATZÍKI* 6,90

Homemade yogurt dip with garlic, cucumber, and love

7. SKORDALIÁ 6,90

Homemade mashed potato-garlic specialty from Greece, also available warm on request.

8. TARAMÁS* 8,50

Homemade fine pink caviar cream flavoured with lemon and olive oil. The caviar of the Greeks!

10. PANTZÁRI 9,50

Beetroot tartare on an avocado nest with chia seeds and roasted pine nuts

11. CARPACCIO PANTZARIOÚ 12,90

Beetroot carpaccio with arugula, roasted walnuts, cherry tomatoes, and feta cheese, finished with a homemade honey-mustard dressing

12. MIKRÍ PIKILÍA ORETIKÓN 18,50

Small cold appetizer platter:

A cold variation of beetroot tartare on an avocado nest with chia seeds and roasted pine nuts, Zaziki, Skordalia, Tirokafteri (spicy sheep's cheese cream), giant beans, dolmadakia (stuffed vine leaves), marinated tomato salad with Greek carob croutons, olive assortment, and pepperoni

13. PANTZÁRIA ME YAOÚRTI 11,90

Beetroot salad with garlic and vinegar-oil dressing, served on Greek yogurt with walnuts, apples, and a beetroot chip

14. ELIÉS & PIPERGÍÉS 8,50

Variation of olives and green pepperoni*

WITH OUR DIPS!

Try our roasted, crispy pita bread (warm)

**PITA
BREAD
3,00**



vegetarian



vegan possible

Changes possible for an extra charge

WARM MEZEDES [Sestí Mezédes]

All appetizers are served with fresh bread.

16. SKORDÓPSOMO¹ 8,50

Oven-baked garlic bread with fresh tomatoes, cheese shavings, arugula, and balsamic cream

17. SESTÍ PIKILÍA OREKTIKÓN 18,50

Large warm appetizer platter:

With fried crispy zucchini, eggplant in panko flour, sweet peppers, Skordalia (mashed potato-garlic specialty), and Zaziki* served with a tomato-garlic sauce

18. KOLOKITHOBALÁKIA 8,80

Zucchini balls with herbs, pan-fried, served with Zaziki*

19. PIPERÍÉS SKÁRAS 8,50

Grilled pepperoni* with tomato-garlic sauce

20. KEFTEDÁKIA 9,90

Spicy meatballs with Mediterranean herbs, pan-fried in a homemade Metaxa sauce (mild)

21. KOLOKÍTHIA Í MELITZÁNES TIGANÍTÉS 9,90

Crispy zucchini or eggplant, fried in panko flour, served with Zaziki*

22. GIGANTES³ 7,50

Giant beans in tomato sauce, gratinated with feta cheese

23. FRÉSKA MANITÁRIA¹ 9,90

Fresh mushrooms, pan-fried with herbs, refined with crème fraîche and sherry

24. MELITZÁNES FOÚRNOU 12,50

Oven-baked eggplant wedges, served on homemade cold feta mousse with a refreshing tomato gremolata

small large

25. KRITIKÉS PATÁTES^{2|3} 5,00 | 9,90

Freshly sliced potatoes, gratinated with a house-style cream sauce

26. ELLINIKÍ PÍNSA 10,90

Crispy pinsa with rosemary, feta crumbles, olives, oregano, cherry tomatoes, dried tomatoes, arugula, and our Eleo olive oil.

27. TIGANIÁ 10,90

Chicken strips from the pan with colourful pepper strips and onions in a lemon-oregano oil

28. MELITZANOROLÁKIA 11,90

Eggplant rolls stuffed with feta cheese from Epirus, in an aromatic tomato sauce with fresh herbs and garlic

29. SIKOTI MOSCHARÍSIO 13,50

Calf's liver, pan-fried in butter, served with roasted onions and lemon

31. ARNÍSSIO SOUVLÁKI 11,90

Grilled juicy lamb skewer from lamb loin, served with lemon, Greek oregano, and Zaziki*

32. ELLINIKÉS PATATES 5,50

Hand-cut Greek fries with grated Graviera cheese

WITH OUR DIPS!

Try our roasted, crispy pita bread (warm)

PITA BREAD
3,00

 vegetarian

 vegan possible

Changes possible for an extra charge

SEAFOOD-MEZEDES [Psaromezédes]

All appetizers are served with fresh bread.

34. GARIDES SAGANAKI 11,50

Pan-fried prawns deglazed with ouzo, in a tomato, feta and basil sauce

35. GARÍDES KATAÍFI 11,50

Crispy prawns wrapped in kataifi threads (angel hair threads), served with a spicy mayo

36. GÁVROS 8,90

Small fried anchovies from the Mediterranean, typically served with lemon

37. GARÍDES SKORDÁTES 10,90

Prawns fried in olive oil with garlic and fresh herbs

38. KALAMARÁKIA SKÁRAS 12,50

Grilled baby squid, served on a bed of marinated arugula

39. CALAMARÉTTI 12,50

Crispy fried mini squid tentacles, lightly floured, served with lemon, caper leaves from Santorini, and Greek aioli

CHEESE-MEZEDES [Feta-Mezédes]

All appetizers are served with fresh bread.

40. TIROKROKÉTTES 9,50

Homemade crispy cheese balls made with various Greek cheeses, fried in panko flour, served with homemade tomato jam

41. FÉTA FÚRNU 12,90

Oven-baked feta cheese with olives, tomatoes, onions, pepperoni*, and pepperoni

42. FÉTA CHOURMÁS 12,90

Feta cheese (from Epirus, our home town) from the oven with dates, pistachio nuts, honey, Eleo olive oil, thyme and wild oregano

43. SAGANÁKI 11,90

Feta cheese breaded in panko flour, pan-fried

44. FÉTA SOUSÁMI ² 12,90

Feta cheese fried in a crispy filo pastry, with sesame seeds and Greek honey

45. BOUJOURDÍ (SLIGHTLY SPICY) 12,90

Three types of cheese baked with tomatoes, pepperoni*, chili, and Greek oregano

46. TALAGÁNI TRÚFA 12,50

Grilled creamy Talagani cheese, served with a truffle-pear chutney



47. HALLOUMI-FRIES 9,90

Crispy halloumi fries in panko, served with spicy mayonnaise

ELEO OLIVE OIL – EXTRA VIRGIN

Take-away price per jug
0,5l ... 15,90 | 0,7l... 19,90



Changes possible for an extra charge

FRESH CRICKET SALADS [Salátes]

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

48. ELINIKÍ SALÁTA   **3,50 | 7,00 | 14,00**

Greek salad, classic with tomatoes, cucumber, peppers, onions, olives, feta cheese, pepperoni*, Greek oregano and olive oil

49. CHORIÁTIKI SALÁTA ..   **3,50 | 7,00 | 14,00**

Farmer's salad with coleslaw, carrots, iceberg lettuce, tomatoes, cucumbers, onions, arugula, pepperoni, pepperoni*, olives, and feta cheese

50. ELEO SALÁTA   **17,90**

„Greek Salad 2.0“

Colorful cherry tomatoes, mixed pepper strips, onions, olives, pepperoni, caper leaves from Santorini, sun-dried tomatoes, walnuts, and a spicy creamy feta mousse, served on Dakos soil (Cretan barley rusk crumble), finished with our Eleo olive oil

**FOR ALL OUR SALADS,
PLEASE CHOOSE YOUR DRESSING:**
Honey-mustard, yogurt, honey-balsamic
or oil & vinegar

51. SALÁTA **13,90**

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

**A SALAD
TO YOUR
LIKING**

Chicken breast fillet +5,00

Gyros +5,00

Beef fillet strips (medium) +7,00

Prawns +6,00

Baby calamari..... +6,00

Halloumi in panko flour +4,00

52. GREEK BOWL..... **18,50**

Our Greek Bowl with gyros, coleslaw, cherry tomatoes, chickpeas, feta cubes, onions, olives, pepperoni, cucumbers, pomegranate seeds, and Kritharaki (Greek rice noodles), finished with homemade yogurt dressing

VEGETARIAN MAIN COURSES [Kiríos Piato Chortofágou]

54. RISÓTTO PANTZARÍOU  **17,50**

Creamy beetroot risotto with oven-roasted beetroot cubes, served with feta crumbles, roasted pine nuts, and arugula

55. RIZÓTO TOMÁTAS  **17,50**

Homemade tomato risotto with grated feta. An Italian classic with a Greek twist!

TO OUR DIPS!

Try our roasted, crispy pita bread (warm)

**PITA
BREAD
3,00**

 vegetarian

 vegan possible

Changes possible for an extra charge

WHAT WE LOVE [Aftá pou agapáme]

56. KRITIKÉS PATÁTES ²¹³

Freshly sliced potatoes, baked with a house-style cream sauce. Optionally with a meat of your choice, baked with Metaxa sauce (mild) and Gouda cheese:



Gyros	19,90
Chicken breast fillet	19,90
Pork steak	19,90
Biftéki	22,90
Pork fillet	22,50
Beef fillet	32,50

57. TIGANÁKI ¹ (FROM THE PAN)

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



Gyros	20,90
Chicken breast fillet	20,90
Pork steak	20,90
Pork fillet	23,90
Lamb, beef, and pork fillet (in red wine sauce)	32,90
Lamb fillet (in red wine sauce)	32,90
Beef fillet	33,90

58. PIÁTO FILÉTOU (FROM THE GRILL) 32,90

A combination of beef, lamb, and pork fillet from the grill, served with rustic fries, crisp vegetables, and Zaziki*

60. PIÁTO SPESIÁL (FROM THE GRILL) 23,90

Lamb chop, souvlaki, pork steak, souzouki from the grill, and gyros, served with Greek rice noodles (long grain noodles) in special sauce or rustic fries, with Zaziki*

91. ARGENTINA

BEEF FILLET, 250 g* 30,50

The leanest and best cut from Argentine beef.

92. ARGENTINA

RUMPSTEAK, 250 g* 25,50

A thin fat edge gives the meat its juiciness.

ADDITIONAL SIDE DISHES

On request, we can also prepare the following side dishes as an alternative:

Thyme potatoes	4,00
Kritikés Patátes ²¹³	4,50
Croquettes	3,50
French fries	4,00
Greek fries with cheese	5,50
Sweet potato fries	4,90
Kritharaki	3,00
Pita bread (warm)	3,00
Sautéed seasonal vegetables	5,00
Roasted onions	2,50
Small Zaziki*	3,00
Mayonnaise or ketchup	1,00

* The grammes given are approximate and refer to the raw weight.

PORK SPECIALTIES [Chiriná]

With our pork dishes you can choose between Greek rice noodles (long grain noodles) in a home-made special sauce or rustic fries.

61. GÍROS ME TZATZÍKI 18,90

Gyros with Zaziki*

62. GÍROS SPESIÁL ME TIRÍ 19,90

Gyros with Metaxa sauce (mild) and gratinated with cheese

63. BIFTÉKI 22,90

Grilled minced meat steak (approx. 400g) filled with feta cheese, served with homemade Mykonos sauce (spicy)

64. SOUFLÁKI DIAVÓLOU (SPICY) 24,50

Large skewer of pork medallions from the grill, with homemade Mykonos sauce (spicy)

65. SOUFLÁKI AGRÓTIKO 27,90

A large skewer with wafer-thin Sliced pork fillet from the grill, rolled and filled with feta cheese, pepperoni, onions, served with homemade mykonos sauce (spicy)

OUR
RECOMMENDATION
SPECIALTY
OF THE
HOUSE

OUR HOMEMADE SAUCES

All our sauces are freshly prepared according to family recipes:

Metaxa sauce (mild)	3,00
Mykonos sauce (spicy)	3,00
Tomato-garlic sauce	3,00
Herb butter	3,00
Lemon sauce	3,00
Pepper sauce	3,00

66. GIROMANÍA 20,90

Gyros in a pan in a special sauce (savoury) with fresh herbs and feta crumbles.

THE
CHEF
RECOMMENDS

67. SOUFLÁKI 18,50

2 meat skewers from the grill, with Zaziki*

68. PIÁTO KÉRKIRAS 22,90

Gyros, 1 souvlaki, and 2 souzoukia from the grill, served with Zaziki*

69. PIÁTO RÓDU 19,90

1 souvlaki from the grill, gyros, and Zaziki*

71. PIÁTO DÉLFI 19,90

Gyros and liver from the grill, served with Zaziki*

72. STEKÁKIA ME TIRÍ 20,90

3 pork steaks from the grill, with homemade Metaxa sauce (mild), gratinated with cheese

73. PIÁTO AFRÓDITIS 22,50

Grilled pork fillet with gyros, served with Zaziki*

LAMB DISHES [Arníssia Fagitá]

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

Tender lamb fillets or lamb chops from the grill, served on kritharaki (Greek long grain pasta) in a homemade special sauce (savoury), gratinated with feta cheese

Lamb fillet	29,90
Lamb chops from the crown	27,90

75. ARNÍSSIA TRILOGÍA 32,90

Grilled lamb variation consisting of lamb fillet, lamb chops from the crown and a juicy rack of lamb skewer, served with crispy vegetables, rustic fries and Zaziki*

OUR
RECOMMENDATION
SPECIALTY
OF THE
HOUSE

76. PAIDÁKIA 30,90

Tender lamb chops from the crown, grilled, classic with lemon, served with rustic fries, crisp vegetables, and Zaziki*

77. FILÉTO ARNÍ 32,50

Tender lamb fillets from the grill, served with rustic fries, crisp vegetables, and Zaziki*

78. ARNÍ FÚRNU (AUS DEM OFEN) 24,90

Oven-braised butter-tender lamb shank in a tomato and red wine broth red wine broth, served on a fine celery puree with crunchy vegetables

OUR
RECOMMENDATION
SPECIALTY
OF THE
HOUSE

POULTRY SPECIALTIES [Puleriká]

79. GEMISTÁ KOTÓPOULO 21,50

Stuffed chicken breast fillets with spinach and feta, served with vegetables, rustic fries, and homemade Mykonos sauce (spicy)

80. FILÉTO KOTÓPOULO ME TIRÍ 19,90

2 grilled chicken breast fillets, with homemade Metaxa sauce (mild), gratinated with cheese, served with Greek rice noodles (long grain noodles) in special sauce or rustic fries

FISH SPECIALTIES [Psariká]

You can find more fish dishes on the current weekly menu!

81. KALAMARÁKIA 25,50

Lightly floured, crispy fried baby calamari, served with crunchy seasonal vegetables, thyme fingerling potatoes, and Souméli (aioli dip)

82. KALAMÁRIA 24,90

Lightly floured, crispy fried calamari rings, served with seasonal vegetables, thyme fingerling potatoes, and Souméli (aioli dip)

83. SOLOMÓS SKÁRAS 25,90

Fresh grilled salmon fillet, served on oven vegetables, thyme potatoes, and homemade lemon sauce

DIPS WITH OUR FISH DISHES

Tzatzíki*	(yogurt dip).....	3,00
Souméli*	(aioli)	3,00
Taramás*	(fish roe cream).....	3,00
Skordaliá	(mashed potato-garlic specialty).....	3,00
Lemóni	(lemon sauce).....	3,00

84. PILÁFI 25,50

Greek pilaf (rice dish) with calamari rings, baby calamari, scallops, prawns, and venus clams with tomato, lemon, and saffron.
The Spaniard calls it paella, the Greek calls it pilafi!

86. TZIPOÝRA SKÁRAS 25,50

Fresh gilthead bream (approx. 500g) – grilled whole on request – on fresh spinach, thyme fingerling potatoes, and a lemon-olive oil marinade

87. MAKARONÁDA THALASINÍ 25,50

“Seafood pasta Greek style” – Tagliatelle with calamari, mussels, scallops, venus clams, prawn, garlic, chili, and black olives, deglazed with Malagousia white wine and refined with fresh herbs

Would you like an individual preparation of authentic Greek fish specialities? Talk to us, we will be happy to take your order!

FOR THE LITTLE APPETITE [Jiá tin mikri órexi]

All dishes are served with Greek rice noodles (long grain noodles) in a homemade special sauce or rustic fries.

93. MIKRÓ GÍRO 14,90

Small portion of gyros, served with Zaziki*

94. MIKRA SOUZOÚKIA 14,90

Minced meat rolls from the grill,
served with homemade metaxa sauce (mild)

95. SOUFLÁKI 14,90

A meat skewer from the grill, served with Zaziki*

96. CHRINÓ STEKÁKI ME TIRÍ 14,90

A grilled pork steak,
served with homemade metaxa sauce (mild),
gratinated with Gouda cheese

97. KOTÓPOULO FILÉTO 14,90

Grilled chicken breast fillet,
served with homemade metaxa sauce (mild)

SWEET FINALE [Epidórpia]

Please see our weekly menu for other desserts!

98. YAOÚRTI ME MÉLI 7,90

Original Greek yoghurt[®], classically served with
walnuts and Greek honey

99. PANNA COTTA 8,50

Prepared with Italian love by the lady of the house!
Homemade panna cotta, with a choice of fruit
or caramel topping

100. PROFITERÓL ME FISTÍKI IGÍNIS 11,50

Dough balls filled with vanilla cream and a
pistachio cream coating, served with grated
pistachio nuts

101. SOUFLÉ SOKOLÁTAS 12,50

Warm chocolate cake with a liquid centre,
served with a scoop of vanilla ice cream

102. GALAKTOBOUREKO 9,50

Semolina pudding crispy baked in filo pastry with
an orange syrup topping, served with vanilla ice
cream. **Prepared by the niece of the house!**

103. KARIDÓPITA 9,50

Lukewarm, juicy homemade Greek-style
walnut cake prepared with cinnamon and
cloves, a light syrup flavour, served with
vanilla ice cream

THE
CHEF
RECOMMENDS

SMALL SWEET FINALE
Choice of ice cream flavours

Vanilla per scoop 1.80
Strawberry per scoop 1.80
Chocolate per scoop 1.80

Cream 0.50
Chocolate sauce 0.50

FOR AFTER [Giá metá]

MASTICHA-LIKÖR 4 CL 4,90

A clear liqueur made from the resin of pistachio trees on the island of Chios. Its flavour is reminiscent of fresh, sweet, grated carrots.
Served with an ice cube!

TENTURA ZIMT-LIKÖR 4 CL 4,90

An intense herbal cinnamon liqueur - round, spicy, oriental flavour. From Patras!
Served with an ice cube!

OUZO PILÁVAS (ON ICE) 4 CL 4,90

Our guests' favourite ouzo!

ELEO OUZO (ON ICE) 4 CL 4,90

For the very best friends!

LIMONCELLO KATSAROS (ON ICE) 4CL 4,90

Greek limoncello from the Katsaros distillery on ice with lemon

RAKÓMELO 4 CL 4,90

A Cretan marc spirit with the addition of honey, cinnamon and clove extracts. A great flavour experience!
The Rakómelo is served warm.

ALPHA ESTATE „OMEGA WHITE“ 5 CL 5,90

(Dessert wine)

POD Amyndeol Macedonia

The late selection of Gewürztraminer & Malagousia impresses with its full-bodied bouquet, fine acidity and long finish

AGED TZIPOURO KATSAROS 2 CL 8,90

Aged marc spirit without aniseed from the Moscato Tirnavou grape variety.
Matured for 48 months in French oak barrels.
Flavour of ripe plums, roasted almonds and an aftertaste of fresh vanilla.
Served in a warm glass!



METAXA 5-STERNE 2 CL 4,90

METAXA 7 STERNE 2 CL 5,90

METAXA 40 JAHRE GRAND FINE 2 CL 7,90

METAXA RESERVÉ 2 CL 8,90

PRINZ BRAND 2 CL 3,90

Hazelnut, old apricot or old Williams-Christ pear

RAMAZOTTI (ON ICE) 4 CL 4,00

KOKKINO (ON ICE) 4 CL 4,50

Homemade red cocktail

SAMBUCCA (ON ICE) 4 CL 4,90

ELEO OUZO 2 CL 2,50

KOKKINO (RED) 2 CL 2,20

GREEK MARC [TZÍPOURA TIS ELLÁDOS]

MOUCHTARO SMALL BATCH 4 CL 4,90




Origin: From the Lost Lake Distillery, Central Greece
Grape variety: Mouchtaro
Reminiscent of figs and strawberries,
soft and buttery in flavour

MALAGOUSIA SMALL BATCH 4 CL 4,90

Origin: From the Lost Lake Distillery,
Central Greece
Grape variety: Malagousia
Reminiscent of pineapple and mango,
soft and smooth in flavour

WHITE WINE [Aspra Krasiá]

You can find more Greek quality wines on our wine list!

	0,1 L	0,2 L	0,75 L	 0,75 L
ELEO (DRY) 	4,00	7,90	26,00	14,00
Ktima Hatzimichalis Atalanti Sterrea Ellada <i>Our house wine. Easy drinking with class!</i>				
CHARDONNAY HOULEVENA (DRY)	4,50	8,90	28,00	17,00
Ktima Hatzimichalis Atalanti Sterrea Ellada <i>Exotic fruit flavours with fine acidity. Bravo!</i>				
BREAK THE GLASS (DRY)	4,00	7,90	26,00	14,00
Lafazanis winery Nemea Peloponnes <i>Malagousia & Sideritis. Seductive combination of two two Greek grape varieties. Fine minerality and fresh citrus flavours. Makes you want more!</i>				
MALAGOUSIA HATZIMICHALIS (DRY)	4,30	8,50	28,00	16,00
Ktima Hatzimichalis Atalanti Sterrea Ellada <i>The trend variety of recent years in Greece. Why? Try it. Fine flavours of melon and jasmine and a mild acidity.</i>				
KALLFELZ RIESLING (DRY)	4,50	8,90	28,00	17,00
Weingut Albert Kallfelz Zell Mosel <i>A racy Riesling with a refreshing flavour and fine minerality. This is what Riesling should taste like</i>				
ELEO IMIGLYKOS (SWEET)	3,80	7,50	25,00	14,00
<i>Semi-sweet. Notes of citrus fruit. For those who don't like it so dry.</i>				
RETSINA MALAMATINA (RESINATED WINE)	3,00	5,90	10,90	 0,5 L 7,00
Kalochoi Nordostgriechenland <i>We love tradition! This resinised white wine is produced according to age-old tradition. Full-bodied and mild in flavour with lots of resin.</i>				
WEINSCHORLE		6,50		

We are happy to advise you!

All wines also available to take away.





ROSÉ WINE [Rosé Krasiá]

You can find more Greek quality wines on our wine list!

		0,1 L	0,2 L	0,75 L	 0,75 L
ELEO (DRY)		4,00	7,90	26,00	14,00
Ktima Hatzimichalis I Atalanti I Sterrea Ellada <i>A rosé cuvée that quickly empties the glass or bottle. Quaffable but with ambition.</i>					

RED WINE [Kókkina Krasiá]

		0,1 L	0,2 L	0,75 L	 0,75 L
ELEO (DRY)		4,00	7,90	26,00	14,00
Ktima Hatzimichalis I Atalanti I Sterrea Ellada <i>An all-rounder. Berry-flavoured, smooth and drinkable.</i>					
ATMA (DRY)		4,50	8,90	28,00	17,00
Thymiopoulos Vineyards I Naoussa I Makedonia <i>Very soft and fruity in the mouth. Fine flavours of sultanas and berries.</i>					
MEGA SPILEO CUVÉE III (DRY)		4,50	8,90	28,00	17,00
Cavino winery I Achaia (central greece) <i>Agiorgitiko, Mavrodaphne and Cabernet Sauvignon. Warm and charming on the palate with notes of red and black fruits. One of our strongest in the house</i>					
BREAK THE GLASS (DRY)		4,00	7,90	26,00	14,00
Lafazanis winery I Nemea Peloponnes <i>Agiorgitiko & Tempranillo. The number 1 Spanish red wine grape with one of the oldest red wine grapes in Greece. The combination can only be good.</i>					
CABERNET SAUVIGNON (DRY)		4,50	8,90	28,00	17,00
Ktima Hatzimichalis I Atalanti I Sterrea Ellada <i>A classic. Fine aroma of wood and mint. Dense and firm on the palate with fine tannins on the finish.</i>					
ELEO IMIGLYKOS (SWEET)		3,80	7,50	25,00	14,00
<i>Marmalade flavour. Velvety tannins. A fresh, sweet red wine for those who don't like it quite so dry.</i>					

BEER [Bíres]



GREEK BEER (DRAUGHT) 0,4 L 5,90



PILSNER (DRAUGHT) 0,3 L 3,70 | 0,4 L 4,90

RADLER 0,3 L 3,70 | 0,4 L 4,90

PILSNER WITH COLA ^{11 7 | 9 | 13} 0,3 L 3,70 | 0,4 L 4,90

ALSTER 0,3 L 3,70 | 0,4 L 4,90



DARK BEER (DRAUGHT) 0,3 L 3,70 | 0,5 L 5,90

DARK BEER MIT COLA ^{11 7 | 9 | 13} 0,3 L 3,70 | 0,5 L 5,90

WEISSBIER (DRAUGHT) 0,5 L 5,90

BANANENWEIZEN 0,5 L 5,90

BEER [Bíres] – Non-Alcoholic



HERB (NON-ALKCOHOLIC) 0,33 L Bottle 3,70

RADLER (NON-ALKCOHOLIC) 0,33 L Bottle 3,70



WEISSBIER (NON-ALKCOHOLIC, DRAUGHT) 0,5 L 5,90

NON-ALCOHOLIC DRINKS [Anapsiktiká]

 1|3|9|11

 1|3|11

.....0,33 L Bottle 4,20

 1|3|9|11

 1|3

 1|3|9|11

.....0,33 L Bottle 4,20

 **ISENBECK**
MALZ

MALT BEER ¹ 0,33 L Bottle 3,70



BITTER LEMON ^{3|10} 0,2 L 3,50

GINGER ALE ¹ 0,2 L 3,50

 **FEVER-TREE**

MEDITERRANEAN TONIC ^{10|13} 0,2 L 3,90

 **TÖNNISSTEINER**

MEDIUM 0,25 L BTL. 3,00 | 0,7 L BTL. 7,50

STILL WATER 0,25 L BTL. 3,00 | 0,7 L BTL. 7,50

*"A full man
and a hungry man
can speak poorly
with each other!"*

JUICES & LEMONADE [Chimí]



RUHBARB SPRITZER	0,33 L Bottle	4,50
APPEL SPRITZER (NATURALLY CLOUDY)	0,33 L Bottle	4,50
REDCURRANT SPRITZER	0,33 L Bottle	4,50
CURRANT SPRITZER	0,33 L Bottle	4,50

PASSION FRUIT SPRITZER ³ 0,3 L 4,50 | 0,4 L 5,90

CHERRY SPRITZER 0,3 L 4,50 | 0,4 L 5,90

ORANGE SPRITZER 0,3 L 4,50 | 0,4 L 5,90

JUICE 0,3 L 4,50 | 0,4 L 5,90

Apple | Orange | Cherry | Banana ³ | Passion fruit ³ oder KiBa



HOMEMADE GREEK LEMONADES 0,4 L 5,90

Peach | Lemon | Red fruit | Pomegranate-green apple | Strawberry-lemon

HOT DRINKS [Rofímata]



COFFEE ⁹ 2,80

CAPPUCCINO ⁹ 3,70

ESPRESSO ⁹ 2,80

DOUBLE ESPRESSO ⁹ 4,20

LATTE MACCHIATO ⁹ 4,50

ESPRESSO MACCHIATO ⁹ 3,20

TEE 2,50

Camomile, peppermint, fruit,
black or green tea



NESCAFÉ FRAPPÉ ⁹ 3,50

Cold Greek coffee



GREEK MOKKA ⁹ 3,90

ORDER YOUR MOCHA LIKE A GREEK!

Enan skéto – *pure*

Enan métrio – *semi-sweet*

Enan glikó – *sweet*

LONGDRINKS [Potá]

WHISKY-COLA ^{1|3|9|11} 0,3 L 8,00

WODKA-ORANGE 0,3 L 8,00

HAVANA-COLA ^{1|3|9|11} 0,3 L 8,00

WODKA-LEMON ^{3|10} 0,3 L 8,00

SPIRITUOSEN [Inopnevmatódi]

BAILEYS ^{1|9} (ON ICE) 4 CL 5,90

KOKKINO 2 CL 2,20

ELEO OUZO 2 CL 2,50

ABSOLUT VODKA 2 CL 2,50

SAMBUCCA 2 CL 2,50

JÄGERMEISTER 2 CL 2,50

SIERRA TEQUILA SILVER 2 CL 2,50

DIMPLE WHISKEY 4 CL 6,50

JACK DANIELS 4 CL 5,90

DON PAPA RUM (PHILIPPINEN) 4 CL 6,50

HAVANA CLUB AÑEJO 3 AÑOS 4 CL 3,50

LIMONCELLO KATSAROS 2 CL 2,50

Greek limoncello from the Katsaros distillery

*"Eating is a necessity,
savouring is an art"*



For allergy sufferers, this menu is accompanied by further information material with allergen labelling is available in the restaurant.

ADDITIVES:

LABELLED DISHES

Zaziki* = 8

Tarama* = 1, 2, 3

Soumeli* = 1, 3, 8

Tirokafteri* = 2, 3

Joghurt-Dressing* = 1, 2, 3, 8, 11

Pepperoni* = 2, 3

ADDITIVES:

FOOD AND BEVERAGES

1 with colouring

2 with preservative

3 with antioxidant

4 with flavour enhancer

5 sulphurised

6 blackened

7 with phosphate

8 with milk protein

9 containing caffeine

10 containing quinine

11 with sweetener

12 contains a source of phenylalanine

13 acidifier

SPECIAL ALLERGEN INFORMATION

Allergens are listed if the designated substances (list of main allergens) or products made from them are contained in the final food in modified or unchanged form. The list of main allergens is not exhaustive. In fact, there are other allergenic substances in addition to those listed.

No guarantee can be given that the information is 100% complete. Possible recipe changes are incorporated at regular intervals. Cross-contamination with peanuts, gluten, crustaceans, fish, nuts, soya and milk cannot be ruled out during processing.

You are welcome to view detailed lists of ingredients. Please contact us.
