



Appetizers cold

1. Tzatziki 5.20
Traditional greek yogurt with cucumbers and garlic served with freshly baked baguette
2. Taramosalata 6.50
Salty fish eggs' cream served with freshly baked baguette
3. Kopanisti 6.50
Seasoned feta cheese (piquant and spreadable) served with freshly baked baguette
4. Octopus salad 10.90
With peppers, onion, lemon and olive oil served with freshly baked baguette

Appetizers warm

5. Saganaki 9.50
breaded and crispy baked sheep cheese with tzatziki
6. Feta Fournou 10.90
feta cheese from the oven with tomato, pepper, olive and olive oil served with freshly baked baguette
7. Haloumi 10.90
grilled cypriot cheese, tomato slices with green salad and honey-balsamic-creme
8. Grilled hot peppers 5.90
with tzatziki, fresh garlic and olive oil
10. Dolmadakia 5.90
grape leaves filled with rice and tzatziki



11. Baked zucchini ^{vegan} 7.90
floured and fried in the pan served with our potato-garlic-creme
12. Grilled eggplant ^{vegan} 8.80
with our potato-garlic-creme
13. Garlic bread ^{vegan} 4.50
Ciabatta coated with fresh garlic and herb cream

Salads

30. Farmer's salad 9.90 size starters 12.90 size main dish
Original greek farmer's salad with tomatoes, cucumbers, peppers,
feta, olives, pepperoni and onions
31. Salad plate Gyros 14.60
Fresh crunchy leaf lettuce with crispy Gyros
32. Salad plate Chicken 14.90
Fresh crunchy leaf lettuce with tender chicken strips
33. Salad plate Haloumi 13.50
Fresh crunchy leaf lettuce with grilled Haloumi

Of course the salads are also possible as a ^{vegan} version without cheese and without meat.



Fish

We have noted our changing and always fresh fish specialties on our weekly board.

36. Baby-Calamari 17.80

Small squids with patates, tzatziki and a salad plate
(please choose: floured / baked or blank / grilled)

From the oven

40. Musaka 15.90

eggplant-courgette-potato casserole with minced meat, bechamel cream and a salad plate

41. Juwetzi 17.90

lamb ragout from the haunch with rice noodles, green beans, baked with cheese

From the rotisserie

42. Gyros 14.60

with french fries, salad plate and tzatziki

43. Gyros Metaxa 15.60

Gyros with metaxa sauce, patates and a salad plate



From the grill

44. Lamb chops 23.90
New Zealand Lamb (Karee) out of the back with patates and green beans with bacon
45. Souvlaki 14.90
Saddle of pork on a spit with french fries, tzatziki and a salad plate
46. Bifteki 16.80
Pork minced steak filled with feta, served with tzatziki, french fries and a salad plate
47. Hirtenspieß 23.80
three kinds of meat: veal steak, filet of lamb, chicken, skewered with onions and peppers, served with green beans with bacon, patates and Metaxa sauce
48. Bovine liver 15.90
with steamed onions, Williams-Christ-pear served with french fries and a salad plate
50. Souvlaki Kotopulo 17.80
Tender chicken breast fillets on a skewer with mediterranean vegetables, wild rice mixture topped with metaxa sauce, with tzatziki

Small belly – small plate

We are happy to create individual children's portions for our little guests.

Ask for it!



Vegetarian main dishes

54. Mediterranean vegetable pan 14.50
Fresh steamed vegetables, sprinkled with feta, served with patates
55. Mediterranean vegetable pan ^{vegan} 13.50
Fresh steamed vegetables, served with patates
56. Kritharaki 12.90
Small rice-shaped noodles baked in tomato sauce with aubergines and cheese
57. Gigantes 12.90
Giant beans baked in tomato sauce with feta, served with freshly baked baguette
58. Filled eggplant ^{vegan} 13.50
with peppers, tomatoes, olives and rice in tomato sauce



Desserts

100. Galaktoporiko 8.70

Puff pastry filled with wheat semolina cream, vanilla ice-cream and fresh fruits

101. Greek yogurt 6.90

with honey, walnuts and fresh fruits

102. Chocolate-Soufflé 8.50

*Warm soufflé with melted kernel, served with vanilla ice cream
(please choose the filling: chocolate or caramel)*

103. Vanilla ice-cream 5.70

with hot chocolate sauce

104. Vanilla ice-cream ^{vegan} 6.70

based on coconut milk, with hot raspberry sauce

105. Mixed ice-cream 4.50

The popular classic: strawberry, vanilla, chocolate



General information

1. All prices in **Euro**.
2. If you have **food intolerances** just talk to our service staff. We are also happy to offer you our menu with allergen directory.

3. **Free WiFi** for our guests available

name: Alexis password: Greek@Eltville



4. Do you like us? Share your experience! You help us with your **reccommandation**
ex. on **Google** or

Facebook



TripAdvisor



Guest book (our website)



Did you miss something or could we make something even better for you? Tell me:

Alexandros "Alexi" Giosis, owner.

Thank you very much!

5. Opening hours

daily (except closing day Wednesday) 5:00 – 10:00 p.m. (kitchen closes 9:30 p.m.)

additionally Sunday & public holiday 12:00 – 2:00 p.m. (kitchen closes 1:30 p.m.)

You can always read the current closing days and possibly different opening times on our website.

6. **Payment options:** cash, EC card, credit card, V PAY, Maestro.