



## Appetizers cold

1. Tzatziki 5.50  
*Traditional greek yogurt with cucumbers and garlic served with freshly baked ciabatta*
2. Taramosalata 6.90  
*Salty fish eggs' cream served with freshly baked ciabatta*
3. Kopanisti 6.90  
*Seasoned feta cheese (piquant and spreadable) served with freshly baked ciabatta*
4. Octopus salad 11.90  
*With peppers, onion, lemon and olive oil served with freshly baked ciabatta*

## Appetizers warm

5. Saganaki 9.90  
*breaded and crispy baked sheep cheese with tzatziki*
6. Feta Fournou 11.90  
*feta cheese (piquant) from the oven with tomato, pepper, olive and olive oil served with freshly baked ciabatta*
7. Haloumi 11.90  
*grilled cypriot cheese, tomato slices with green salad and honey-balsamic-creme*
8. Grilled hot peppers 6.50  
*with tzatziki, fresh garlic and olive oil*
10. Dolmadakia 6.50  
*grape leaves filled with rice and tzatziki*



11. Baked zucchini <sup>vegan</sup> 7.90  
floured and fried in the pan served with our potato-garlic-creme
12. Grilled eggplant <sup>vegan</sup> 8.80  
with our potato-garlic-creme
13. Garlic bread <sup>vegan</sup> 4.90  
Ciabatta coated with fresh garlic and herb cream

## Salads

30. Farmer's salad 10.50 size starters      13.50 size main dish  
Original greek farmer's salad with tomatoes, cucumbers, peppers,  
feta, olives, pepperoni and onions
31. Salad plate Gyros 14.90  
Fresh crunchy leaf lettuce with crispy Gyros
32. Salad plate Chicken 15.90  
Fresh crunchy leaf lettuce with tender chicken strips
33. Salad plate Haloumi 14.90  
Fresh crunchy leaf lettuce with grilled Haloumi

We serve oven-fresh ciabatta with all salads.

Of course the salads are also possible as a <sup>vegan</sup> version without cheese and without meat.



## **Fish**

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

### 36. Baby-Calamari 19.40

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

## **From the oven**

### 40. Musaka 19.20

eggplant-courgette-potato casserole with ground beef, bechamel cream and metaxa sauce and a salad plate

### 41. Juwetzi 19.50

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

## **From the rotisserie**

### 42. Gyros 15.60

with french fries, salad plate and tzatziki

### 43. Gyros Metaxa 16.50

Gyros with metaxa sauce, patates and a salad plate



## From the grill

44. Lamb chops 25.90  
*New Zealand Lamb (Karee) out of the back with potatoes and green beans with bacon*
45. Souvlaki 15.60  
*Saddle of pork on a spit with french fries, tzatziki and a salad plate*
46. Bifteki 18.80  
*Pork minced steak filled with feta, served with tzatziki, french fries and a salad plate*
47. Hirtenspieß 25.80  
*three kinds of meat: veal steak, filet of lamb, chicken, skewered with onions and peppers, served with green beans with bacon, potatoes and Metaxa sauce*
48. Bovine liver 16.50  
*with steamed onions, Williams-Christ-pear served with french fries and a salad plate*
50. Souvlaki Kotopulo 19.90  
*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 15.50  
Fresh steamed vegetables, sprinkled with feta, served with patates
55. Mediterranean vegetable pan <sup>vegan</sup> 14.50  
Fresh steamed vegetables, served with patates
56. Kritharaki 13.90  
Small rice-shaped noodles baked in tomato sauce with aubergines and cheese
57. Gigantes 13.90  
Giant beans baked in tomato sauce with feta, served with freshly baked ciabatta
58. Filled eggplant <sup>vegan</sup> 14.50  
with peppers, tomatoes, olives and rice in tomato sauce



## Desserts

100. Galaktoporiko 9.90

Oven warm puff pastry filled with wheat semolina cream, vanilla ice-cream and fresh fruits

101. Greek yogurt 7.40

with honey, walnuts and fresh fruits

102. Chocolate-Soufflé 9.90

Warm soufflé from the oven with melted kernel, served with vanilla ice cream and fresh fruits

103. Vanilla ice-cream 6.70

with hot chocolate sauce

104. Vanilla ice-cream <sup>vegan</sup> 7.70

based on coconut milk, with hot raspberry sauce

105. Mixed ice-cream 5.50

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 **recommandation**

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)

5:00 – 10:00 p.m. (kitchen closes 9:00 p.m.)

additionally 1st Sunday of the month

12:00 – 2:00 p.m. (kitchen closes 1:15:30 p.m.)

closing days

Wednesday (all around the year)

+ Tuesday (only during winter period)

You can always read possibly different opening times (Easter, Mothers Day, Christmas, New Years Eve...) on our website.

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