



Appetizers cold

1. Tzatziki 6.40
Traditional greek yogurt with cucumbers and garlic served with freshly baked ciabatta
2. Taramosalata 7.70
Salty fish eggs' cream served with freshly baked ciabatta
3. Kopanisti 7.70
Seasoned feta cheese (piquant and spreadable) served with freshly baked ciabatta
4. Octopus salad 13.90
With peppers, onion, lemon and olive oil served with freshly baked ciabatta

Appetizers warm

5. Saganaki 11.10
breaded and crispy baked sheep cheese with tzatziki
6. Feta Fournou 13.50
feta cheese (piquant) from the oven with tomato, pepper, olive and olive oil served with freshly baked ciabatta
7. Haloumi 13.50
grilled cypriot cheese, tomato slices with green salad and honey-balsamic-creme
8. Grilled hot peppers 7.40
with tzatziki, fresh garlic and olive oil
10. Dolmadakia 8.50
grape leaves filled with rice and tzatziki



11. Baked zucchini^{vegan} 9.00
floured and fried in the pan served with our potato-garlic-creme
12. Grilled eggplant^{vegan} 9.90
with our potato-garlic-creme
13. Garlic bread^{vegan} 5.50
Ciabatta coated with fresh garlic and herb cream

Salads

30. Farmer's salad 11.90 size starters 15.50 size main dish
Original greek farmer's salad with tomatoes, cucumbers, peppers,
feta, olives, pepperoni and onions
31. Salad plate Gyros 17.00
Fresh crunchy leaf lettuce with crispy Gyros
32. Salad plate Chicken 18.00
Fresh crunchy leaf lettuce with tender chicken strips
33. Salad plate Haloumi 17.00
Fresh crunchy leaf lettuce with grilled Haloumi

We serve oven-fresh ciabatta with all salads.

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 23.90

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

From the oven

40. Musaka 21.00

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

41. Juwetzi 22.00

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

From the rotisserie

42. Gyros 18.50

with french fries, salad plate and tzatziki

43. Gyros Metaxa 19.50

Gyros with metaxa sauce, potatoes and a salad plate



From the grill

44. Lamb chops 32.50

New Zealand Lamb (Karee)) out of the back with patates and green beans with bacon

45. Souvlaki 18.50

Saddle of pork on a spit with french fries, tzatziki and a salad plate

46. Bifteki 21.50

Pork minced steak filled with feta, served with tzatziki, french fries and a salad plate

47. Hirtenspieß 34.00 - *only available with pre-order* -

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 18.50

with steamed onions, Williams-Christ-pear served with french fries and a salad plate

50. Souvlaki Kotopulo 23.50

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 18.50
Fresh steamed vegetables, sprinkled with feta, served with potatoes
55. Mediterranean vegetable pan ^{vegan} 17.50
Fresh steamed vegetables, served with potatoes
56. Kritharaki 16.00
Small rice-shaped noodles in tomato sauce with aubergines and cheese baked
57. Gigantes 16.00
Giant beans baked in tomato sauce with feta, served with freshly baked ciabatta
58. Filled eggplant ^{vegan} 19.50
with peppers, tomatoes, olives and rice in tomato sauce



Desserts

100. Galaktoporiko 11.50

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

101. Greek yogurt 8.50

with honey, walnuts and fresh fruits

102. Chocolate-Soufflé 11.50

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

103. Vanilla ice-cream 7.90

with hot chocolate sauce

104. Vanilla ice-cream ^{vegan} 8.90

based on coconut milk, with hot raspberry sauce

105. Mixed ice-cream 6.50

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) + Thursday (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.