



# ORPHEAS

RESTAURANT  
CATERING  
CAFÈ  
BAR

Authentic Greek Cuisine

FOOD MENU

## Salads

Choriatiki salata – Greek salad	G	7.90
Avocado salad	C	8.50
fresh mix lettuce, tomatoes, & cucumber topped with our homemade cocktail dressing		
Orpheas salad	GFN	10.50
fresh mix green salad, cherry tomatoes, baby cucumber, spring onions, peanuts, pomegranate, sesame, & dry figs, topped with fig balsamic vinegar, olive oil dressing & graviera cheese flakes		

## Mezes

Homemade dips (spreads)	CGD	4.50
tzatziki, eggplant, paprika, tirokafteri, taramosalata		per piece
Zucchini & eggplants chips	AG	6.90
served with tzatziki dip		
Kolokithokeftedes	CG	9.50
deep-fried zucchini with herbs balls served with yogurt & lime dip		
Eggplant avocado tower	GA	7.90
grilled eggplants slices, halloumi cheese, topped with spring onions & grilled pine nuts served with pita bread		
Greek pita bread	A	1.90
		per piece

## Soups

Homemade Greek mix fish soup	BRDL	9.50
Traditional Lentil soup from Greece	-	5.90
Tomato soup	O	4.50

## Greek Specials

Fried calamari	ACGR	9.50
served with our homemade tartar dip		
Garides saganaki	GO	9.50
sauté prawns in tomato sauce with ouzo & feta cheese		
Mydia saganaki	OMGR	6.50
sauté mussels in tomato - mustard sauce with ouzo & flakes of graviera cheese		
Grilled mydia	R	6.90
grilled mussels in shell served with olive oil & lemon sauce		
Baked Feta cheese	ACGN	8.90
with sliced tomatoes, green chili peppers in olive oil		
Feta cheese saganaki	ACGN	8.90
wrapped feta cheese in filo kroustas, topped with honey & sesame seeds		
Graviera saganaki	ACG	8.90
deep-fried classic Greek hard cheese		

## Pareas Variations

Pikilia Orpheas	AGDL	13.50	Cold plate	CGD	10.50	Pikilia from the sea	RDB	19.50
platter of warm and cold variations, zucchini & eggplants chips, pane feta cheese, traditional Greek pitakia, spinach strudel, tzatziki, eggplant & tirokafteri dip			tzatziki, eggplant, tirokafteri, tarama dip, pickled red peppers & feta cheese			platter with marinated anchovies, marinated octopus, grilled mussels, grilled prawns & grilled calamari		

## Vegetarische Spezialitäten

Strudel with spinach	ACG	10.50	Briam	GL	10.50	Butter Mushrooms	GO	10.50
herbs and feta cheese			slow-baked vegetables in honey & yogurt topping			risotto		
						creamy butter risotto with sauté mix mushrooms in white wine served with arugula & graviera cheese flakes		

## Meat and Chicken

<b>The real Greek gyros</b> served with French fries, tzatziki dip & spicy sauce	G	12.50
<b>Traditional Greek moussaka</b> potato soufflé, deep-fried eggplants, minced beef meat & béchamel sauce	ACG	11.90
<b>Souvlaki from chicken</b> served with French fries, tirokafteri dip	G	12.50
<b>Bifteki from beef</b> with feta cheese filling served with French fries, paprika dip	GAC	12.90
<b>Lamb chops</b> served with baked potatoes in lemon sauce & tzatziki dip	G	17.50

## Fresh from the sea

<b>Grilled sea bass fillet</b> served with a side salad, grilled vegetables	DN	18.50
<b>Grilled salmon fillet</b> served with sesame spinach, sliced orange	DN	18.50
<b>Mini calamari grilled</b> served with zucchini chips, tartar sauce & side salad	ACGR	16.50
<b>Grilled scampi</b> with a side salad, cocktail dip	BCG	18.50
<b>Tagliatelle tricolore with seafood</b> in tomato - basil sauce & graviera cheese flakes	OBARGC	16.50

## Plates

<b>Grilled meat plate</b> gyros, chicken or pork souvlaki, bifteki, lamb chops, served with French fries & tzatziki dip	AGC	39.50 for 2 persons	<b>Grilled fish plate</b> gilthead seabream, sea bass, calamari, prawn, mussels, sesame spinach, baked potatoes	DRNB	54.00 for 2 persons	<b>Greek cheese plate</b> combined with fresh fruits to accompany your wine or your drink	GH	14.90
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## Desserts

<b>Yaniotiko</b> baklava stuffed with kadaifi dough & nuts	AH	4.90	<b>Galaktoboureko</b> filo pastry with semolina pudding	ACGH	4.20	<b>Lava Cake</b> chocolate soufflé with crumble & vanilla ice cream	ACGH	6.90
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Ask about our daily specials

## Aperitif

La vie en rose	0.25	6.50
Hugo	0.25	4,90
Ramazotti Rosato	0.25	4.90
Aperol-Spritz	0.25	4.90
Prosecco	0,1 cl	4.50
Rose sparkling Akakies, Kir Yianni	0.1 l	4.90
Martini bianco, dry	4 cl	5.50
Campari	4 cl	5.50

## Beer

Greek Mythos	0,33	3,80
Budweiser Original	0,33	3,60
Budweiser Original	0,50	4,60
Budweiser dark	0,50	4,90
Wheat beer	0,50	4,90
Alcohol-free Budweiser	0,33	4,30

## Coffee & Tea

Greek coffee		3.60
Espresso	TIPP!	1.90
Espresso double		3.80
Melange		3.50
Caffè Latte		4.20

————— We serve our coffees also caffeine-free —————

Greek mountain tea		4.50
Tea in teapot various varieties		3.50
Green   Peppermint   Fruit   Chamomile   Rooibos   Black		
Portion lemon small		0.90
Portion lemon large		1.50
Portion milk	G	0.50

## Alcohol-free drinks

Homemade ginger-lemon juice	0.50	4.80
Fresh orange juice	0.20	4.50
San Pellegrino	0.25	2.90
San Pellegrino	0.75	5.60
Aqua Panna	0.25	2.90
Aqua Panna	0.75	5.60
Soda	0.33	1.90
Soda & lemon	0.33	2.40
Soda & elderberry	0.33	2.40
Soda & raspberry	0.33	2.40
Coca Cola, light, zero	0,33	3,60
Fanta	0,33	3,60
Sprite	0,33	3,60
Almdudler	0,33	3,60
Rose-Lemonade	0,20	4,50
Ice tea	0,33	3,60
Peach   Lemon		
Apple juice	0,33	3,60
Apple juice & soda	0,33	3,10
Apple juice unfiltered	0,33	3,90
Apple juice unfiltered & soda	0,33	3,40
Pago	0,20	3,90
Mango   Strawberry   Pineapple   Currant   Apricot		
Schweppes tonic	0,20	3,50
Bitter Lemon		