



ORPHEAS

RESTAURANT
CATERING
CAFÈ
BAR

Authentic Greek Cuisine

FOOD Menu

Salads

Choriatiki Salata – Greek Salad	G	13.40
Cesar Salad with Chicken	ABCM	14.90
Cherry tomatoes, croutons, green salad and parmesan flakes		
Orpheas Salad	GFN	14.20
Fresh mix green salad, cherry tomatoes, baby cucumber, spring onions, peanuts, pomegranate, sesame, and dry figs, topped with fig balsamic vinegar, olive oil dressing and graviera cheese flakes		
Ruccolasalad	GO	12.90
With graviera cheese flakes, cherry tomatoes and pear on balsamic dressing		

Mezes

Homemade Dips per Portion	CDG	6.90
Tzatziki, taramosalata, fava santorinis or skordalia		
Eggplant Salad Agioritiki with pita (Optionally Vegan)	AG	8.20
Zucchini & Melanzani Chips	AG	9.20
served with tzatziki dip		
Kolokithokeftedes	CG	9.90
Deep fried zucchini with herbs balls served with yogurt and lime dip		
Grilled Eggplant	AG	12.90
With avocado sauce, halloumi, cherry tomatoes, pomegranate balsamic dressing and Pita		
Mushroom Sauté	O	9.90
Rwith Garlic and rosemary and fig balsamic vinegar		

Soups

Fish soup	BD	19.90
small	BD	13.90
Lentil Soup	AG	6.90
Tomato Soup	O	5.60

Greek Specials

Grilled Octopus	B	19.90
With caramelized onions and fava		
Fried Calamari	ACGR	17.90
Served with our homemade tartar dip		
Garides Saganaki	BGO	15.90
Sauté prawns in tomato sauce with ouzo and Feta cheese		
Shrimp Croquettes	ABG	15.90
With homemade tomato jam		
Grilled Mydia	R	9.90
Grilled mussels in shell served with olive oil and lemon sauce		
Halloumi Bruscetta	G	11.90
With red beets and avocado mint sauce		
Marinated Sardines	D	9.90
Feta Filokroustas	AGN	10.90
with sesame and honey		
Homemade Bread	A	3.20
		per Portion
Homemade Bread	A	3.90
With garlic		per Portion
Greek Pita Bread	A	3.20
		per Portion
Greek Pita Bread	A	3.90
With garlic		per Portion
Olives		5.90

Pareas-Variations

Pikilia Orpheas	ADGL	17.90
Platter of warm and cold variations, zucchini and eggplants chips, pane feta cheese, traditional Greek pitakia, spinach strudel, olives, tzatziki, eggplant and skordalia dip		
Cold Plate	CDG	14.90
Tzatziki, eggplant dip, skordalia, tarama dip, pickled red peppers and feta cheese		
Pikilia from the Sea	BDR	19.90
Platter with marinated anchovies, grilled mussels, grilled prawns, grilled calamari and taramo salad		

Vegetarian Specialties

Strudel with Spinach	ACG	13.50
With herbs, feta cheese and tzatziki		
Imam Bayildi (Optionally Vegan)	GL	13.50
Stuffed baked eggplant with caramelized sweet onions and cumin in tomato sauce, topped with feta cheese served with baked potatoes		
Ravioli with Pecorino Fig	ACGM	17.50
and Tomatoe sauce		
Cauliflower Steak (Optionally Vegan)	G	14.90
Sawith sweet potatoe fries, pomegranate and yogurt – lime sauce		

Meat and Chicken

The real Greek Gyros Served with French fries, tomato onion salad, tzatziki dip and spicy sauce	G	16.90
Traditional Greek Moussaka Potato soufflé, deep-fried eggplants, minced beef meat and béchamel sauce	ACGL	16.90
Souvlaki from Chicken Served with French fries, salad and tzatziki dip	G	15.90
Bifteki from Beef With feta cheese filling served with fried potatoes, salad and tzatziki dip	CG	15.90
Lamb Chops Served with baked potatoes and tzatziki dip	G	25.90
Braised lamb shank With tricolor orzo	G	18.90

Fresh from the sea

Gilthead Seabream in whole Served with grilled vegetables and lemon sauce	DN	25.90
Grilled Sea Bass Fillet Served with sweet potato purée	DN	23.90
Grilled Salmon Fillet Served with sesame spinach, sliced orange	DN	23.90
Mini Calamari Grilled Served with feta sesame sauce on baby spinach with cherry tomatoes	NR	21.90
Grilled Scampi With oriental vegetables couscous	BCG	26.90
Various side dishes Vegetables from the grill, fried potatoes, rice, spinach, French fries, etc.		7.20 per Portion

Various dips Ketchup, mayonnaise, mustard, etc.		1.90 per Portion
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Plates

Grilled Meat Plate Gyros, chicken souvlaki, bifteki, lamb chops, served with French fries and tzatziki dip	ACG	59.90
Grilled Fish Plate Gilthead seabream, sea bass, calamari, prawn, salmon skewer, mussels, vegetables, and baked potatoes	BDRN	74.90

Desserts

Lava Cake Chocolate soufflé with crumble and vanilla ice cream	ACGH	12.90
Baklava Baklava stuffed with kadaifi dough and nuts	AH	9.90
Galaktoboureko Filo pastry with semolina pudding	ACGH	8.90
Yoghurt With Honey, walnuts and grated orange peel	GH	7.90
Greek Ice Cream Speciality Two scoops -fig and Kaimaki Politiko flavors	G	7.90
Portokalopita With vanilla ice cream	G	9.90

Ask about our daily specials!

La vie en rose	0.25l O
Hugo	0.25l O
Negroni	0.25l O
Ramazotti Rosato	0.25l O
Aperol-Spritz	0.25l O
Summer Spritzer	0.25l O

Aperitif

9.90	Prosecco Serena	0.1l O	4.90
8.90	Rose sparkling Felsner	0.1l O	4.90
12.00	Martini Bianco, dry	4cl O	8.90
8.90	Campari orange, soda	4cl O	9.90
8.90	White Spritzer	0.25l O	4.50
5.90	Yellow Muskateller Felsner	1/8 O Bootlel	4.90 29.00

White wine

Mega Spileo Cuveé	1/8 O	4.90
MalagousiaAsyrtiko/Chardonnay	Bottle	29.00
Vibrant and ripe tropical fruits with a hint of green herbs		
Malagousia	1/8 O	5.90
Charismatic, fruity, elegant	Bottle	32.00
Château Julia Assyrtiko	1/8 O	5.90
An exceptional Assyrtiko by Lazaridi	Bottle	32.00
Grüner Veltliner Ried Moosburgerin	1/8 O	4.90
Floral aroma, fresh bouquet, and delicately crisp, fruit-driven acidity	Bottle	29.00

Red wine

Axia Red	1/8 O	4.90
Syrah/Xinomavro – Alpha Estate	Bottle	26.00
harmonious companion for harty dishes		
Zweigelt Ried Weitgasse	1/8 O	4.90
Deep ruby red color, with blackberry and violet aromas on the nose	Bottle	26.00
Amethystos Red	1/8 O	5.90
Cabernet Sauvignon, Merlot, Agiorgitiko	Bottle	35.00
well-structured bouquet with aromas of red forest fruits, cherry jam, and spices		
Palivou Estate Nemea	1/8	5.50
100% Agiorgitiko, Nemea	Bottle	32.00
rich, dark wine with bold, assertive tannins		

Retsina

Malamartina	1/8	3.60
The Classic		

Rosé Gris ds Nuit

Noble, delicate rosé color. On the nose, lovely aromas of strawberries and raspberries; on the palate, a lively, sparkling acidity.	1/8	4.90
	Bottle	32.00

Alcohol-free drinks

Homemade Ginger-Lemon Juice	0.50l	5.90
Frisch gepresster Orangensaft	0.20l	6.90
San Pellegrino	0.25l	3.50
San Pellegrino	0.75l	7.50
Aqua Panna	0.25l	3.50
Aqua Panna	0.75l	7.50
Soda Jugendgetränk	0.33l	2.10
Soda & Lemon	0.33l	3.60
Soda & Elderberry	0.33l	3.60
Soda & Raspberry	0.33l	3.60
Coca-Cola, zero	0.33l	4.40
Fanta	0.33l	4.40
Sprite	0.33l	4.40
Almdudler	0.33l	4.40
Rose-Lemonade	0.33l	4.40
Ice Tea	0.20l	4.40
Peach Lemon		
Apple Juice unfiltered	0.33l	4.70
Apple Juice unfiltered & soda	0.33l	4.10
Pago	0.20l	5.30
Mango Strawberry Currant Apricot		
Pink Paradise Jugendgetränk	0.33	2.30
Schweppes Tonic	0.20l	5.30
Bitter Lemon		

Bier

Greek Mythos	0.33l AO	5.50
Budweiser Original	0.33l AO	4.50
Budweiser Original	0.50l AO	5.90
Budweiser Dark	0.50l AO	5.90
Wheat Beer	0.50l AO	5.90
Alcohol-free Budweiser	0.33l AO	5.30
Radler	0.33l AO	4.90

Coffee & Tee

Greek Coffee	-	5.20
Espresso	-	3.50
Double Espresso	-	5.10
Fredo Espresso (cold)	-	5.30
Kaffee Frappé (cold)	-	5.30
Kaffee Frappé with Vanilla Ice Cream	G	6.50
Melange	G	4.90
Caffè Latte	G	5.30

We serve our coffees also caffeine free

Greek Mountain Tea	-	5.20
Tea in Teapot various Varieties	-	4.70
Green Peppermint Fruit Chamomile Rooibos Black		
Portion Lemon	-	2.90
Portion Milk	G	1.20
Glas Milch Jugendgetränk	G	2.10