



# ORPHEAS

RESTAURANT  
CATERING  
CAFÈ  
BAR

**Authentic Greek Cuisine**

FOOD MENU

## Salads

**Choriatiki Salata – Greek salad** G 9.20

**Avocado salad** C 11.90

fresh mix lettuce, tomatoes, & cucumber topped with our homemade cocktail dressing

**Orpheas salad** GFN 11.90

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

**Hausgemachte Dips** CGD 5.60

tzatziki, eggplant, taramasalata, skordalia per piece

**Zucchini & Melanzani Chips** AG 8.20

served with tzatziki dip

**Kolokithokeftedes** CG 9.90

deep-fried zucchini with herbs balls served with yogurt & lime dip

**Eggplant avocado tower** GA 9.50

grilled eggplants slices, halloumi cheese, topped with onions & grilled pine nuts served with pita bread

**Greek pita bread** A 2.80

Per piece

**Greek pita bread** A 3.20

With garlic, per piece

## Soups

**Homemade Greek mix fish soup** BRDL 12.50

**Traditional Lentil soup from Greece** - 5.90

**Tomato soup** O 5.60

## Greek Specials

**Fried calamari** ACGR 13,50

served with our homemade tartar dip

**Garides saganaki** GO 12.90

sauté prawns in tomato sauce with ouzo & feta cheese

**Mydia saganaki** OMGR 8.90

sauté mussels in tomato - mustard sauce with ouzo & flakes of graviera cheese

**Grilled mydia** R 8.50

grilled mussels in shell served with olive oil & lemon sauce

**Baked Feta cheese** ACGN 9.90

with sliced tomatoes, red chili peppers in olive oil

**Feta cheese saganaki** ACGN 9.90

wrapped feta cheese in filo kroustas, topped with honey & sesame seeds

**Homemade Bread** A 2.80

## Pareas-Variations

**Pikilia Orpheas** ADGL 14.90

platter of warm and cold variations, zucchini & eggplants chips, pane feta cheese, traditional Greek pitakia, spinach strudel, tzatziki, eggplant & skordalia dip

**Colde plate** CDG 11.90

tzatziki, eggplant, skordalia, tarama dip, pickled red peppers & feta cheese

**Pikilia from the sea** BDR 19.90

platter with marinated anchovies, marinated octopus, grilled mussels, grilled prawns & grilled calamari and taramo salad

## Vegetarian Specialties

**Strudel with spinach** ACG 12.50

with herbs and feta cheese

**Imam Bayildi** GL 12.50

stuffed baked eggplant with caramelized sweet onions & cumin in tomato sauce, topped with feta cheese served with baked potatoes

**Gemista** GL 12.50

Tomato & bell peper & rice with herbs & roasted potatoes

## Meat and Chicken

**The real Greek gyros** G 14.90  
served with French fries, tzatziki dip & spicy sauce

**Traditional Greek moussaka** ACGL 14.50  
potato soufflé, deep-fried eggplants, minced beef meat & béchamel sauce

**Souvlaki from chicken** G 13.90  
served with French fries, tzatziki dip

**Bifteki from beef** ACG 14.20  
with feta cheese filling served with French fries, tzatziki dip

**Lamb chops** G 19.90  
served with baked potatoes in lemon sauce & tzatziki dip

**Various side dishes** 6.50  
vegetables from the Grill, fried potatoes, rice, spinach, french fries etc.

**Grilled meat plate** ACG 49.90  
gyros, chicken or pork souvlaki, bifteki, lamb chops, served with French fries & tzatziki dip

**Grilled fish plate** DRNB 69.90  
gilthead seabream, sea bass, calamari, prawn, mussels, sesame spinach, baked potatoes

**Lava-Cake** ACGH 9.90  
chocolate soufflé with crumble & vanilla ice cream

**Baklava** AH 6.50  
baklava stuffed with kadaifi dough & nuts

**Galaktoboureko** ACGH 5.50  
filo pastry with semolina pudding

## Fresh from the sea

**Gilthead seabream in whole** DN 22.90  
served with a side salad & rosemary potatoes

**Grilled sea bass fillet** DN 20.90  
served with a side salad, grilled vegetables

**Grilled salmon fillet** DN 19.90  
served with sesame spinach, sliced orange

**Mini calamari grilled** ACGR 17.90  
served with zucchini chips, skordalia & side salad

**Grilled scampi** BCG 23.90  
with a side salad, cocktail dip

**Tagliatelle tricolore with seafood** OBARGC 17.90  
in tomato - basil sauce & graviera cheese flakes

## Plates

## Desserts

Ask about our daily specials!

## Aperitif

La vie en rose	0.25	6.90
Hugo	0.25	4,90
Ramazzotti Rosato	0.25	5.90
Aperol-Spritz	0.25	5.50
Prosecco	0.1 cl	4.50
Rose sparkling Akakies, Kir Yianni	0.1 l	5.90
Martini bianco, dry	4 cl	6.90
Campari	4 cl	6.90

## Alcohol-free drinks

Homemade ginger-lemon juice	0.50	5.20
Frisch gepresster Orangensaft	0.20	6.50
San Pellegrino	0.25	3.20
San Pellegrino	0.75	6.90
Aqua Panna	0.25	3.20
Aqua Panna	0.75	6.90
Soda	0.33	1.90
Soda & lemon	0.33	3.20
Soda & elderberry	0.33	3.20
Soda & raspberry	0.33	3.20
Coca Cola, light, zero	0.33	3.90
Fanta	0.33	3.90
Sprite	0.33	3.90
Almdudler	0.33	3.90
Rose-lemonade	0.20	4.90
Eistee	0.33	3.90
Peach   Lemon		
Apple juice	0.33	3.90
Apple juice & sode	0.33	3.50
Apple juice unfiltered	0.33	4.50
Apple juice unfiltered & soda	0.33	3.90
Pago	0.20	4.50
Mango   Strawberry   Pineapple   Currant   Apricot		
Schweppes Tonic	0.20	3.90
Bitter Lemon		

## Bier

Greek Mythos	0,33	4.30
Budweiser Original	0,33	4.20
Budweiser Original	0,50	5.30
Budweiser dark	0,50	5.10
Wheat beer	0,50	5.10
Alcohol-free Budweiser	0,33	5.30

## Coffee & Tea

Greek Kaffee	4.20
Espresso	2.90
Espresso double	3.90
Melange	3.70
Caffè Latte	4.90

We serve our coffees also caffeine-free

Greek mountain tea	4.90
Tea in teapot various varieties	4.50
Green   Peppermint   Fruit   Chamomile   Rooibos   Black	
Portion lemon small	1.50
Portion lemon large	2.90
Portion milk	G 0.90